



## Example Sunday Lunch Menu

Brown Shrimp 'Cocktail', baby gem, Marie Rose sauce £8

Cornbury Estate Venison Tartare, celeriac, hazelnut, shallot ketchup £8

Wye Valley Asparagus, duck egg yolk, pink grapefruit hollandaise £8

Pigs Head Scrumpet, Salsa Verde, pickled red chicory £7.5

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Cornish Hake Fillet, cauliflower, warmed potted shrimp butter, monks' beard £16

Ricotta Dumplings, wild garlic pesto, Romanesco, pine nut and Regato cheese £15

Roast Paddock Farm Loin of Pork, apple sauce £18

Roast Rump of 35-Day Dry Aged Beef, horseradish cream £19

*Both roasts served with Yorkshire pudding, roast potatoes, vegetables and roast gravy*

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Steamed Sticky Toffee Pudding, butterscotch sauce £5

Salted Caramel tart, banana ice cream £7

Apple Crumble, vanilla ice cream £5

Borage Honey Parfait 'Sandwich', poached pear, pear sorbet, honeycomb £7

Selection of Local Cheeses, celery salt crackers, Eccles cake, mustard fruits £12

*Some of our food may contain allergens – please speak to a member of staff for more information*