
STARTERS

THE TASTEFUL TWELVE



Why not try one of our unique pre-dinner proseccos with one of our 12 Briottet Liqueurs randomly chosen with the roll of a dice? £7

Goats cheese (v)

Beetroot, smoked avocado cream, sable biscuit

£7

Scallop

Herb broth, carrot, coriander, squid ink rice cracker

£10

Asparagus (v)

Parmesan, cured yolk, parma ham, sour dough

£8

Tartare

Longhorn rump, oyster, apple, yolk, parsley

£8.50

Soup of the Day (v)

with garnish

£6.50

Salmon

Gin cured, cucumber, citrus, crème fraiche

£8

(v) = Vegetarian

Some of our dishes may contain allergens. If you have any questions, or would like to know more about the specific ingredients in any of our dishes, please ask a member of staff. A 10% service charge is applied as standard to all bills.

MAIN COURSES

Pork Loin

Cider apple, heritage carrots, rosti, radish

£17

Stone Bass

Summer vegetables, tomato, jersey royals

£18

Chicken

Cauliflower, poached dates, soy, ginger, lemongrass, apple

£16

Hake

Braised oxtail, celeriac, onion, roasted hazelnut

£17

Gnocchi (v)

Fennel ricotta, rich tomato sauce, baby vegetables, jersey royal crisps

£14

Lamb

Cutlet & breast, artichoke, sorrel, sour cream, girolles

£18

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FROM THE GRILL

Steaks

Subject to availability

Martin's longhorn beef, roasted tomato, baked field mushroom, bone marrow & parsley butter

210g chuck eye £15

180g single muscle rump £17

210g rib-eye £21

Trout

Whole Bibury trout, fennel & garlic butter, new potatoes, watercress

£15

A Bit On The Side

Parmesan truffle fries / Chicken Skin Fries / Lawless onion rings

Sautéed Kale & Chilli / Roasted Jerusalem Artichokes

£3 each

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DESSERTS

£6,50 each

Chocolate (v)

Praline, popcorn, popping candy

Banoffee (v)

Caramel, banana cream, smoked sea salt

Pistachio Cake (v)

Olive oil, rhubarb, orange

Strawberry (v)

Elderflower, arlettes

Selection of Hilbrook's ice cream

Vanilla / Blackberry / Chocolate / Gin & Tonic Sorbet / Strawberry Sorbet

Selection of English cheeses

Three cheeses £7,50 / Four cheeses £9,50 / Five cheeses £11,50

AFTER-DINNER COCKTAILS

£8 each

Espresso martini

Stolichnaya, Mr black, cold pressed coffee

Fig and Chocolate Martini

Cardamom & Plum Vodka, Crème De Cacao, Fig Liqueur

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