

# Father's Day

## SUNDAY LUNCH MENU

### For The Table

Rustic Bread (V) £8.95  
 Marinated Olives (VE) £4.95  
 Camembert with Rustic Bread, Chilli & Tomato Jam (V) £17.95

### Starters

Roasted Artichoke, Cumin & Thyme Soup with Toasted Focaccia & Black Pepper Butter (V) £11.00

Breaded Chicken & Mushroom Terrine with Pickled Mushrooms, Mushroom Ketchup & Onion Ash £11.00

Prawn & Asparagus Cocktail tossed in Lemon Crème Fraiche with Buttered Brown Bread & Scorched Lime £11.00

Confit Lamb Croquette with Jersey Royal Potato Salad & Buttered Asparagus £11.00

Harissa Baked Aubergine with Beetroot, Broad Bean & Rocket Salad (VE) £11.00

### Mains

Striploin of Hereford Beef with Yorkshire Pudding, Roast Potatoes, Honey Roasted Carrots & Swede, Fine Green Beans, & Thyme Jus £25.00

Roasted Cotswolds Leg of Lamb with Yorkshire Pudding, Roast Potatoes, Honey Roasted Carrots & Swede, Fine Green Beans, & Lamb Jus £25.00

Free Range Pork Belly Roast, Yorkshire Pudding, Roast Potatoes, Honey Roasted Carrots & Swede, Fine Green Beans, & Thyme Jus £25.00

Beer Battered Cajun Cod, Triple Cooked Chips & Asian Slaw £25.00

Beetroot Wellington with Roast Potatoes, Roasted Carrots & Swede, Fine Green Beans & Vegan Gravy (VE) £25.00

### Pub Classics

Traditional Fish & Chips with Homemade Tartare Sauce & Minted Crushed Peas £18.95

Tempura King Prawn Caesar Salad with Focaccia Croutes £19.95

The Ragged Cot 10oz Rump Beef Burger with Cheddar Cheese, Asian Coleslaw in a Rustic Bun, Chunky Chips & Burger Sauce £19.95

### Sides

Chunky Chips (VE) £6.95  
 Garlic Bread /Garlic Bread with Cheese (V) £6.50 / £7.50  
 Cauliflower & Cheese (V) £6.50  
 Sunday Seasonal Vegetables (V) £6.50  
 Roasted Potatoes (V) £6.50

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.



## Desserts

**Baileys Bread & Butter Pudding with Vanilla Ice Cream £10.00**

**Chocolate Sponge Cake with Orange & Chocolate Crème Anglaise £10.00**

**Sticky Toffee Pudding with Toffee Sauce & Honeycomb Ice Cream £10.00**

**White Chocolate Panna Cotta with Raspberry Compote & Raspberry Meringue £10.00**

**Selection of Ice Creams & Sorbets (VE) £10.00**

## Coffee & Tea

**(Extra Shot £1.00, Alternative milk options available: Soya or Oat 50p)**

**Single Espresso £2.95**

**Double Espresso £3.95**

**Flat White £3.95**

**Latte £3.95**

**Americano £3.55**

**Cappuccino £3.95**

**Hot Chocolate £3.95**

**Liqueur Coffee £8.95**

**Tea £3.95**

**English Breakfast, Earl Grey, Camomile, Green, Lemongrass & Ginger, Elderberry & Echinacea, Peppermint, Decaf Tea (Regular)**



**V - Vegetarian I VE - Vegan**

**VOA - Vegan Option Available, please ask a member of staff for options**

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