

## Sunday Lunch Menu

(12 - 2.30)

### Starters

Roast Parsnip Soup, Honey & Thyme Infusion, Croutons (V) 5.50

Seasonal Cured Salmon, Pickled Fennel, Lemon & Cardamom Vinaigrette 7.00

Chicken Liver Parfait, Pickled Plum Compote, Dressed Leaves, Rosemary Scented Toasted Sourdough 6.00

Ashlyn Goats Cheese, Cranberry, Walnuts, Orange & Clove Vinaigrette (V) 6.00

### Mains

Roast Sirloin of Shropshire Beef, Yorkshire Pudding, Roast Potatoes & Root Vegetables,  
Seasonal Vegetables, Horseradish Sauce, Roast Gravy 15.00

Roast Loin of Rare-Breed Pork, Crackling, Apple & Herb Seasoning,  
Cider Jus, Roast Potatoes & Root Vegetables, Seasonal Vegetables 13.00

Roast Butternut Squash & Sage Risotto, Potato Crisps (V) Parmesan (NV) 13.00

Lemon Crumbed Sole, Buttered Baked Potato Mash, Crunchy Greens, Carrot Puree, Sherry Jus 14.00

### Desserts

Orange Chocolate Delice, Creme Fraiche 6.50

Ginger Spiced Panna Cotta, Plum Compote, Anise Tuile 6.00

Treacle Tart, Lemon Sorbet 6.50

Affogato (Espresso, Vanilla Ice Cream) 4.50

Cheese, Fruit & Nut Sourdough, Pear & Tomato Chutney 3.00 each or 8.00 for 3

Lincolnshire Poacher, Hard Cows (UP)  
Worcester Blue, Semi Soft Cows (P)  
Bix - Oxfordshire, Creamy Soft Cows (UP)  
Berkswell - Warwickshire, Hard Ewes (UP)  
Ashlyn - Evesham, Soft Goats (UP)(V)

