

Cutler's Restaurant

at **Number Four**

Sunday Lunch

(sample menu only – Dishes and prices subject to change without notice)

Starters

Pea and watercress soup
Goujons of sole frit, sauce tartar
Goats cheese terrine, beetroot, salads
Autumn salads, chicken livers and girolles
Smoked Var salmon, onions, capers

Mains

Roast sirloin of beef, Yorkshire pudding, roast potatoes
Roast duckling with apple, roast potatoes
Supreme of free range chicken, woodland mushrooms, beetroot risotto
Calves liver, bacon, crispy onion, creamed potatoes
Whole fillet of plaice meunière, new potatoes
Beetroot risotto, spinach, girolles, pine kernals

All dishes are served with a selection of locally grown vegetables

Puddings

White chocolate mousse, raspberries
Warm plum tartlet, sauce Anglaise
Chocolate pavé, white chocolate ice cream
Raspberry Eton mess
Section of ripe cheese, grape chutney, walnut bread and biscuits (supplement £4.00)
(Cotswold Brie, Cotswold Blue, Lincoln Poacher and Goats cheese)
Homemade ice-creams – vanilla, rum and raisin, chocolate
Homemade sorbets – lemon, green apple, raspberry

3 courses - £31.50 2 courses - £27.50

Allergy information: Some of our dishes contain nuts and other allergens. Should you have any special dietary requirements please speak to the proprietor, Chef Patron or restaurant manager who can advise on your choice.

Due to our food being cooked to order there may be a short wait during busy periods
Gratuities are at your discretions, however 10% service charge will be added for tables of 6 or more