

Sunday Roast

Wild garlic soup. Hand picked first of the wild garlic from the Painswick Valley.
Served with cream and chopped chives. (V/GF on req.)

Cornish mackerel tart. A crisp puff pastry base with tomato concasse and whiting mousse topped with mackerel. Herb finé beurre blanc. Dressed salad leaves.

Ham hock terrine. A pressed terrine of ham hock, capers, wholegrain mustard and herbs wrapped in Savoy cabbage. Kitchen garden piccalilli. (GF, DF)

Parsley gnocchi. Potato, parsley and Parmesan gnocchi with a leek and parsley veloute. Goats cheese mousse and Parmesan crumb. (V)

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Roast chicken with bacon rolls, bread sauce, duck fat roast potatoes. Honey & mustard parsnip & a swede and carrot purée, Melange of seasonal vegetables (GF)

Rotollo. A rolled saffron pasta with a stuffing of chicory, ricotta and hazelnuts.
Sage and hazelnut beurre noisette. Dressed endive and radish salad. (V)

Grilled cod. Cornish cod, grilled and set on top of creamed leeks and pancetta.
A beer battered beignet of smoked haddock. (GF)

Local ham with sautéed potatoes, duck egg & parsley sauce (GF)

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Cuban orange Rum and raisin Crème reversé.
Orange shortbread biscuit. (GF on Req)

Armagnac and earl grey infused autumn fruit.
Nutmeg crème fraiche and crisp apple rings (V/GF)

Chocolate fondant. A chocolate sponge pudding with a surprise centre. Salted caramel sauce and Crème fraiche. (V/GF) ***Please allow up to 15 minutes***

Local artisan Baronet cheese with chicory, pear and candied walnut salad.
Crackers and homemade breads. **+£1.50***

2 courses £22.00

3 courses £29.00.

Please make staff aware of any allergies or food intolerances you may have.