



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

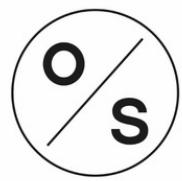
Hen of the Woods
Black Garlic Miso Puree, Hispi Cabbage & Truffle Vierge (v) (vg) £28

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



-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

(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.