
PRIVATE DINING MENU

2 Courses £45/ 3 Courses £55

FOR THE TABLE

Homemade Cotswold Crunch brioche loaf & Cotswold sourdough ~ homemade butter

STARTERS

Celeriac veloute, roast chestnuts, cider reduction, granny smith apple (v) (vg)

Beetroot Salmon Gravlax, horseradish cream, heritage beetroot, dill (vg)

Ricotta arancini, crown pumpkin, chestnut mushrooms, pumpkin seeds pesto (v)

Chicken & Slow cooked Bacon ballotine, heritage carrots, tarragon and truffle emulsion

MAINS

West End Farm pork, sage and onion, black pudding, cider reduction & pork and apple sauce

Pan roasted cod, buttered mash, roast fennel, warm mussel tartare cream sauce

Lentil Dhal, chestnut mushrooms, puffed wild rice, toasted almonds and coriander (v)(vg)

Stokes Marsh Farm beef & braised cheek, carrot, cavolo nero, Bordelaise sauce

SIDES

Fondant & puffed potato / Confit baby carrots / Farmhouse cabbage £4.50 each

DESSERTS

Valrhona Guanaja 70% chocolate fondant, clementine sorbet (v)

Blueberry and white chocolate cheesecake, blueberry compote, sorbet

Cotswold & British cheeses of the day, crackers, house chutney (v)

Mulled wine poached pear, hazelnut crumb, blackberry (vg)

(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.