



*"Food Is Our Passion, Wine Is Our Pleasure"*

I am proud to present our Sunday Lunch menu, which has been created using prime ingredients teamed with innovative cooking methods. My team and I are inspired by the British seasons and the wealth of quality local producers here in Gloucestershire, including our own wild plants, herbs and fruits.

I hope you enjoy your visit to this very special place.

**Marcus McGuinness – Head Chef**

## *Allergens*

We have created our own allergen codes. You will see throughout all our menus letter codes under each dish, please see the below index explaining what letter relates to which allergen.

Some allergens can be totally removed from a dish. Please ask a member of our restaurant team who will be able advise which ones we are able remove.

### ALLERGEN INDEX

*F=Fish / E=Egg / L=Lupin / MO=Molluscs / S=Soya / M=Milk / C=Celery / MU=Mustard  
G=Gluten / P=Peanuts / SE=Sesame / NU=Tree Nuts / CR=Crustaceans / SU=Sulphur Dioxide*



*Independently minded*

Please note a discretionary service charge of 10% will be added to the bill  
Please speak to our staff before ordering if you have a food allergy or intolerance.

# Sunday Lunch Menu

## Starter

Cream Of Mushroom Soup, Chicory & Candied Walnuts (M, E, SU, NU)

Pork & Prune Terrine, Wind Fall Pear Chutney & Sour Dough (G, MU, SU)

Aerated Crab Bisque, Creamed Leeks & Poached Egg (CR, SU, G, M)

Chicken Liver Parfait, Preserved Fig Leaf, Pickled Green Figs & Brioche (M, E, G)

## Main Course

Confit Goosnargh Duck Leg, Roast Potatoes, Honey Glazed Parsnips (M)

Cornish Hake, Pumpkin, Mussels, Hazelnut & Sage (F, M, E, G, MU, SU)

Roast Sirloin of Beef, Roast Potatoes & Horseradish Sauce (M, G, SU, E)

Cornish Cod, Girolles, Chorizo & Speckled Bread (F, M, E, G, SU)

## Dessert

Selection of British & Continental Cheeses (M, G)

Or taken as an Extra Course £5

Sticky Toffee Pudding, Vanilla Ice Cream (M, E, G)

Milk Chocolate Delice, Vanilla Ice Cream (M, E,)

Peanut Butter Parfait, Candied Peanuts, Caramel Syrup (P, M, E)

## Coffee

Coffee, tea or infusion with homemade Petit Fours

Our Sunday Lunch Menu is priced at £35.00 per person

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# Vegetarian Menu

## Starter

Salad of Laverstoke Park Mozzarella, Preserved Fig Leaf, Pickled Green Figs & Toasted Brioche  
(M, E, G, SU)

Cream Of Mushroom Soup, Chicory & Candied Walnuts (M, E, SU, NU)

## Main Course

Wild Mushroom Risotto, Balsamic & Parmesan (M, SU, G)

Ragout of Pampol Beans & Rattatouile, Poached Egg & Tapenade (M, E, G)

## Dessert

Selection of British & Continental Cheeses (M, G)  
Or taken as an Extra Course £5

Milk Chocolate Delice, Vanilla Ice Cream (M, E,)

Peanut Butter Parfait, Candied Peanuts, Caramel Syrup (P, M, E)

## Coffee

Coffee, tea or infusion with homemade Petit Fours  
(£4.50 per person)

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