

Lunch Menu

Head Chef – Tim Townsend

-STARTERS-

Pork Terrine,
chilly mustard & sourdough toast

Cotswold Grange smoked salmon,
Tim`s Cotswold garnish

Aubergine,
red peppers stuffed with creamy goats` cheese

Soup
crusty bread

-MAINS-

Roast Chicken,
Yorkshire Pudding, carrot puree, seasonal vegetables, a jug of gravy
a whole chicken serves four, half a chicken for two

Slow Roast Pork Shoulder,
crackling, Yorkshire Pudding, onion puree, seasonal vegetables, a jug of gravy

Tim`s Fish Cake,
beer battered cod, mushy peas and lemon hollandaise

Vegan Haggis,
filo pastry, turnip mash, savoy cabbage, whisky

-DESSERTS-

Profiteroles
Irish Cream, chocolate sauce

Sticky Ginger Pudding,
Tim`s ice cream

Madagascan Vanilla Creme Brulée

COTSWOLD Sunday

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Our menu offers vegetarian and vegan options as standard, if you would like to discuss your requirements, or a gluten free alternative, please do call.

Food Allergies and Intolerances: Some of our foods contain allergens. Please speak to a member of staff for more information.

Main Course	14.95
2-Course	21.95
3-Course	25.95