



DINNER MENU

Homemade Bread & Flavoured Butter

-STARTERS-

Chicken & Mushroom Terrine
Parma Ham & Sweetcorn £13

Salt Baked Celeriac Velouté
Granny Smith & Walnut (v) (vg) £11

Salt Baked Ruby Beetroot
Goats Curd, Crispy Shallot, Sherry & Pomegranate (v) (vg) £12

Wild Mushroom Arancini
Black Garlic Miso Purée & Voyager APA Pickled Shallot (v) £12

Whipped Chicken Liver Parfait
Fig, Toasted Brioche, Apple & Date Chutney £13

Gin & Tonic Cured Salmon
Pickled Cucumber & Lime Purée £13

-MAINS-

Beef Fillet
Braised Rib Croquette, Baby Carrot & Cavolo Nero £33

Roast Loin of Lamb
Confit Belly, Aubergine, Charred Shallot & Pommes Anna £35

Cod Loin
Jerusalem Artichoke, Creamed Potato, Charred Maitake & Chicken Jus £31

Stuffed & Rolled Pork Belly
Charred Cauliflower, Apple & Puffed Crackling £32

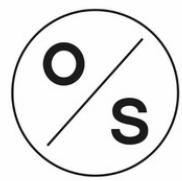
Jerusalem Artichoke
Pearl Barley Risotto, Shimeji, Chestnut & Spenwood (v) (vg) £28

Poached & Seared Chicken Breast
Celeriac & Black Trompette Mushroom £31

Ratatouille
Toasted Seeds, Burnt Red Pepper & Tomato Purée (v) (vg) £28

-SIDES-

Fries (v) (vg) £6
Chargrilled Tenderstem & Chilli Dressing (v) (vg) £6
Creamed Potato, Beef Short Rib, Crispy Onion & Red Wine Jus £9
Bitter Leaf Salad & Orange Dressing (v) (vg) £6
Roast New Potatoes & Sage Butter (v) (vg) £6
Braised Red Cabbage (v) (vg) £6



-PUDDING-

Rice Pudding

Tonka Bean, Poached Yorkshire Rhubarb & Almond (v) (vg) £11

Chocolate Mousse

Clementines, Blossom Honey Honeycomb (v) £12

Pavlova

Pineapple & Passion Fruit, Mango Cream & Coconut (v) £12

Sticky Toffee Cake

Caramelised Banana, Mascarpone & White Chocolate (v) £12

Cotswold Cheese Company Cheeses

Quince, Honeycomb & Crackers £13

Pudding Wine

75ml

St Stephans Crown Tokaji Aszu 2019 £8
Châteaux Petit Verdrines Sauternes 2017 £10.5
L'Ancienne Cure Monbazillac 2021 £10

Port

75ml

Quinta de la Rosa LBV £9
Quinta de la Rosa Extra Dry White 50ml £6
Quinta de la Rosa Tawny 10 Year £13

Single Malt, Cognac & Armagnac

25ml

Oban 14 Year £11
Bowmore 12 Year £6
Glenkinchie 12 Year £7
Cotswolds Single Malt £6.5
Grand Armagnac Janneau XO £10
Courvoisier V.S Cognac £4.25
Hennessy X.O Cognac £22
Boulard Calvados £5

(v) vegetarian, (vg) dish can be adapted to be vegan. Please ask server.

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 12.5% service charge is applied as standard to all bills.