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## STARTERS

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### THE TASTEFUL TWELVE



Why not try one of our unique pre-dinner proseccos with one of our 12 Briottet Liqueurs randomly chosen with the roll of a dice? £9

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#### Crab

Hand Picked Cornish Crab, Chilled Watercress Velouté, Carrots A La Grecque  
£11

#### Cotswold White Chicken

Terrine, Pancetta, Ham Hock Fritter, Alliums  
£9.50

#### Beetroot (v)

Panna Cotta, Goats Curd, Chicory, Candied Walnut  
£8

#### Salmon

Cotswold Gin and Tonic Cured, Avocado Emulsion, Caviar, Cucumber  
£10.50

#### Beef

Tartare, Confit 'Billy's Eggs' Yolk, Sweet and Sour Celeriac, Croutons  
£10

#### Duck Egg and Truffle

Crispy Duck Egg, Chestnut Mushroom Ketchup, Truffle Dressing  
£9

(v) = Vegetarian

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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## MAIN COURSES

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### Beef

Slow Cooked and Seared Sirloin, Braised Cheek, Hay Baked Celeriac  
£18

### Pollock

Pan Fried Cornish Pollock, Caramelised Cauliflower, Asparagus, Tempura Mussels  
£17

### Wild Mushroom (v)

Risotto, King Oyster Mushroom, Shallot  
£14,50

### Cotswold Lamb

Seared Loin, Rosemary Braised Rib, Asparagus, Wild Garlic, Lamb Fat Roast New Potato  
£19

### Hake

Braised Ox Tail, Spring Greens, Truffle Baked Potato Mousse, Dill Velouté  
£17,50

### Guinea Fowl

Poached and Roasted Breast, Boudin Blanc, Creamed Potato, Charred Shallot, Baby Leek  
£17,50

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## FROM THE GRILL

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### Steaks

*Subject to availability*

Aged Aberdeen Angus and Hereford Cross Beef

Served with caramelised Roscoff onion, watercress and a choice of sauce:  
salsa verde or truffle butter

8oz Sirloin £19,50

8oz Rib-eye £22,50

### 8oz Bavette

Slow cooked and served medium rare

With sautéed chestnut mushroom, baby gem, Purity ale pickled onions, crispy shallot, salsa verde  
£17,50

### Catch of the Day

Caviar, mussel and soft herb risotto

£16

### Pork

Pan fried and glazed pork loin, celeriac, apple

£16

### A Bit On The Side

Skin on Fries / Parmesan and truffle fries / Cajun fries  
Crushed new potatoes with garlic and herbs / Green salad  
Tenderstem broccoli, toasted almonds, raisin  
£3,50 each

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## DESSERTS

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### Dark Chocolate (v)

Delice, Hazelnut Sponge, Cocoa Tuille, Buttermilk Sorbet  
£9

### Rhubarb (v)

White Chocolate Panna Cotta, Poached Rhubarb, Honeycomb, Sorrel  
£8.50

### Pear (v)

Mille Feuille, Whipped Vanilla Cheesecake, Caramel, Pear Sorbet  
£8

### Lemon (v)

Posset, 'Joe's Tea.' Meringue, Almond Biscotti, Honey Ice Cream  
£8.50

### Selection of English Cheeses (v)

Three cheeses £8.50 / Four cheeses £10.50 / Five cheeses £12.50

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## AFTER-DINNER COCKTAILS

£9 each

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### “Flat White”

Four pillars gin, Mr Black coffee liqueur, milk

### White Lady

Cotswold gin, cointreau, lemon juice, egg white

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