
STARTERS

Why not try one of our pre-dinner cocktails?

Cherry Bellini
£7

Kir Royale
£7

Classic Champagne Cocktail
£9

Pumpkin (v)
Lentils, feta, garlic, tarragon
£7/£14

Carpaccio
Longhorn beef, parmesan, horseradish, rocket, truffle
£8

Soup (v)
Parsnip, honey, rye cracker
£6.50

Salmon
Hot smoked, apple, cucumber, crème fraiche
£8

Soufflé (v)
Double Gloucester, beetroot, walnut
£7/£14

Scallop
Chorizo, sweetcorn, spring onion, coriander
£10

Terrine
Pork, pistachio, apricot
£7

(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

Turkey

Paupiette with sage, onion & bacon, wedges, Brussels sprouts, bacon, cranberry
£16

Hake

Risotto, crab, tarragon
£17

Venison

Heritage carrots, parsnip, chestnut, porridge
£18

Nut (v)

Crumble, cauliflower cheese, sour dough
£14

Pig

Stuffed loin, prunes, dauphinoise, red cabbage, mustard
£16

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FROM THE GRILL

Steaks

Subject to availability

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

160g Flat iron £14

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

Flower Sprouts / Braised Red Cabbage / Maple sesame glazed Heritage carrots

£3 each

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DESSERTS

£6,50 each

Apple (v)

Tart tatin, blackberry ice cream

Passion fruit (v)

Mousse, pineapple, coconut crumble, spiced mango salsa

Chocolate (v)

Fondant, cherries, white chocolate, vanilla

Classic Xmas pudding (v)

Brandy butter, cream

Selection of Hillbrook'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

Chocolate martini-stolichnaya

Creme de cacao, Cotswold cream liqueur

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