
STARTERS

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

Mackerel

Charred mackerel, Cucumber, Buttermilk, Horseradish

£9

Butternut squash (v)

Velouté, Poached pumpkin, Kohlrabi 'tagliatelle'

£7.50

Gloucester old spot

Crispy pig fritter, Smoked eel, Sage emulsion, Burnt apple

£9.50

Octopus

Slow cooked and roasted, Orange, Miso, Tarragon

£9

Chicken

Marinated and poached, Tom yum soup, Confit mushroom, Prawn

£8.50

Pigeon

Seared breast, Black pudding, Pear, Shimeji mushroom, Radicchio

£10

(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.

MAIN COURSES

Partridge

Roast breast, Confit leg, Celeriac, King oyster mushroom, Pickled carrot
£17,50

Venison

Haunch, Fondant potato, Smoked onion, Beetroot
£18,50

Sea Bass

Israeli couscous, Sorrel, Red pepper, Cavolo Nero
£18

Trout

Lightly smoked and roasted, Jerusalem artichoke, Brown shrimp butter
£17

Celeriac (v)

Hay baked celeriac, Cauliflower, Pickled kohlrabi, Beurre noisette
£14

Guinea Fowl

Seared breast, Sweet potato gnocchi, Dukkah glazed baby carrot, Duck liver mousse
£17

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FROM THE GRILL

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

Carrot cake (v)

Candied carrots, Whipped cheesecake, Carrot cremeaux

£7

Chocolate (v)

Dark chocolate delice, Hazelnut, Popcorn

£8.50

Pear (v)

Caramelised poached pear, Fennel, Muscovado crumb, Pernod sorbet

£7

Orange (v)

Orange custard, Walnut, Fudge, Orange pate de fruit

£7.50

Selection of English cheeses (v)

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

AFTER-DINNER COCKTAILS

£9 each

“Flat White”

Four pillars gin, Mr Black coffee liqueur, milk

White Lady

Cotswold gin, cointreau, lemon juice, egg white

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