

Our Fixed Price Menus

FIXED PRICE SUNDAY ROAST

SUNDAYS 12 TO 7.30PM

2 COURSES £23.95 / 3 COURSES £27.95

STARTERS

HANDMADE MINI LAMB KOFTAS

Served with a fresh tzaziki dip

SWEET POTATO & SQUASH SOUP (V)

with warm bread & butter

OVEN BAKED HALF CAMEMBERT (V)

rosemary, chutney & toasted sourdough

CRAYFISH & ATLANTIC PRAWN COCKTAIL

marie rose sauce & sourdough bread

MAINS

All served with roast potatoes, a basket of fresh steamed vegetables, Yorkshire pudding and gravy (if you want more gravy just ask!)

ROAST LEG OF COTSWOLD PORK with stuffing

SLOW ROASTED BEEF served pink or well done

ROAST BREAST OF TURKEY with stuffing

THE THROCKMORTON TRIO a slice of all three (+£2)

PULLED & ROLLED SHOULDER OF LAMB (+£2)

BEETROOT, MUSHROOM & WALNUT TART (V)

DESSERTS

APPLE CRUMBLE TART (V)

served hot with custard

POACHED PEAR (VE)

fruit sorbet & raspberry coulis

STICKY TOFFEE PUDDING (V)

with toffee sauce & ice cream

OREO & CHOCOLATE BROWNIE

ICE CREAM SUNDAE (V)

INDIVIDUAL SUNDAY SIDES - £5 EACH OR 3 FOR £13

HONEY ROASTED PARSNIPS (V)

HOMEMADE CAULIFLOWER & LEEK CHEESE (V)

SIX PIGS IN BLANKETS (+£1)

EXTRA BOWL OF ROASTIES (VE)

CREAMY MASH POTATO (V)

ROASTED CARROTS (VE)

WEEKDAY LUNCH FIXED PRICE

12 TO 2PM - MONDAY TO FRIDAY

2 COURSES £18.95 / 3 COURSES £22.95

STARTERS

CRAYFISH & PRAWN COCKTAIL marie rose sauce & sourdough

BUTTERNUT SQUASH & SWEET POTATO SOUP (V) with warm bread

CRISPY PORK BELLY BITES with pickled chilli pineapple

MAINS

LASHFORDS PORK, APPLE & LEEK SAUSAGES with veg, gravy & mash

FISH & CHIPS hand battered small cod fillet, chips & peas

BEETROOT, MUSHROOM & WALNUT TART (VE) potatoes & vegetables

HOME COOKED HAM fried hen's egg, grilled tomato & chunky chips

DESSERTS

POACHED PEAR & FRUIT SORBET (VE) with zingy raspberry coulis

BLACK CHERRY CRÈME BRULEE (V) burnt sugar top

STICKY TOFFEE PUDDING (V) with creamy custard

WEEKDAY EVENING FIXED PRICE

6 TO 8.30PM - MONDAY TO FRIDAY

2 COURSES £22.95 / 3 COURSES £26.95

STARTERS

FRIED DUCK GYOZAS with soy, honey & sesame dipping sauce

SMOKED MACKEREL CROQUETTES with candied beetroot piccalilli

HANDMADE MINI LAMB KOFTAS served with a fresh tzaziki dip

BUTTERNUT SQUASH & SWEET POTATO SOUP (V) with warm bread

MAINS

BEEF & RED WINE PIE with mashed potato, roots, greens & gravy

VEGETABLE RED THAI CURRY (VE) with fluffy basmati rice & coriander

LUXURY FISH PIE topped with cheddar mash with seasonal vegetables

CAJUN CHICKEN BURGER with mayo & lettuce, salad, fries & frickle

DESSERTS

POACHED PEAR & FRUIT SORBET (VE) with zingy raspberry coulis

BLACK CHERRY CRÈME BRULEE (V) burnt sugar top

STICKY TOFFEE PUDDING (V) with creamy custard

OREO & CHOCOLATE BROWNIE ICE CREAM SUNDAE (V)

A 10% optional service charge will be added to all bills. This is payable entirely at your own discretion, our team will happily remove, or amend the charge with no questions asked! 100% of all service charges go to the team and is distributed via their own tronc system.

IF YOU HAVE AN ALLERGY please see overleaf to see our full allergen policy and for access to our online allergen matrix guide

V = Vegetarian (Some dishes can also be adapted to become Vegan) VE = Made with Vegan ingredients. However due to the environments that food is prepared, cooked and served in, we cannot guarantee that any item is animal product free.

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