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## SATURDAY LUNCH

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### STARTERS

Celeriac velouté, roast chestnuts, cider reduction, granny smith apples (v) (vg) £9

Beetroot salmon gravlax, horseradish cream, heritage beetroot, dill (vg) £12.50

Chicken & slow cooked bacon ballotine, heritage carrots, tarragon and truffle emulsion £11

Ricotta arancini, crown prince pumpkin, chestnut mushrooms, pumpkin seed pesto (v) £10

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### MAINS

West End Farm pork, sage and onion, black pudding, cider reduction & pork and apple sauce £20.50

Pan roasted cod, buttered mash, roast fennel, warm mussel tartare cream sauce £22

Lentil Dhal, chestnut mushrooms, puffed wild rice, toasted almonds and coriander (v)(vg) £19.50

Stokes Marsh Farm beef & braised cheek, carrot, cavolo nero, Bordelaise sauce £25

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### SIDES

Fondant potato, puffed potato, beef fat crumb (v) / Confit baby carrots (v) /

Farmhouse cabbage, pancetta, onion

*£4.50 each*

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### DESSERTS

Valrhona Guanaja 70% chocolate fondant, clementine (v) £10

Mulled wine poached pear, hazelnut crumb, blackberry (vg) £9

Blueberry and white chocolate cheesecake, blueberry compote, sorbet £10

Cotswold & British cheeses of the day, crackers, house chutney, pickled grapes £13

(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.