

NON-ROASTS

Flame Grilled Lobster Tail [3, 7, 14] £42
Whole Lobster tail, flame grilled, with house salad, house fries & garlic butter

Catch of the day £ask
Please ask your server for details on our seafood daily catch.

Provençale style Gnocchi [2, 7] (v, ve*) £19
Pan fried gnocchi with tomatoes, aubergine, courgette & parmesan

EXTRAS

Duck Fat Roasted Potatoes £5
House fries £4.9
Mac & Cheese [2, 7] £6.5
Cauliflower Cheese [7] £5
Fine Beans [7] £5.9
Honey Roasted Carrots [7] £5.9

DESSERTS

Crème brûlée (*gf) [2, 4, 7] £9
Classic French dessert with caramelised sugar & shortbread

Sticky toffee pudding [2, 4, 7] £9.5
Classic sponge made with dates, toffee sauce & vanilla ice cream

Chocolate brownie [2, 4, 7] £9.5
Warm rich brownie with vanilla ice cream

Seasonal fruit crumble [2, 4, 7] £10
Classic English dessert, with seasonal fruit, served with hot custard

Disaronno affogato [4, 7] £12
Vanilla ice cream with espresso & shot of Disaronno (alcoholic)

Cheese board 3 or 4 chesses [2, 7, 14] £14/£18
Choose from:
Wookey hole Cheddar | Organic Cotswolds blue vein brie | Truffle Gloucester
Single Gloucester | Organic Cotswolds brie



RUSSELL'S
steak & seafood grill

A discretionary 12.5% service charge will be added to your bill.



WELCOME
TO RUSSELL'S



THE GREAT BRITISH SUNDAY ROAST

A British Sunday roast is more than a meal - it is a cherished tradition that brings family and friends together around the table. Featuring perfectly roasted meats, golden crispy potatoes, seasonal vegetables, fluffy Yorkshire puddings, and rich, savoury gravy, it represents comfort, warmth, and hospitality at its finest. From bustling countryside pubs to family homes across the nation, the Sunday roast is a celebration of British culinary heritage and togetherness. Every plate tells a story of generations of shared recipes, laughter, and conversation, making this iconic weekly feast a timeless symbol of community, tradition, and simple, delicious pleasure.

NIBBLES

Queen Gordal olives (v) £7

Large pitted olives from Seville, known for firm & meaty texture

Sourdough bread with butter & balsamic oil (v) [2, 7] £7

Award winning sourdough from Mark’s Cotswolds Bakery in Chipping Norton using locally milled flour.

Padrón Peppers (v) £8

Mild & sweet peppers, pan fried & tossed with Maldon sea salt

STARTERS

Crispy spring rolls (v) [2, 12, 13] £9

Rice vermicelli noodles & asparagus filled, served with a teriyaki dip

Stuffed Mushroom (v) [7] £9

Portabello mushroom filled with cheddar & sun-dried tomatoes

Diced chicken thigh [2, 3, 5, 12, 13] £10

Juicy thighs in crispy coating, kimchi & Korean hot bulgogi sauce

Crab & Prawn Cocktail (gf*) [2, 3, 4] £13

White crab claw meat, brandy marie rose sauce & sourdough

Garlic King Prawns (gf*) [2, 3] £15

Pan seared shell-less King Prawns in Garlic & chilli oil & sourdough

Scottish Scallops [7, 8] £18

Pan seared scallops with creamy pea purée & parsnip crisps

ALLERGEN INFORMATION

[1]Celery [2]Gluten [3]Crustaceans [4]Eggs [5]Fish [6]Lupin [7]Milk [8]Molluscs [9]Mustard [10]Nuts [11]Peanuts [12]Sesame [13]Soya [14]Sulphates

All our food is prepared in a kitchen where nuts, gluten, and other allergens are present. Please note we take care to prevent cross-contamination, however, all products may contain traces of any allergen, as all menu items are produced in the same kitchen. [ve* can be served vegan, gf* can be made gluten free]

OUR SUNDAY ROASTS

All served with duck fat roast potatoes, Yorkshire pudding, honey glazed carrots, roasted parsnips, buttered seasonal greens, cauliflower cheese and unlimited gravy.

Cotswolds Striploin of Beef [2, 4, 7] £26

A tender and flavourful boneless cut of beef taken from the short loin along the upper back of the cow. Roasted overnight at 45°C to help develop flavour and tenderness, we served this rare - other meat temperatures can be requested.

Gloucestershire Roasted Shoulder of Pork [2, 4, 7] £22

The pork shoulder is a rich, flavourful and tender cut of meat. Because the shoulder muscle works hard, this roast contains rich fat marbling and robust pork flavour. We serve this with crackling and apple sauce.

Free-Range Half Roast Chicken [2, 4, 7] £22

Half bird is marinated with garlic, lemon and thyme. Roasted till skin is golden. A true British classic.

Vegetarian Wellington [2, 4, 7] (ve*) £21

Carrot, Mushroom, Spinach & Spiced Marmalade filling wrapped in a crispy pastry and served with vegetarian roasted potatoes & gravy.

SIGNATURE SHARING ROASTS

Shared between 2 people.

All served with duck fat roast potatoes, Yorkshire pudding, honey glazed carrots, roasted parsnips, buttered seasonal greens, cauliflower cheese and unlimited gravy & roasted potatoes.

Chateaubriand (16oz) [2, 4, 7] £103

Sourced from the thickest part of the beef tenderloin, yielding a uniform, highly prized, and luxurious piece of British meat. Exceptionally tender with a melt-in-your-mouth texture

Côte de Boeuf (34oz) [2, 4, 7] £89

A premium, thick-cut bone-in British ribeye steak from the rib section of the cow, famous for its rich fat marbling and deep beef flavour. Translated from French, it literally means ‘beef rib’.

Full Rack of Welsh Lamb [2, 4, 7] £88

A tender, premium cut of lamb containing a section of ribs attached to the loin. It is prized for its rich flavour and soft texture. French trimmed.

The Russell’s Roast Platter [2, 4, 7] £60

Consisting of our Cotswolds Striploin of Beef, Gloucestershire Roasted Shoulder of Pork and Free-Range half Roasted Chicken.

SURF & ROAST

Add whole Flame grilled lobster tail to your roast [3, 7] £34 each