



T E T B U R Y

SUNDAY LUNCH SAMPLE MENU

SMALL PLATES

Soup of the Day with Bread (vn)
5

Sautéed local Wild Mushrooms with Garlic & Lemon Thyme Dressing on Granary Toast (vn)
6

Trealy Farm Charcuterie & Toasted Ciabatta
7.5/14

MAINS

Adeys Farm Organic Roast Beef
13

Roast Organic Chicken
12.5

Homemade Nut Roast with Rosemary Gravy (vegan without a Yorkie)
10

Roasted Leg of Organic Lamb
13

*All Roasts Served with Yorkshire pudding, Roasted Potatoes,
Seasonal Vegetables & Gravy*

Real Ale Battered Fish of the Day, Hand Cut Fries with Homemade Tartar Sauce &
Garden Peas
13.5

Extra Roasties 3

Extra Yorkies 1

Cauliflower Cheese 3.5

Extra Vegetables 3

Please inform staff of any dietary requirement, food allergies & intolerances that you may have when ordering your food.
Children's portions available on request.
Service is not included. Any tips kindly given for good service are shared between your waiting, kitchen and housekeeping staff



T E T B U R Y

DESSERT & CHEESE

Chilled Coconut Rice Pudding with Pineapple Compote, Candied Walnuts & Coconut Ice (vn)

7

Chocolate & Raspberry Terrine with Chocolate Espresso Sauce & Raspberry Sorbet (vn)

7

Selection of Gloucestershire Cheese with Grapes, Artisan Crackers & Quince Jelly

8

ICE PARLOUR

3 scoops

6

Dolcetti Sorbets - Raspberry, Mango, Chocolate (vn)
Dolcetti Ice creams - Vanilla, Cherry, Lemon Meringue

Choice of toppings add .50

Milk Chocolate Flake

Fudge Pieces

Chocolate Sauce

Honeycomb Crisp

Raspberry Coulis

Hot Salt Caramel Sauce

Crushed Amaretto Biscuit

Espresso	1.50
Cappuccino	2.50
Macchiato	2
Latte	2
Long Black	2
Mocha	2
Flat White	2
Cafetiere	2/4
Liqueur Coffee	5

Pot of Tea	2.50
<i>English Breakfast Tea, Earl Grey</i>	
<i>Chamomile, Green Tea, Fruit Tea, Peppermint Tea</i>	
Fresh Mint Tea	1
Hot Chocolate	2.50

Soya and almond milk is available (+ 30p)