

Our Fixed Price Menus

FIXED PRICE SUNDAY ROAST

SUNDAYS 12 TO 7.30PM

2 COURSES £22.95 / 3 COURSES £26.95

STARTERS

PULLED DUCK SALAD & PLUM SAUCE
pickled chilli pineapple chunks

BUTTERNUT SQUASH & SAGE ARANCINI (VE)
& tomato sauce to dip

PAN FRIED HALLOUMI (V)
on tabbouleh salad & mint yoghurt

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
served hot with custard

POACHED PEAR (VE)
mango sorbet & raspberry coulis

SALTED CARAMEL TOPPED VANILLA CHEESECAKE with ice cream

CHOCOLATE BROWNIE & COOKIE DOUGH 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 & ATLANTIC PRAWN COCKTAIL marie rose sauce & warm roll

HOMEMADE SWEETCORN FRITTERS (VE) mint yoghurt & garnish

MEATBALLS IN MARINARA SAUCE topped with parmesan

MAINS

CLASSIC CHICKEN CAESAR SALAD croutons, anchovies, parmesan

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

FIVE BEAN CHILLI NON CARNE (VE) basmati rice & home fried nachos

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

DESSERTS

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

VANILLA CRÈME BRULEE (V) burnt sugar top & crunchy popcorn

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

PAN FRIED HALLOUMI on a tabbouleh salad with mint yoghurt (V)

STICKY PORK BELLY BITES pickled chilli pineapple

WARM DUCK SALAD pickled chilli pineapple & rich plum sauce

CRAYFISH & ATLANTIC PRAWN COCKTAIL marie rose sauce & warm roll

MAINS

BEEF, BACON & SHALLOT 'PROPER' PIE served with mash & vegetables

RED THAI KING PRAWN CURRY with white rice & prawn crackers

SPICED AUBERGINE RAGU (VE) on pappardelle pasta & garlic flatbread

CAJUN CHICKEN BURGER lettuce, mayonnaise, toasted bun & fries

DESSERTS

SALTED CARAMEL TOPPED VANILLA CHEESECAKE (V) with ice cream

VANILLA CRÈME BRULEE (V) burnt sugar top & crunchy popcorn

STICKY TOFFEE PUDDING (V) with creamy custard

CHOCOLATE BROWNIE + COOKIE DOUGH 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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