

Sunday Lunch

FROM 12PM UNTIL 4PM

STARTERS

Heritage Beetroot Salad (v, ve)

Vegan feta

Duck Liver Parfait

Red onion chutney & crostini

Severn & Wye Salmon & Seaweed

Pickled cucumber salad

Roasted Tomato & Red Pepper Soup (v, ve)

Homemade sourdough

Wild Mushrooms on Toast

Garlic butter infused, crème fraiche

MAIN COURSES

Roast Leg of Lamb

Dripping roasties, Yorkshire pudding, creamy mash, glazed carrot, mint Jus

Roast Loin of Pork

Dripping roasties, Yorkshire pudding, creamy mash, glazed carrot, stuffing, gravy

Roast Sirloin of Beef

Dripping roasties, Yorkshire pudding, creamy mash, glazed carrot, gravy

Spring Pea Risotto (v)

Confit tomato & ricotta

Tempus Fish & Chips

Homemade mushy peas, tartare sauce

Tempus Burger

Coastal cheddar cheese, pickles, onion jam

DESSERTS

Sticky Toffee Pudding

Vanilla ice cream

Crème Brûlée

Shortbread

Spiced Apple Crumble

Choice of vanilla ice cream or custard

Ice Cream Sundae

Vanilla ice cream, chocolate brownie, salted caramel, strawberry

British Cheeseboard

Yorkshire Blue, Admiral Collingwood, Tunworth, Northumberland Nettle

SIDES

Cauliflower Cheese

Additional Roast Potatoes (v, ve)

Champ Mash (v)

Tenderstem Broccoli (v, ve)

Please always inform your server of any allergies or intolerances before placing your order.

Not all ingredients are listed on the menu and we cannot guarantee the total absence of allergens. Detailed information on the fourteen legal allergens is available on request, however we are unable to provide information on other allergens.

v - vegetarian ve - vegan