

Spring Lunch Menu Tuesday – Saturday 12-2:30pm

Nibbles & Light Bites

Mark's Cotswolds Bakery Focaccia & Olives, Lescure butter, Olive Oil GFA	£5pp
Crispy Whitebait, Tartare Sauce, Lemon	£8 *
Pigs in Duvets, Baconnaise	£8 *
Halloumi Fries. Sweet Chilli Sauce	£8 *

Starters

Leek & Potato Soup, Mark's Cotswold Sourdough VEA|GFA|DFA £8 *
Pressed Ham Hock Terrine, Pickled Pineapple, Mustard Dressing GFA £9 *
Chargrilled Peaches, Parma Ham & Ricotta £9 *
Cornish Coast Fishcake, Watercress Mayo, Crispy Egg £9.50 *

Sandwiches £12 each

Smoked Salmon Bagel, Cream Cheese, Pickled Cucumber with Skinny Fries

Sandwich of the Day, on Toasted Sourdough with Skinny Fries DFA GFA

Double Gloucester Toastie, on Toasted Sourdough, Homemade Apple Chutney with Skinny Fries DFA GFA

Mains

Roasted Chicken Breast, Gnocchi, Rocket & Red Wine Nduja Sauce DFA £24 *
Seared Atlantic Cod, Crushed Jersey Royals, Chive Butter Sauce, Poached Egg £21 *
Homemade Purity Gold Beer Battered Haddock, Triple Cooked Chips, Crushed Peas GFA £17 *
Seagrave Pie of The Day, Braised Red Cabbage, Creamy Mash £18 *
Cauliflower Steak, Capers, Raisins & Almonds VE | GF £17 *

Additional Sides

Triple Cooked Chips	£5	Confit Garlic Mash & Chives	£5
Skinny Fries	£5	Tenderstem, Chilli, Almonds, Shallots DFA	£5
Parmesan & Truffle Fries	£6	Green Beans, Garlic, Crispy Onions DFA	£5

Puddings

Honey & Almond Cake, Poached Rhubarb, Crème Fraiche	
Vanilla Orange Jelly, Blood Orange Ice Cream VE GF DF	£8 *
Dark Chocolate Tart, Honeycomb, Salted Caramel	£8 *
Iced Elderflower Parfait, Strawberries & Shortbread GFA	
Warm Pineapple Tarte Tatin, Caramel Sauce, Coconut Sorbet	£8 *

Selection of 4 British Cheeses, served with Sourdough Crackers, Apple Chutney & Grapes £14

2 Course £24 or 3 Course £29 *Included in the lunch special*

A 10% gratuity added to your bill, Thank you.