

# Sunday Menu

Available between 12pm and 8pm

Here at the family-run Gardeners Arms, our chefs are passionate about providing quality meals, freshly prepared on site using the finest local produce from the Cotswolds. You will find an impressive selection of vegan and vegetarian options included, along with gluten free dishes. Our team are happy to give you further information about any of the dishes on the menu.

## Starters

### Garlic Bread Rolls £4.50

Two freshly baked mini ciabatta loaves with homemade garlic butter. Add Cheddar or Stilton for only £1.50.

### Homemade Soup of the Day £6

Served with freshly baked bread.

### Bread Basket £3

add flavoured oils and butters for only £3

Baked warm breads served with aged balsamic vinegar and garlic & rosemary olive oil, chilli Cotswold gold oil and paprika and black pepper butters. (Vegan option is available)

### Mozzarella and Roasted Vine Tomato Salad (Gf) £6

Marinated mozzarella and balsamic roasted tomato, drizzled with basil oil and flaked sea salt.

### Chicken Skewers £6.50

Tender pieces of chicken breast, lightly brushed with soy sauce and served with a slightly spiced coconut & peanut puree.

### Roast Garlic Hummus – flatbread (Vg) £7

Freshly prepared roasted garlic, haricot beans and chickpea hummus blended with selected spices and oils served with marinated olives and toasted flatbread.

### Wild Mushroom and Spinach Parcel (Vg) £8.50

Crispy filo parcel filled with wild mushroom and spinach risotto, nesting on crisp leaves, dressed with basil oil.

### Smoked Haddock Scotch Egg £9

Egg wrapped in smoked haddock and dill coated in crispy panko breadcrumbs, served with pickled samphire.

## Lighter Sunday

### Lighter Roast with a Choice of Beef, Turkey or Bacon £11

Served with traditional garnishes.

### Quiche of the Day £10

Crisp shortcrust pastry, deep filled with a choice of fillings. Served with house salad.

### Roast Meat Sandwiches from our Sunday Selection £9

Your choice of beef, turkey or bacon. Served on white or granary bread and a few roast potatoes with a salad garnish.

### Shared Charcuterie Board £16

Spanish chorizo, Italian salami Milano, prosciutto di Parma ham with caramelised red onion chutney, freshly baked artisan breads, sunblush tomatoes and marinated olives.

## Sunday Roasts

All our meats are hand-carved and served with homemade garlic & rosemary roasties, cauliflower cheese, Yorkshire pudding, red wine gravy and a medley of vegetables.

### Roasted Sirloin of Beef £16

Slow-roasted, tender beef sirloin served pink with roasted parsnips and horseradish.

### Roasted Crown of Turkey £13

Boned and rolled, slow-cooked and served with sage & onion stuffing.

### Roasted Loin of Back Bacon £13

Served with homemade apple sauce.

### Rosemary & Thyme Roasted Rump of Lamb £16

Slow-cooked lamb served pink with mint sauce.

### Homemade Nut Loaf with Coriander (Vg) £13

Oats, nuts, mushrooms and herbs served with a vegetable shallot gravy, roasted parsnips, cranberry sauce and stuffing.

### Mixed Roast £16

Same great roast but with your choice of two meats from our selection.

## Sunday Main Courses

### Quinoa & Lentil Cottage Pie (Vg) £12

Made with puy lentils, quinoa and diced vegetables, topped with a sweet potato mash served with onion gravy and fresh bread.

### Handcrafted Beer-Battered Cod and Chips £13.50

Served with freshly prepared tartare sauce and minted pea puree. (Gluten free option is available)

### Rope Grown Scottish Mussels £15

Cooked in red wine, spicy chorizo sausage and tomato sauce. Served with fresh crusty bread and seasoned chips.

### Pesto Chicken Salad (Gf) £13

Chilled poached chicken breast wrapped in basil pesto mayo and crispy smoked bacon on a bed of mixed leaves and an avocado dressing.

### Mini-Short Crust Pie Selection £19

A delicious combination of three pies, including a rich steak & ale; creamy chicken & ham; spinach, wild mushroom & truffle. These are served with gratin potatoes, buttered carrots and swede mash and lightly blanched green beans with a jug of rich meaty gravy.

### Smokey Squash & Sweet Potato Sausage Tagine (Vg)(Gf) £14

This Moroccan-inspired dish is served with flatbread.

**Add sides to any meal:** Battered Onion Rings £3.50 | Chips £3.50 | Cheesy Chips £5 | Roast Potatoes £3.50 | Yorkshire Pudding £2

## Puddings

All desserts homemade on the premises and served with edible flowers and fresh berries

### Dessert Taster Platter £9

A trio of our favourites; chocolate ganache tart, vanilla crème brûlée and lemon drizzle polenta cake.

### Sticky Toffee Pudding £6.50

A delicious date sponge topped with a freshly prepared toffee sauce and vanilla ice cream.

(Vegan sticky toffee pudding available)

### Chocolate Brownie £7

Warm and gooey chocolate brownie made with white and dark chocolate garnished with caramel candies served with refreshing vanilla pod ice cream.

(Vegan chocolate brownie available)

### Crème Brûlée (Gf) £8

Refreshing vanilla crème brûlée flamed at the table with a choice of spiced rum, toffee vodka or lime & coriander tequila.

### Chocolate Ganache Tart £7

With a rosemary & sea salt crunchy topping and clotted cream.

### Lemon Drizzle Polenta Cake (Gf) £7

Delicious sponge steeped in a sharp lemon syrup served with clotted cream.

### Eton Mess (Gf) £7

A deconstruction of this traditional English dessert, a mix of fresh fruit, heavily whipped cream and broken meringue pieces.

### Two scoops of Ice Cream by Bennetts of Worcester £5

With milk and cream from their own dairy cows with the best natural ingredients added to make their amazing ice cream.

Ask for our daily selection – dairy-free and vegan options available

## Children's Menu £7

### Sausage Roll, Baked Beans and Chips

Freshly made in puff pastry and then rolled in Japanese breadcrumbs and served with beans and chips.

### Fish Fingers

Served with chips and peas.

### Freshly Baked Jacket Potato

Served with grated cheddar and baked beans.

## Children's Puddings

### Vanilla Ice Cream £2

with a choice of chocolate or strawberry sauce.

### Pot of Jelly Beans £3

### Chocolate Brownie Sundae £4

Chocolate brownie pieces served with vanilla ice cream, marshmallows & chocolate sauce.

## Hot Drinks

All coffees are made with freshly ground Italian coffee beans

<b>Espresso</b> .....	<b>Single</b> –£2 <b>Double</b> –£3
<b>Americano</b> .....	£3
<b>Decaf Coffee</b> .....	£3
<b>Latte</b> .....	£3.20
<b>Cappuccino</b> .....	£3.20
<b>Vegan Latte (Vg)</b> .....	£3.50
<b>Hot Chocolate</b> .....	£3.50
<b>Deluxe Hot Chocolate</b> .....	£4
<b>Pot of Breakfast Tea</b> .....	£3
<b>Pot of Speciality or Fruit Teas</b>	£3

## Breakfast

Served until noon

### Bacon Butty £3.50

Served on sliced granary, white bread, or toasted bagel.

### Smoked Salmon and Scrambled Egg £8

Served on a toasted bagel.

### Full Breakfast £10

Bacon, eggs, sausage, hash browns, vine tomatoes, baked beans, black pudding and toast.

### Small Breakfast £5.50

Bacon, eggs, sausage, hash browns and baked beans.

### Vegan Breakfast (Vg) £7

Vegan sausage, beans, vine tomato, hash browns and mushrooms.