



## DINNER MENU

Homemade Bread & Flavoured Butter

### -STARTERS-

#### **Guinea Fowl Terrine**

Chicory Jam, Honey Parsnip & Pear £13

#### **Venison Carpaccio**

Cranberry, Hen of the Woods & Parmesan £14

#### **Salt Baked Ruby Beetroot**

Goats Curd, Crispy Shallot, Sherry & Pomegranate (v) (vg) £12

#### **Whipped Chicken Liver Parfait**

Fig, Toasted Brioche, Apple & Date Chutney £13

#### **Salt Baked Celeriac Velouté**

Granny Smith & Walnut (v) (vg) £11

#### **Beetroot Cured Salmon**

Quail Egg, Horseradish & Dill £13

### -MAINS-

#### **Beef Fillet**

Braised Rib Croquette, Baby Carrot & Cavolo Nero £33

#### **Roast Halibut Fillet**

Leek, Baby Fennel, Mussel & Dill Velouté £32

#### **Jerusalem Artichoke**

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

#### **Poached & Seared Chicken Breast**

Celeriac & Black Trompette Mushroom £31

#### **Hen of the Woods**

Black Garlic Miso Puree, Hispi Cabbage & Truffle Vierge (v) (vg) £28

#### **Stuffed & Rolled Pork Belly**

Charred Cauliflower, Apple & Puffed Crackling £32

#### **Cod Loin**

Clam Chowder, Smoked Pork Belly & Sweetcorn Crisp £31

### -SIDES-

Fries (v) (vg) £6

Sprouts, Shallots & Bacon (v) (vg) £6

Pigs in Blanket & Honey Mustard £9

Bitter Leaf Salad & Orange Dressing (v) (vg) £6

Roast New Potatoes & Sage Butter (v) (vg) £6

Braised Red Cabbage (v) (vg) £6

(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.



## **-PUDDING-**

### **Apple Crumble**

Granola & Mulled Wine Sorbet (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

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