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## SATURDAY LUNCH

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### STARTERS

Wild mushroom velouté, crème fraiche, truffle oil, chives, sourdough croutons (v) £9

Smokin' Brothers hand sliced smoked salmon, beetroot & horseradish sour cream, avocado puree, caviar dressing £11.50

Roast chicken, smoked bacon & parsley terrine, chicory jam, Cotswold sourdough toast £10

Goats cheese & beetroot salad, pickled beets, black pepper wafer, roasted walnuts, Cerney ash (v) (vg alt) £10

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### MAINS

Pork cutlet, clotted cream mash, braised pigs' cheek, charred hispi cabbage, roast apple puree, sage jus £18.50

Pan roasted market fish, clotted cream mash, roast fennel, warm mussel tartare cream sauce £19

Deep fried herb potato gnocchi, butternut squash puree, cavolo nero, grilled spring onions, olive tapenade dressing, hazelnuts (v) (vg alt) £17.50

Local butchers 8oz Sirloin steak, skinny fries, confit beef tomato & grilled field mushrooms, charred baby gem 'Caesar, crispy shallots, salsa verde £24

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### SIDES

Skinny fries, truffle & gran levanto cheese / Charred hispi cabbage/ Caesar salad

£4.50 each

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### DESSERTS

54% dark chocolate delice, glazed poached pear, cocoa nib crunch, praline ice cream (v) £9

Blackberry & Apple Pavlova, whipped vanilla cream, apple compote, poached blackberries, blackberry sorbet (v) £9

Sticky toffee pudding, muscovado & rum toffee sauce, brandy snap, vanilla ice cream (v) £9

Cotswold & British cheeses of the day, crackers, house chutney, pickled grapes £11

(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.