



THE RAGGED COT



POWERED BY FOOD CHAMPS



Sunday Lunch Menu

19th November 2023

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

STARTERS

Curried Parsnip Soup with Parsnip Crisps & Rustic Bread (VE)

Classic Prawn Cocktail with Buttered Brown Bread & Lemon

Aubergine Tagine with Tzatziki & Cumin Flatbread (V)

Pulled Pork Bon-Bon with Burnt Apple Purée, Celeriac Remoulade & Bacon Dust

BBQ Chicken Wings, Charred Corn on the Cob, Rocket & Sun-Dried Tomato Salad

MAIN COURSES

Striploin 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

Free Range Pork Belly Roast with Yorkshire Pudding, Roast Potatoes, Honey Roasted Carrots & Parsnip, Sprouting Broccoli, Cauliflower & Cheese, Thyme Jus

Pan-Fried Sea Bass with Lime & Chilli Mash Potato, Soy Glazed Pak Choi & Carrot

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

DESSERTS

Lemon Drizzle Cake with Lemon Curd, Raspberry Gel & Lemon Sorbet

Banana, Chocolate & Walnut Loaf with Caramelised Banana & Salted Caramel Ice Cream

White Chocolate & Pistachio Panna Cotta with Almond Granola & Chocolate Ice Cream

Apple & Blackberry Crumble with Crème Anglaise

Selection of Ice Cream & Sorbet (VE)

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.