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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? £7

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#### Soup (v)

Caramelised celeriac, oxford blue cheese  
£6.50

#### Gloucester old spot

Terrine, apple, charred shallot  
£8

#### Lobster

Risotto, bisque, oyster leaf  
£9

#### Beetroot (v)

Heritage baby beetroots, Rosary goat's cheese, walnut  
£8

#### Chicken liver

Parfait, pickles, red cabbage, brioche  
£8

#### Cod

Poached cod cheek, Jerusalem artichoke, baby leeks  
£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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### Pheasant

Ballotine of breast, hay baked celeriac, grelot onion, pear  
£16

### Bream

Creamed potato, clams, samphire  
£16

### Roscoff onion (v)

Tart tatin, cauliflower cheese, truffle dressing  
£14

### Beef

Seared rump, ox cheek croquette, ale carrots, king oyster mushroom  
£18,50

### Monkfish

Parma ham, piccolo parsnip, crispy mussels  
£17

### Pork

12 hour braised belly, pumpkin, turnip, girolle mushroom, golden raisin  
£16

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## FROM THE GRILL

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### Steaks

*Subject to availability*

Walter Rose and son Aberdeen Angus and Hereford cross beef

Served with; Longhorn IPA braised carrot, watercress, garlic and parsley butter

8oz Rump    £17

8oz Rib-eye    £21

### Pork Loin

Creamed potato, wholegrain mustard, pork crunch

£15

### Catch of the Day

Crushed new potatoes, pea puree, tartare sauce

£15

### A Bit On The Side

Skin on Fries / Parmesan truffle fries / Chilli and Lime Fries

Lyonnaise potatoes / Maple and Hazelnut Heritage Carrots

Baby Gem, Pickled Red Onion and Radish Salad

£3 each

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## DESSERTS

£6.50 each

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### Crumble (v)

Poached apple and compote, granola crumb, date

### Chocolate (v)

Dark chocolate mousse, blackberry, crème fraiche sorbet

### Pineapple (v)

Upside down sponge, rum, coconut sorbet

### Clemantine (v)

Cheesecake, blossom honey sorbet, caramelised puff pastry

### Selection of English cheeses (v)

Three cheeses £7.50 / Four cheeses £9.50 / Five cheeses £11.50

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## AFTER-DINNER COCKTAILS

£8 each

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### Espresso martini

Stolichnaya, Mr black, cold pressed coffee

### Fig and Chocolate Martini

Cardamom & Plum Vodka, Crème De Cacao, Fig Liqueur

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