

Autumn Sample Lunch

Snacks

Cotswold's Sourdough, smoked salt butter (v,gf*,ve*) 5 | **Hooky Ale Rarebit**, brown sauce (v) 7
Beetroot Hummus, Sardinian crisp bread (ve,gf) 6 | **'Seaweed Crisps'**, cavolo nero, lemon sugar (ve,gf) 3.5

Starters

Jerusalem Artichoke Soup (v,gf*,ve*) 10.5
Spelt sourdough, whipped smoked salt butter

Pork, Rabbit, Pistachio & Date Terrine (gf*) 12.5
Brioche toast, pickles, marmite butter

Shetland Mussels (gf*) 14
Saffron soup, leeks, shallot, potato, rye & fennel loaf

Smoked Duck BLT (gf) 14.5
Semi dried tomatoes, brioche, leaves, pickled shallot & aioli

Autumn Squash & Buckwheat Tartlet (ve,gf) 13.5
Chicory, apple, walnut, squash pesto, sweet wine reduction

Crispy Mac & Cheese (v) 10.5
Jalapeño butter sauce, black garlic ketchup, parmesan, soy pearls

Sandwiches

Prawn & Mary Rose Torpedo Roll (gf*) 14
Baby gem, tomato, shallot, chive

"Croque Monsieur" (gf*) 12.5
Ham & cheese, dressed leaf

Grilled Three Cheese Toasty (ve, gf*) 10
Confit garlic aioli

Mains

Hooky Ale Battered Haddock & Chips (gf*) 20
Ham stock mushy peas, curry sauce, tartare sauce

Broadway Fennel Sausage & Mash (gf) 21
Beef fat leek, red onion gel, bone marrow sauce, crispy onions

Chicken Supreme (gf*) 25
Lyonnais new potatoes, green beans, peppercorn sauce

Line Caught Fish Pie & Scallop Roe Mash (gf) 24
Buttery hispi cabbage

Strozzapreti Pasta & San Marzano Tomatoes (v,ve*) 23.5
Sumac spiced aubergine, celery, shallots, parmesan

"Croque Madam" (gf*) 18.5
Ham & cheese, fried egg, dressed leaf, fries

Minted Lamb Henry 26
Parmentier potatoes, tender stem broccoli, gravy

Burger & Fries

Short Rib Beef Patty (gf*) 20
Beef brisket, parmesan melt, pickle

Miso & Soy Glazed Celeriac Burger (ve,gf*) 19.5
Baby gem, beef tomato, pickles, black garlic ketchup

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31-Day Dry Aged Hereford Beef Steaks

Served with fries, gem, aioli & shallots

7oz Rump (gf) 27 | **10oz Sirloin (gf)** 38

Add a Sauce...

Bone-Marrow (gf) 4.5 | Peppercorn (v,gf) 4.5 | Béarnaise (v,gf) 4

Our Sides...

Rainbow chard & salsa verde (ve,gf) 5 | Ratte potatoes & onions (v,ve*,gf) 6 | Maple roast squash (v,ve*,gf) 6
Buttered hispi (ve,gf) 5 | Heritage carrots & basil breadcrumbs (v,gf) 5 | Green beans & almonds (ve,gf) 5.5
Broccoli & pinenuts (ve,gf) 5.5

Fries & Toppings

Rosemary salt (ve,gf*) 5 | Katsu & pickles (ve,gf) 6.5
Beef ragout (gf) 10 | Crispy chicken skin & chicken mayo (gf*) 7
"Aspen" – Parmesan, shaved truffle & chive (gf*) 10

Desserts

Orchard Apple Tarte Tatin (v) 12.5
Salted caramel anglaise

Lemon & Vodka Parfait (v,gf*) 12
Crispy yoghurt, raw honey, hedgerow gel, Sicilian lemon

Almond & Treacle Tart (v) 12
Candied citrus peels, black treacle ice cream

Victorian Plum Cobbler (v,ve*) 10.5
Cinnamon spice, Madagascar vanilla bean ice cream

Ice Cream & Sorbet (v,gf*) 9
*Please select **THREE** from our daily selection*

Three Regional Cheeses (v*,gf*) 14
Cotswold Bakery fruit bread, biscuits, dates, grapes, Cotswolds honey

(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