

Sunday Menu

STARTERS

Butternut Squash Soup, Garlic Oil, Warmed Bloomer Whipped Salted Butter 9 dfa,gfa,vea
Chinese Style Sticky Pork Belly, Spicy Pickled Cucumber Salad, Spring Onion & Sesame 9 df
Venison Scotch Egg, Roasted Squash, Tomato & Chilli Jam 12
Prawn Cocktail, Crispy Lettuce, Marie Rose Sauce, Freshly Baked Bloomer 10 v gfa
Twice Baked Camembert & Blue Cheese Souffle, Crispy Slaw Salad, Fig Chutney 12
James' Original Recipe Duck Chips 9 df
Katsu Chips, Chilli & Crispy Onion 7.5 v

Mains

ALL OUR ROASTS ARE SERVED WITH GARLIC & HERB ROASTED POTATOES, HONEY GLAZED CARROT, PARSNIP MASH,
SEASONAL VEG, FRESH HERB INFUSED YORKSHIRE PUDDING (GFA) (DFA), IN HOUSE BEEF GRAVY
(Gluten Free Roasts Available WITH YORKSHIRE PUDDING)

Honey Glazed Gammon 21

English Collicut orchard pork

Corner-Cut Topside of Beef 26

English Windrush Meade, Cotswold Beef

12-Hours Braised Pork Belly 26

English Collicut Orchard Pork

Braised 1/2 chicken 23

English Cotswold

Mushroom & Stilton Wellington (Vegetable Gravy) 17.5

Nutless Roast (Vegetable gravy) 19

Duo Roast: Choose Between Beef, Pork Belly, Chicken, Gammon 31

Trio Roast: Gammon or Pork with 1/2 Chicken & Beef 36

Compliment your Roast with a side of

Cauliflower Cheese 5 Pigs in Blankets 5 Sausage & Black pudding stuffing 5

Extra Roast Potatoes 4.5 Extra Seasonal Vegetables 4

Pan Fried Hake, Thyme Croquette, Pak Choi Pumpkin Puree, Caper & Prawn Butter 24 gf,dfa

Caesar Salad, Croutons, Gem Lettuce, Parmesan, Soft Boiled Egg, Caesar Dressing 16 gfa

Add Chicken & Bacon 4.5 Garlic & Chilli King Prawns 4.5 or Blue Cheese 1.5

Butternut Squash & Sage Risotto, Garlic Oil, Crispy Parmesan 17 gfa,dfa,vea

Add Chicken & Bacon 5 or Garlic & Chilli King Prawns 5 or Chorizo 5

Hooky Battered Haddock, Triple Cooked Chips, Mushy Peas & Tartar Sauce 19.5 gfa

In-House Seasoned Double 4oz Steak Burgers, Mature Cheddar, Triple Cooked Chips 21 df

Upgrade Your Burger to Duck Chips +3.75 Cheesy Chips +2.5 Katsu Chips +2.5

Smoked Back Bacon +2 Blue Cheese +1.5

A optional discretionary 12% service charge is added to each bill & shared fairly between all staff.

If you require information regarding the presence in any of our food or drink, please ask your server who will be happy to provide this information.

Whilst a dish may not contain a specific allergen, due to the wide range of ingredients used in our kitchen foods may be at risk of cross contamination by other ingredient.