Sunday Menu



AVAILABLE 12.00PM - 5:00PM

BREAKFAST ROLL/SANDWICH - 6

Served until 11:00am Choose from Bacon, Sausage, Fried Egg or Vegan Sausage | Extra Items - 1.20 Add a Tea or Filter Coffee - 2.00

BRUNCH

Eggs Benedict

Toasted English Muffin, Ham, Poached Eggs, Hollandaise - 11

Eggs Royale

Toasted English Muffin, Severn and Wye Smoked Salmon, Poached Eggs, Hollandaise Sauce - 15

Eggs Florentine (V)

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 & 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

GRAZERS - SERVES 2

Something Meaty (GFA) - 27

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 & Pears, Apple, Chutney, Peter's Yard Crackers, Cultured Butter, Home Baked Crusty Bread

JUST ROLL WITH IT 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

Sunday Menu



AVAILABLE 12.00PM - 5:00PM

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 | 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 & Pear Conserve - 12
Add A Glass of Taylors LBV Port - 4.50

3 COURSES | **£**36.00



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