



Starters

Roast Cauliflower & Wild Mushroom Velouté (ve,gf*) 10.5

Chive, cep mushroom powder, crispy onions, sourdough

Hand Picked Devon Crab (gf*) 15.5

Chopped gem, avocado mousse, rye toast

Heritage Beetroot Medley (ve,gf*) 10

Beetroot ketchup, basil, black olive

Chicken Liver Parfait (gf*) 12.5

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

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

Pickled girolles & baby vegetables, port & blackcurrant Jam

Salt Cod & Parmesan Brandade (gf*) 11

Cotswold Bakery sourdough toast

Horse Radish Pannacotta Tart & Beef Tartare 15.5

Beef fat onion, black garlic dressing

Mains

Short Rib Beef Burger (gf*) 21

Brisket ragout, parmesan melt, pickle, fries, aioli

Butter Poached Cod & Sauce Beurre Blanc (gf) 29

Chicory, baked potatoes, chive oil

Winter Squash & Sage Gnocchi (v,ve*) 21.5

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

Our Roasts

Served with red cabbage, crushed swede & carrot, roast potatoes, spring greens, Yorkshire pudding, gravy

Dry Aged Sirloin of Beef (gf*) 28

Horseradish & wasabi sauce

Stuffed Turkey (gf) 27.5

Turkey jus, red currents

Celeriac & Mushroom Wellington (v,ve*) 24

Black garlic ketchup

Slow Cooked Lamb Henry (gf*) 28

Mint jelly

Sides

Cauliflower cheese (gf*) 6 | Sausage & apricot stuffing 6

Sprouts, chestnuts, fried herb breadcrumbs (ve) 5.5 | Pigs in blankets (gf) 6.5

Fries, with rosemary salt (ve,gf*) 5.5 | Chantenay carrots (ve,gf) 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



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

Toffee sauce, 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 & Mini mince pie (v*,gf*) 6

Our Festive Cocktails...

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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