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## STARTERS

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Why not try one of our pre-dinner cocktails?

Cherry Bellini  
£7

Kir Royale  
£7

Classic Champagne Cocktail  
£9

Tartare  
Aged rump, cured egg yolk, oyster, parsley  
£8

Mackerel  
Saffron, orange, olive oil  
£8

Pumpkin (v)  
Lentils, feta, balsamic, tarragon, garlic  
£7

Potted Crab  
Pickled cucumber, chili, mayo, sourdough  
£9

Pear (v)  
Walnut, chicory, blue cheese  
£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.

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## MAIN COURSES

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### Venison

Salt baked beets, Heritage carrot, parsnip, cavolo nero, onion, chocolate  
£18

### Chicken

Breast & lollipop, girolles, porridge, chestnut, chicory, tarragon  
£16

### Beef

Bourguignon, pomme puree, sprouting broccoli  
£17

### Halibut

Crab, celeriac, apple, braised gem, chicken skin, nasturtium  
£19

### Risotto (v)

Beetroot, feta, capers, sage  
£14

### Soufflé (v)

Goat's cheese, heritage carrot, candied carrot, puree, chervil  
£14

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## FROM THE GRILL

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### 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

Braised Savoy Cabbage, almond, chilli / Maple sesame glazed Heritage carrots

£3 each

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## DESSERTS

£6.50 each

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### Banana (v)

Iced parfait, banana bread, custard, peanut ice cream

### Panna cotta

Mango, passion fruit, coconut, pineapple salsa, mojito granita

### Chocolate

Donut, salted caramel, coffee, bacon, yoghurt

### Cheese Selection (v)

Artisan biscuits, damson, celery

Three cheeses £7.50 / Four cheeses £9.50 / Five cheeses £11.50

Selection of Hilbrook's ice creams

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## AFTER-DINNER COCKTAILS

£8 each

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### Espresso martini-stolichnaya

Mr black, cold pressed coffee

### Chocolate martini-stolichnaya

Creme de cacao, Cotswold cream liqueur

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