
SATURDAY LUNCH

2 Courses £25 and 3 courses £30

Tomato and Mozzarella (v)

Marinated Heritage Tomato, Shredded Mozzarella, Aged Balsamic, Basil, Sourdough Croutons

Smoked Salmon

Smokin' Brothers Smoked Salmon, Lemon Puree, Charred Cucumber, Apple

Duck

Confit Leg and Slow Cooked Breast Terrine, Pistachio, Cherry, Pickled Shemiji Mushroom

Beetroot and Goats Cheese (v)

Set Goats Cheese Mousse, Poached Baby Beets, Pickled Golden Beetroot, Soy Glazed Pumpkin Seeds, Orange

Chicken

Cotswold White Chicken Breast, 'Nduja Croquette, Caesar Salad

Pork

Braised Belly, Cheek, Black Pudding, Hay Baked Crushed Celeriac, Apple

Market Fish

Fondant Potato, Clam Chowder, Caviar, Marinated Fennel

Pea and Mint (v)

Pea Risotto, Broad Beans, Golden Cross Goats Cheese, Mint Oil

Ribeye (£3 supplement)

8oz, 28 Day Aged Hereford Beef

Café de Paris Butter Baked Portobello Mushroom and Cherry Tomatoes, Parmesan and Truffle Fries, Baby Gem Salad

Rhubarb and Custard (v)

Baked Egg Custard, Poached Rhubarb, Grenadine, Rhubarb Granola, Vanilla Ice cream

Strawberries and Cream

Vanilla Panna Cotta, Poached and Fresh Strawberries, Shortbread Crumb, Meringue

Chocolate and Coconut (v)

Set Layered Dark Chocolate Mousse, Coconut Ice, Coconut Sorbet

Cheese (£2.50 supplement)

Selection Of 3 English Cheeses, Fig and Walnut Crispbread, Chutney

SIDES £4 each

Skin on Fries (v) Parmesan and Truffle fries (v) Classic Caesar Salad

Crushed Potatoes with Salsa Verde, Truffle Mac and Cheese (v)

Roast Chantennay Carrots with Maple and Hazelnut (v)

(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.

SUNDAY LUNCH

2 Courses £25 and 3 courses £30

Tomato and Mozzarella (v)

Marinated Heritage Tomato, Shredded Mozzarella, Aged Balsamic, Basil, Sourdough Croutons

Smoked Salmon

Smokin' Brothers Smoked Salmon, Lemon Puree, Charred Cucumber, Apple

Duck

Confit Leg and Slow Cooked Breast Terrine, Pistachio, Cherry, Pickled Shemiji Mushroom

Beetroot and Goats Cheese (v)

Set Goats Cheese Mousse, Poached Baby Beets, Pickled Golden Beetroot, Soy Glazed Pumpkin Seeds, Orange

Beef

Roast Rump of Beef, Roast Potatoes, Ale Braised Carrot, Cauliflower Cheese, Yorkshire Pudding, Red Wine Jus

Chicken

Roasted on the crown, Sage and Apricot Stuffing, Roast Potatoes, Maple and Hazelnut Baby Carrots, Red Wine Jus

Market Fish

Fondant Potato, Clam Chowder, Caviar, Marinated Fennel

Pea and Mint (v)

Pea Risotto, Broad Beans, Golden Cross Goats Cheese, Mint Oil

Rhubarb and Custard (v)

Baked Egg Custard, Poached Rhubarb, Grenadine, Rhubarb Granola, Vanilla Ice cream

Strawberries and Cream

Vanilla Panna Cotta, Poached and Fresh Strawberries, Shortbread Crumb, Meringue

Chocolate and Coconut (v)

Set Layered Dark Chocolate Mousse, Coconut Ice, Coconut Sorbet

Cheese (£2.50 supplement)

Selection Of 3 English Cheeses, Fig and Walnut Crispbread, Chutney

SIDES £4 each

Skin on Fries (v) Parmesan and Truffle fries (v) Classic Caesar Salad

Crushed Potatoes with Salsa Verde, Truffle Mac and Cheese (v)

Roast Chantennay Carrots with Maple and Hazelnut (v)

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