



# THE RAGGED COT



POWERED BY FOOD CHAMPS



## *Sunday Lunch Menu*

*17<sup>th</sup> September 2023*

*£20 one course / £28 two courses / £36 three courses*

### STARTERS

Cream of Cauliflower Soup with Rustic Bread (V)

Panko Breaded Lamb Belly with Spiced Pomme Purée, Hay Potatoes & Onion Ash

Pan-Fried Scallop, Milk Poached Cod Cheeks, Skordalia, Pickled Turnips & Crushed Pea

Ham Hock Roulade with Tomato & Pineapple Salsa & Gribiche

Beetroot & Vegan Feta Salad (VE)

### MAIN COURSES

Roasted Rump of Herefordshire Beef with Yorkshire Pudding, Roast Potatoes, Honey Roasted Carrots & Parsnip, Sprouting Broccoli, Cauliflower & Cheese, Thyme Jus

Roasted Cotswolds Leg of Lamb with Yorkshire Pudding, Roast Potatoes, Honey Roasted Carrots & Parsnip, Sprouting Broccoli, Cauliflower & Cheese, Lamb Jus

Duo of Marinated Pork Chop & Pork Belly Roast with Yorkshire Pudding, Roast Potatoes, Honey Roasted Carrots & Parsnip, Sprouting Broccoli, Cauliflower & Cheese, Thyme Jus

Pan-Fried Sea Trout with Tomato & Courgette Penna Pasta, Finished with Fresh Herbs

Beetroot Wellington, Roast Potatoes, Roasted Carrots & Parsnip, Sprouting Broccoli with Vegan Gravy (VE)

### DESSERTS

Chocolate Brownie Sundae with Chocolate Ice Cream

Apple & Blackberry Crumble with Cream Anglaise

Selection of Ice Cream & Sorbets (VE)

Classic Lemon Tart with Raspberry Sorbet

Banana & Walnut Cake with Banana Chantilly Cream & Peanut Brittle

VE- Vegan    V- Vegetarian

All ingredients are sourced locally where possible. All of our food is prepared in kitchens where nuts, gluten and other allergens are present and where kitchen equipment and utensils are used for multiple menu items. Only trained kitchen staff members handle your food. Our menu descriptions do not list all ingredients. If you have an allergy, please let us know before ordering. We try our best to keep things separate, however we cannot guarantee completely allergen free food at all times.