

Our Fixed Price Menus

FIXED PRICE SUNDAY ROAST

SUNDAYS 12 TO 7.30PM

2 COURSES £23.95 / 3 COURSES £27.95

STARTERS

PULLED DUCK SALAD & PLUM SAUCE
pickled chilli pineapple chunks

BUTTERNUT & SAGE ARANCINI (VE)
& herb mayonnaise

REGGAE REGGAE JERK NACHOS (V)
Cheese, guacamole, sour cream & salsa

CRAYFISH & ATLANTIC PRAWN COCKTAIL
Marie rose sauce & warm roll

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)

AUBERGINE, TOMATO & WALNUT TART (VE)

DESSERTS

APPLE CRUMBLE TART (V)
served hot with custard

POACHED PEAR (VE)
mango sorbet & raspberry coulis

VANILLA CHEESECAKE & BISCOFF SAUCE (V)
with caramelised biscuit ice cream

BLACKBERRY CRÈME BRULEE (V)
burnt sugar top

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 & ATLANTIC PRAWN COCKTAIL marie rose sauce & warm roll

BAKED GOATS CHEESE (V) with plum & apple chutney and toast

CRISPY ASIAN PORK BELLY BITES with pickled chilli pineapple

MAINS

CHEESE & HAM PLOUGHMAN'S with pickles, sausage roll & warm bread

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

MOROCCAN FALAFEL IN AUBERGINE RAGU (VE) on pappardelle pasta

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

DESSERTS

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

BLACKBERRY 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

REGGAE REGGAE JERK NACHOS (V) cheese, guac, sour cream & salsa

CRAYFISH & ATLANTIC PRAWN COCKTAIL marie rose sauce & warm roll

PULLED DUCK SALAD & PLUM SAUCE & pickled chilli pineapple chunks

BAKED GOATS CHEESE (V) with plum & apple chutney and toast

MAINS

BEEF & ALE 'PROPER' PIE served with creamy mash & vegetables

RED THAI KING PRAWN CURRY with white rice & prawn crackers

BEETROOT, FETA, WALNUT PITTA (V) salad & sweet potato wedges

CAJUN CHICKEN BURGER lettuce, mayonnaise, salad & skin on fries

DESSERTS

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

BLACKBERRY BRULEE (V) burnt sugar top

STICKY TOFFEE PUDDING (V) with creamy custard

CHOCOLATE BROWNIE ICE CREAM SUNDAE (V)

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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