



THE SUNDAY MENU

EXAMPLE MENU - CHANGES WEEKLY

(served from 12.30pm to 2.30ish)

2 Courses £16.95

3 Courses £19.95

STARTER

Wild garlic and fennel soup served with homemade bread

Brussels Pate with caramelised onion and tomato chutney, salad garnish and crisp breads

Whitebait with Marie rose sauce and lemon

Pint of prawns with aioli and lemon

MAIN DISHES

All mains are served with local veg and also sage & onion stuffing.

'There is no food law which states that you can't have a Yorkshire Pudding with every dish on a Sunday, just ask..'

Cinderford Roast Beef cooked med/rare

Locally butchered Pork loin with apple sauce and crackling

Welsh leg of lamb

Swordfish nicoise salad with balsamic glaze and soft boiled hens egg

Mushroom, spinach and truffle oil Wellington with roast trimmings

DESSERTS

Peanut butter cheesecake with chantilly cream and orange carpaccio

Mixed summer berry pudding with summer fruits and chantilly cream

Toffee cheesecake with salt caramel, strawberry compote and chocolate shavings