

GRILL

SUNDAY LUNCH MENU

2 courses for £47.5 | 3 courses for £57.5

NIBBLES

Nocellara Olives [v] (SD)	6
Smoked Almonds [v] (N)	6
Cotswold Breadboard [v] <i>West's Bakery granary cobb, focaccia, Netherend Farm butter, Spanish extra virgin olive oil</i> (G, M, N)	8
Salt & Pepper Squid <i>Aioli, red pepper jam</i> (E, G, M, Mo, Mu)	14

MAINS

Bass
Pesto vegetable broth, piquillo pepper, borlotti beans
(E, M, SD)

Roast Cauliflower with Chickpea Dhal [v+p]
Crisp onions, pomegranate, tamarind chutney, coriander
(G, SD)

ROASTS

Sirloin of Beef | Half Chicken | Pork Belly | Nut Roast
(Ce, E, G, M, Mu, N, SD)
*All served with roast potatoes, roast carrots, seasonal greens,
Yorkshire pudding and gravy.*

SIDES 6

Chunky Chips [v+p]
(G)

Vichy Heritage Carrots [v]
Verjus & maple glaze, toasted seeds
(M, SD)

Wild Rocket Salad
24-month aged Parmesan, pickled shallots
(M, Mu, SD)

All-butter Mash
(M, Mu, SD)

Late Green Brassicas [v]
Crispy garlic, chilli
(G, M, S, SD, Se)

Cauliflower Cheese [v]
(G, M)

STARTERS

John Ross Smoked Salmon
Hampshire watercress, gribiche, lemon, rye bread
(E, F, G, M, Mu, SD)

Smoked Duck Salad
*Mango, candied pecan nuts, curly endive, radicchio, spring onions,
honey & thyme dressing*
(Mu, N, SD)

Truffled Celeriac & Hen of the Woods [v]
*Baked celeriac & truffled purée, hazelnuts, frisée,
sherry & maple dressing*
(Ce, Mu, N, SD)

Garden Salad [p]
*Artichokes, garden vegetables, Hampshire watercress, quinoa,
ras el hanout dressing*
(Ce, Mu, SD)

PUDDINGS

Cherry Knickerbocker Glory
(E, G, M, N)

Fig & Wild Plum Mousse
Lemon thyme shortbread, spiced port syrup
(E, G, M, SD)

Sticky Toffee Pudding
Butterscotch sauce, vanilla ice cream
(E, G, M, SD)

Salted Chocolate Caramel Marquise
Banana sorbet
(S)

Local Cheeses
Rye crackers, chutneys, jelly
(Ce, G, M, Mu, N, SD)

ALLERGEN KEY – [Ce] CELERY, [C] CRUSTACEANS, [E] EGGS, [F] FISH, [G] GLUTEN, [L] LUPIN, [M] MILK, [Mo] MOLLUSCS, [Mu] MUSTARD, [N] NUTS, [P] PEANUTS, [Se] SESAME SEEDS, [S] SOYA, [SD] SULPHUR DIOXIDE.

For dietary requirements and food allergies, please ask a member of our team for assistance. All prices are inclusive of VAT, a discretionary service charge of 12.5% will be added to your bill. *Vegetarian [v] Plant-based on request [v+p] Plant-based [p]*