



Snacks

Cotswold's Sourdough, smoked salt butter (v,gf*,ve*) 5 | **Aubergine Baba Ganoush, truffle oil, crudities (ve, gf*)** 7.5

Starter

Roast Cauliflower & Wild Mushroom Velouté (ve,gf*) 10.5
Chive, cep mushroom powder, crispy onions, sourdough

Pigeon Breast (gf*) 13.5

Pickled walnut, tonic jelly, confit fennel, date puree

Salt Cod & Parmesan Brandade (gf*) 11

Cotswold Bakery sourdough toast

Horseradish Panna cotta Tart & Beef Tartare (gf*) 15.5

Beef fat onion, black garlic dressing

Chicken Liver Parfait (gf*) 12.5

Brioche toast, bacon jam, maple bacon, crispy chicken skin

Heritage Beetroot Medley (ve,gf*) 10

Beetroot ketchup, basil, black olive

Toasted Flower Sprouts & Almond Salad (v,gf,ve*) 11

Stow Blue cheese, orange segment & fluid gel, endive, lemon dressing

Hand Picked Devon Crab (gf*) 15.5

Chopped gem, avocado mouse, rye toast

Rabbit, Ham Hock, Duck, Carrot Terrine en Croute (gf*) 14.5

Pickled girolles, port & blackcurrant jam

Mains

Loch Duart Salmon & Sauce Beurre Blanc (gf) 29

Chicory, baked potatoes, Avruga caviar, chive oil

Beef Shank (gf) 28

Saffron risotto, cavolo nero, red wine & beef stock reduction

Hook Ale Battered Haddock & Chips (gf*) 20

Mushy peas, curry sauce, tartare sauce

Celeriac, Mushroom Wellington (v,ve*) 24

Leeks, Chantenay carrot, potato dauphine, yeast flake sauce

Winter Squash & Sage Gnocchi (v) 21.5

Shallot, chestnut & celery, white wine sauce, cavolo nero crisps

Venison Haunch (gf) 34

Swede fondant, kale, shallot, cherry ketchup, port gravy

Stuffed Turkey (gf) 27.5

Roast potatoes, hispi cabbage, sprouts, pigs & blankets, Chantenay carrots, parsnip crisp, redcurrants, turkey jus

31-Day Dry Aged Hereford Beef Steaks

Served with fries, gem lettuce, cranberry gel & chestnuts

7oz Rump (gf) 28 | **10oz Sirloin (gf)** 38 | **8oz Fillet (gf)** 44 | **28oz Cote De Boeuf for two (gf)** 74

Add a Sauce...

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

Our Sides...

Sprouts, chestnuts & fried herb breadcrumbs (v,gf*) 5.5 | **Sausage & apricot stuffing** 6 | **Pigs & blankets** 6.5

Winter kale & salsa verde (ve) 5 | **Chantenay carrots (v)** 5 | **Roast potatoes (ve)** 5.5

(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

Burger, Fries & Aioli

Short Rib Beef Patty (gf*) 21

Beef brisket, parmesan melt, pickle

Moving Mountain Burger (v, ve*) 20

Black garlic ketchup, parmesan melt, pickle

Topped Fries...

Rosemary salt (ve,gf*) 5.5 | Katsu & pickles (ve,gf) 6.5 | Crab & crème fraiche (gf*) 12.5

“Aspen” – Parmesan, truffle oil & chive (v,gf*) 10 | Crispy chicken skin & chicken mayo (gf*) 7

Desserts

“Mont Blanc” (v,gf) 10

French meringue, chestnut cream, cocoa nib

Mince Meat Rum Baba Cake (v) 12

Rum sauce, rum & raisin ice cream

Black Forest Brûlée (v,gf) 11

Sour cherry jam, chocolate textures, cherries in syrup

Banana & Miso Toffee Pudding (v) 12

Honeycomb ice cream

Clementine Trifle (v) 11

Ginger syrup sponge, marmalade, almond cream

Ice Cream & Sorbet (v,gf*) 9

*Please select **THREE** from our daily selection*

Three Regional Cheeses (v*,gf*) 14

Fruit bread, dates, homemade biscuits & Cotswold honey

Coffee & Macarons (v*,gf*) 6

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 (37.5 cl)
Riesling Ice Wine, Stratus, Canada	15.4	62 (37.5 cl)

Festive Cocktails...

Snow Globe 14

Vanilla vodka • Crème de Cacao • Amaretto • Coconut milk • Lime

The Gifts of Three Wise Men 11

Frankincense • Myrrh • Gold • Bourbon • Caramel

Partridge in a Pear Tree 11

Cacao Nib infused Vodka • Pear & Vanilla Cordial • Absinthe • Soda

Krampus 12

Fallen Angel Spiced Rum • Egg Nog

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