
STARTERS

2 Courses £34 / 3 Courses £42

Cod

Beetroot Poached Cod, Beetroot, Creme Fraiche, Baked Potato Mousse

Porchetta

Slow Roast Pork Belly, Burnt Apple, Parsnip Crisps

Beetroot (vg)

Poached Baby Beets, Pickled Golden Beetroot, Soy Glazed Pumpkin Seeds, Orange

Smoked Salmon

Smokin' Brothers Salmon Tartare, Clam Chowder Cream Sauce, Radish, Squid Ink Cracker

Asparagus (v) or (vg alternative)

Vale Of Evesham Asparagus, Sauce Vierge, 63 Degree Egg, Pea shoots

Chicken and Ham Hock

Terrine of Confit Chicken Leg and Ham Hock, Leek, Pickled Mushroom, Purity Ale Brioche

(v) vegetarian, (vg) vegan, (vg alternative) dish has been 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 10% service charge is applied as standard to all bills.

MAINS

Chicken

Cornfed Chicken Breast, Ale Braised Carrot, Fondant Potato, Girolle Mushroom, Hazelnut

Cauliflower (v) or (vg alternative)

Spice Roasted Cauliflower, Smoked Cheddar Sauce, Pickled and Crispy Shallot, Hazelnut

Beef

Slow Cooked and Seared Sirloin, Potato Terrine, Celeriac and Marmite Puree, Salted Celeriac Remoulade, Red Wine Jus

Pea (v) or (vg alternative)

Risotto, Rachel Goats Cheese, Baby Leeks, Asparagus, Spinach

Market Fish

Pan Fried Fillet, Creamed Potato, Capers and Shrimp Butter Sauce, Crispy Kale

Lamb

Cotswold Lamb Rump and Crispy Sweetbread, Peas a la Francaise, Aubergine Caviar, New Potato, Salsa Verde

Monkfish

Cajun Spiced Monkfish Tail Roasted on the Bone, Gnocchi, Courgette, Crispy Chicken Wing, Jus

Ribeye (£3 supplement)

8oz, 28 Day Aged Hereford Beef

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

SIDES £4 each

Skin On Fries (v) or (vg)

Parmesan and Truffle Fries (v)

Heritage Tomato and Mozzarella Salad, Aged Balsamic (v) or (vg alternative)

Potato Salad, Greek Yoghurt and Chive Dressing, Pomegranate (v)

Baked Courgettes, Blue Cheese, Mustard Dressing (v) or (vg alternative)

Ale Braised Chantennay Carrots, Maple, and Hazelnut (v) or (vg)

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DESSERTS

Apricot

Apricot Bavaois, Vanilla Wine Poached Apricot, Creme Fraiche Sorbet, Meringue

Chocolate and Cherry (v)

Dark Chocolate and Cherry Tart, Pistachio, Cherry Sorbet

Rhubarb and Custard (v) or (vg alternative)

Poached Rhubarb, White Chocolate Crèmeux, Ginger, Honeycomb

Pineapple (v) or (vg alternative)

Citrus Whipped Cheesecake, Charred Pineapple, Passion Fruit, Frozen Pineapple Parfait

Cheese

Selection Of 3 English Cheeses, Fig and Apple Puree, Crackers, Red Onion Marmalade

HOT DRINKS

Americano £3.25 Latte £3.50 Flat White £3 Cappuccino £3.50 Double Espresso £3

Hot Chocolate £3.50 Mocha £3.50

English Breakfast Tea £3 Earl Grey Tea £3 Herbal Tea (ask server) £3.20

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