

THE GREEDY GOOSE

SUNDAY MENU

SHARING PLATTERS

SELECTION OF HOMEMADE BREADS with olives, sundried tomatoes, balsamic & olive oil £8

VEGETARIAN OR VEGAN PLOUGHMAN'S BOARD £14

PLOUGHMAN'S BOARD with ham, pork pie, cheddar, oxford blue, apple, pickled onion, lettuce, homemade bread, and pickles £16

STARTERS

HOMEMADE SOUP OF THE DAY with artisan bread and butter £5 V

VEGETARIAN SAMOSAS with mango and chili dipping sauce £6 V

MUSHROOMS BAKED IN CHEESY SAUCE topped with oxford blue, crispy garlic bread £7 V

STUFFED CABBAGE with buckwheat and lamb mince served on chunky tomato sauce £7

MELON AND PROSCIUTTO SALAD with buffalo mozzarella and rocket £7.50

MAINS

ROAST CHICKEN with roast potatoes, homemade Yorkshire pudding and fresh vegetables £13

ROAST PORK with roast potatoes, homemade Yorkshire pudding and fresh vegetables £14

SLOW ROASTED BLADE OF BEEF with roast potatoes, homemade Yorkshire pudding and fresh vegetables £15

FRESH HOMEMADE BATTERED FISH & CHIPS with salad, garden peas, and tartare sauce £13.5

LOCAL BUTCHER FAGGOTS, bubble and squeak wrapped in bacon, mushy peas and gravy £13

VEGAN PANANG CURRY served with fried rice £12 VE

OUR SIGNATURE BURGERS

COTSWOLD BEEF BURGER with cheddar and bacon, chips, relish, and side salad £13.5

RED PESTO CHICKEN BREAST BURGER with toasted bun, mozzarella, chips and side salad £13

AROMATIC GARDEN BURGER, toasted bun, vegetarian cheese, relish, chips and side salad £11 V

LAMB AND MINT WITH TZATZIKI with toasted bun, chips, and side salad £13.5

SALADS

CLASSIC CHICKEN CAESAR SALAD with homemade dressing £12/ without chicken £7

SMOKED TROUT AND MACKEREL NICOISE SALAD £13.00

CHILDREN'S

SLOW ROAST BLADE OF BEEF with roast potatoes, Yorkshire pudding and fresh vegetables £8

ROAST PORK with roast potatoes, homemade Yorkshire pudding and fresh vegetables £8

HOMEMADE FISH GOUJONS with chips and peas £8

HOMEMADE CHICKEN STRIPS with chips and baked beans £8

MARGHERITA PIZZA with slices of fresh tomatoes £8

SIDES

GARLIC BREAD £3, with cheese £4, CHIPS £3, with cheese £4 VEGETABLES of the day £3.5

OLIVES £3 MIXED LEAVES with French dressing £3.5, BREAD AND BUTTER £3

DESSERTS

(V) DARK CHERRY AND MARZIPAN TRAYCAKE, champagne sorbet £6.

EATON MESS with forest fruit compote £6.

HONEYCOMBE CHEESECAKE, vanilla ice cream £6

HOMEMADE STICKY TOFFEE PUD with clotted cream ice cream £6

BENNETT'S FARM TRADITIONAL ICE CREAM & SORBETS, double chocolate chip, rum & raisin, strawberry, vanilla with seeds, mango, champagne, passion fruit, any three scoops for £6

If you suffer from any food allergies please alert staff who will talk you through the dishes suitable.

A service charge of 10% will be added to tables of six or more. Thank you.