MARCH SAMPLE DINNER

Nibbles

Breaded Brie - Handmade breaded English brie wedges, spiced plum chutney (v) 8.5

Sharing Rustic Bread - Toasted sourdough, flatbread + wholemeal pitta bread, olive oil + tapenade (v) (gf*) 10.5

Pork Belly - Crispy pork belly bites, piccalilli, dressed rocket (gf) 8.5

Starters

Seasonal Soup of the Day (ve) (gf*) 9
With toasted sourdough & Cotswold Farm butter

Chicken (gf*) 12
Warm smoked chicken, charred artichoke hearts, pickled beetroot, pea puree

Gravlax (gf) 13
Scottish salmon cured in Broadway's Botanical Herb gin, crab & cucumber crème fraiche, crispy corn crackers

Minestrone (v) 10.5
Warm minestrone vegetables, sun-dried tomato + goats cheese ravioli, roast tomato & red pepper coulis

Crispy Beef (gf) 12.5
Crispy Herefordshire beef strips, salad of rice noodles + vegetables, black sesame seeds, fresh chilli

Glazed Figs (v) (gf*) 11
Warm honey glazed figs, whipped Oxford Blue cheese mousse, ciabatta croute, candied pecans

Mains

'Whole Catch of the Day' (gf) 29
Whole fish of the day, Cornish new potatoes, charred tenderstem broccoli, beurre noisette sauce

35-Day Dry Aged Fillet (gf*) 38.5
Welsh Black 6oz fillet of beef, parmesan crumb marrow bone, rosti potato, roasted carrots & parsnips, red wine jus

Fish & Chips (gf*) 19.5
Hook Norton beer battered fillet, chunky chips, crushed garden peas, homemade tartare sauce

Scottish Salmon 26.5
Salmon supreme, chive crushed new potatoes, charred tenderstem, lemon & crayfish beurre blanc

West Country Lamb (gf) 31
Roasted lamb pave, spiced borlotti bean & chickpea cassoulet, green bean & toasted almonds, lamb & potato pastilla

Tortellini (v) 22
Beetroot & goats cheese tortellini, leeks & kale, sauce vierge, toasted pumpkin seeds

Marinated Cauliflower (ve) (gf) 21
Honey, soy & ginger infused cauliflower florets, char-grilled pak choi, fragrant coconut rice

Beef Burger (gf*) 19
Chargrilled grass-fed Herefordshire beef burger, smoked bacon, Croxton mature cheddar, burger sauce, plum tomato, toasted brioche bun, fries, dressed leaves

Our Steaks...

We source all produce from our local butchers and in turn they have source the 'Very Best' of British Beef...
Chargrilled 35-day dry aged, 100% grass fed Welsh Black Suckler herd.

8oz Sirloin (gf) 34
60z Rump (gf) 26

Served with roasted plum tomato, flat mushrooms, rocket, fries or chunky chips

Add Green peppercorn sauce (gf) 3 OR *Add* Bordelaise sauce (gf) 3

Side Orders (v) (ve*) (gf*)

Skinny Fries 5 *with cheese* 6 | Traditional Chunky chips 5.5 *with cheese 6.5* | Cornish buttered new potatoes 5.75

Rocket, parmesan cheese & truffle oil salad 4.75 | Onion rings & roast garlic mayonnaise 4.75

Tenderstem broccoli & green beans 5.25 | Savoy cabbage & bacon 4.75

Desserts

'Classic Twist' (v) 10.5
Sticky date + ginger cake, toffee sauce, candy pecans, poached dates

Cheesecake 11
Caramel cheesecake, apple compote, green apple sorbet, caramel tuille

Soufflé (v) (gf) 13
Warm rhubarb soufflé, raspberry sherbet sorbet

Chocolate (v) 12
Warm dark chocolate fondant, whisky gel, burnt honey ice cream

Panna Cotta 10
Malted milk panna cotta, dulce de leche caramel, caramel popcorn + cocoa nib shortbread

Lemon Tart (v) 10.5
Glazed lemon sabayon, hazelnut sable crust, blood orange gel, mandarin sorbet

Baileys Affogato (v) (gf) 10.5
Double espresso, Baileys Irish liqueur, vanilla ice cream

Homemade Ice Cream (v) (ve*) (gf*) 8.5
*Please select **THREE** from;*
Ice Creams: Vanilla • Strawberry • Swiss Chocolate • Rum & Raisin • Clotted Cream & Orange
Sorbet: Raspberry • Apple • Passionfruit

Three British Cheeses (v*) (gf*) 13
Served with spiced apple chutney, grapes & biscuits
Three from: ***Butlers Secret Extra Mature Cheddar • Oxfordshire Blue • West Country Brie • Cotswold Cerney Ash Goats***

Coffee & Petit Fours (v*) (gf*) 5.5

'Our Twist' on a Boozy Coffee 9.5 / 12.5 with Petit Fours

Cotswold Hot Toddy Café
Espresso coffee • Cotswold Single Malt whisky • Honey • Cream

Butterscotch Café
Espresso coffee • Project #173 Butterscotch rum • Cream

Baileys Café
Espresso coffee • Bailey Irish Cream Liqueur • Nutmeg • Cream

Port- 50ml

Taylors 10-year Tawny 9.8 • Taylors 20-year Tawny 10.5 • Taylors LBV 8.50 • Fine Ruby 7

Dessert Wine

	100ml	Bottle
Sauternes, Grand Jauga, France	9	33 (37.5cl)
Sauvignon Blanc, Errázuriz Late Harvest, Chile	8.5	31 (37.5cl)
Vin Santo del Chianti Serelle, Ruffino, Toscana,	14	50 (37.5cl)

(v) Vegetarian | (ve) Vegan | (ve*) Vegan available | (gf) Gluten free | (gf*) Gluten free available.
****Please speak to a member of our team should you have any special dietary requirements, allergies or intolerances****
All prices are inclusive of VAT, a discretionary service charge of 10% will be added to your bill