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## STARTERS

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2 Courses £34 / 3 Courses £42

### Mackerel

Cured And Charred Fillet, Cucumber, Buttermilk and Horseradish

### Porchetta

Slow Roast Pork Belly, Burnt Apple, Parsnip Crisps

### Beetroot (v)(vg)

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

### Smoked Salmon

Smokin' Brothers Salmon Tartare, Gazpacho, Sun Dried Cherry Tomato, Radish, Apple and Celery,  
Squid Ink Cracker

### Ham Hock

Terrine Of Braised Ham Hock, Piccalilli, Apple and Cider Chutney, Brioche

### Celeriac (v)

Pressing, Truffle Oil, Hazelnut, Celeriac Remoulade, Pickled Shemiji Mushroom

### Gazpacho (v)(vg)

Tomato Gazpacho, Sun Dried Tomato, Radish, Apple and Celery

(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.

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## MAINS

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### Chicken

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

### Ratatouille (v)(vg)

Roast Courgette, Aubergine, Roscoff Onion, Tomato Fondue Sauce, Olive Tapenade  
Cerney Ash Goats Cheese

### Pork

Slow Cooked and Seared Fillet, Creamed Potato, Charred Roscoff Onion, Baby Carrot, Ham Hock Fritter

### Pea (v)(vg)

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

### Market Fish

Pan Fried Fillet, Mussel And Caviar Rissotto, Pickled Kohlrabi

### Lamb

Cotswold Lamb Rump And Crispy Sweetbread, Peas A La Francaise, Aubergine Caviar,  
New Potato, Salsa Verde

### Plaice

Crispy Breaded Plaice, Braised Fennel, Crushed New Potato, Pea and Basil Veloute, Dressed Fennel

### Ribeye (£4 supplement)

8oz, 28 Day Aged Hereford Beef  
Peppercorn Butter, Triple Cooked Chips, Rocket and Parmesan Salad

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## SIDES £4 each

Skin On Fries (v) (vg)

Parmesan and Truffle Fries (v)

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

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

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

Mixed Green Veg, Herb Butter (v) (vg)

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## DESSERTS

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### Strawberry (v)(vg)

Strawberry Bavarois, Poached Strawberry, Shortbread, Strawberry Sorbet, Basil, Meringue

### Chocolate (v)

Dark Chocolate Tart, Peanut Butter Cremeux, Banana, Yoghurt Sorbet

### Rhubarb and Custard (v)(vg)

Poached Rhubarb, Baked Egg Custard, Caramelised Puff Pastry, Rhubarb Sorbet

### Raspberry

Raspberry and White Chocolate Cheesecake, Mint Gel, Honeycomb, Raspberry Ripple

### Cheese

Selection Of 3 English Cheeses, Celery and Apple, Honey Glazed Fig, Red Onion Marmalade, Crackers

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## 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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