LORDS
OF THE MANOR
A LUXURY COTSWOLD HOTEL

SAMPLE SUNDAY LUNCH MENU

2-Courses £37 | 3-Courses £44

STARTERS

Cream of sweetcorn soup, truffle oil, garden chives

Fried Cornish squid, lemon and herb mayonnaise

Chicken liver parfait, apple chutney, toasted sourdough

Honey glazed pumpkin, goat curd, herb dressing, red chicory, toasted seeds

MAINS

Rump of beef, Yorkshire pudding, roast potatoes, seasonal vegetables, red wine sauce

Pork belly, Yorkshire pudding, roast potatoes, seasonal vegetables, apple sauce

Cornish sea bream, new potatoes, brown butter, capers, lemon, parsley

Roasted Hen-of-the-wood, Yorkshire pudding, roast potatoes, seasonal vegetables, gravy

SIDES

Mixed salad leaves, creamy dressing, garden chives	£5.00
Seasonal vegetables	£6.50
French fries	£6.50
Herb buttered new potatoes	£6.50

DESSERTS

Sticky toffee pudding, clotted cream

Lime posset, tropical fruit relish, mango sorbet, cardamom cream, toasted pistachios

Selection of ice-creams and sorbets (3 scoops)
[Ice cream: vanilla, chocolate, salted caramel, strawberry & cream, mint chocolate chip, rum & raisin, coconut. Sorbet: lemon, raspberry, mango]

Selection of British & Continental cheeses, chutney, grapes, celery

TEA, COFFEE & INFUSIONS

£5.50

An optional 12.5% gratuity will be added to your bill.
Please inform us of any allergies and special dietary requirements.