# Sunday Menu <br> AVAILABLE 12.00PM - 5:00PM 

## BREAKFAST ROLL/SANDWICH - 6

## Served until 11:ooam

Choose from Bacon, Sausage, Fried Egg or Vegan Sausage | Extra Items - 1.20
Add a Tea or Filter Coffee - 2.00

BRUNCH<br>Eggs Benedict<br>Toasted English Muffin, Ham, Poached Eggs, Hollandaise - 11<br>Eggs Royale<br>Toasted English Muffin, Severn and Wye Smoked Salmon, Poached Eggs, Hollandaise Sauce - 15<br>Eggs Florentine (V)<br>Toasted English Muffin, Spinach, Poached Eggs, Hollandaise Sauce - 12

## WING IT

8 Sticky Chicken Wings:- Korean BBQ sauce, Sweet Chilli Sauce, Spring Onions, Coriander, Crispy Onions, Crispy Noodles $\not \subset$ A Lot Of Napkins (GFA) - 14

12 Cauliflower "Wings":- Hot Sauce, Worcester Blue Cheese, Spring Onions, Celery Cress, Crispy Onions (GFA, VEA) - 11

## IT'S A WRAP

Pepperonata Burrito: Roast Peppers, Rice, Grated Cheddar, Smashed Avocado, Pico Di Gallo, - In A Wrap, Fried Until Crisp (V) - 17


English Cured Meats, Honey Roast Ham, Roast Beef, Chutney, Pickles, Mixed Salad, Home Baked Crusty Bread, Cultured Butter, Olives

Something For The Veggies (GFA, VEA) - 27
Roast Peppers, Marinated Artichokes, Burrata, Olives, Rocket © Roast Tomato Salad, Pesto Dressing, Home Baked Crusty Bread, Cultured Butter, Dipping Oil, Aged Balsamic

Something Cheesy (GFA, V) - 24
3 Great British Farmhouse Cheeses, Pickled Grapes ©্ס Pears, Apple, Chutney, Peter’s Yard Crackers, Cultured Butter, Home Baked Crusty Bread

# JUST ROLL WITH IT <br> Home Baked Sourdough Roll, Salad © Root Vegetable Crisps (GFA) - 11 Choose from... 

## BLT

Giant Fishfinger Gem Lettuce, Tartar Sauce
Roast Beef, Horseradish, Rocket
Cheddar, Red Onion, Chutney
Hummous, Roasted Peppers
Ham, Mustard, Tomato,
Smoked Salmon, Cucumber, Cream Cheese, Horseradish

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# Sunday Menu 

## STARTERS

Smoked Salmon and Prawn Pillow, Cucumber and Dill Salad (GF) - 11 Chicken, Bacon, Avocado Salad (GF) - 12
Homemade Soup of the Day (VE, GFA) - 9
Diglis Caprese Salad, Avocado and Burrata (GF) - 11

## MAINS

Roast Sirloin of Hereford Beef (GFA) - 22
Roast Breast of Cotswold Chicken (GF) - 19
Served with Diglis Roast Potatoes (GF), Root Vegetables and Cauliflower Cheese (Not GF)

Pumpkin © Pecorino Raviolo, Sage Butter - 16
Chilled Poached Salmon, Dill Butter Sauce, Warm Potato \& Fennel Salad (GF) - 22
Jumbo Asparagus, Hazelnut Pesto, Amalfi Lemon Oil (GF, VE, N) - 18

## SIDES

Market Selection of Vegetables - 4.50
Roast Beef Gravy - 3.50
Roast Potatoes - 4.50
Diglis Chips (GFA) - $5 \mid$ Add Cheese -6

Garden Salad, Vinaigrette (GF) - 4.50
Lemon Spinach - 5 Tomato © Red Onion Salad - 5
Diglis Coleslaw (GF) - Small-4| Large - 6

## DESSERTS

> Burnt Basque Cheesecake, Poached Rhubarb - 9 Summer Berry Pavlova (GF) - 10
> Dark Chocolate Brownie, Chocolate Sauce - 9
> Single Gloucester (Charles Martell), Whisky Cake $\S \%$ Pear Conserve - 12
> Add A Glass of Taylors LBV Port - 4.50

## 3 COURSES | $\ddagger 36.00$



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[^1]
[^0]:    N - Contains Nuts | GF - Gluten free | GFA - Gluten free available on request | VE - Vegan | VEA - Vegan Option available on request

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