
PRIVATE DINING MENU

2 Courses £42/ 3 Courses £52

FOR THE TABLE

Homemade Cotswold Crunch, milk & honey loaf & Cotswold sourdough ~ Flavoured butter

STARTERS

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

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

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

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

MAINS

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

Pan seared local butchers' 8oz sirloin steak, Skinny fries, confit beef tomato & grilled field mushrooms, charred baby gem 'Caesar', crispy shallots, salsa verde
(Please order either pink or well done. £5.00 supplement.)

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

Wild mushroom & herb risotto, roasted onion, charred baby gem, salsa verde, Gran levanto cheese (v) (vg)

SIDES

Skinny fries, truffle & gran levanto cheese / Charred Hispi cabbage / Caesar salad
£4.50 each

DESSERTS

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

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

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

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

(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.