



Snacks

Cotswold's Sourdough, *smoked salt butter (v,gf*,ve*)* 5 | **Hooky Ale Rarebit**, *brown sauce (v)* 7
Aubergine Baba Ganoush, *truffle oil, crudities (ve, gf*)* 7.5 | **'Seaweed Crisps'**, *cavolo nero, lemon sugar (ve,gf)* 3.5

Starters

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

Salt Cod & Parmesan Brandade (gf*) 11
Cotswold Bakery sourdough toast

Heritage Beetroot Medley (ve,gf*) 10
Beetroot ketchup, basil, black olive

Hand Picked Devon Crab (gf*) 15.5
Chopped gem, avocado mouse, rye toast

Toasted Flower Sprouts & Almond Salad (v,gf,ve*) 11
Stow Blue cheese, orange segment & fluid gel, endive, lemon dressing

Rabbit, Ham Hock, Duck, Carrot Terrine en Croute (gf*) 14.5
Pickled girolles, port & blackcurrant jam

Sandwiches

Warm Turkey (gf*) 14
Brie & Cranberry Sauce

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

Ham & Cheese "Croque Monsieur" (gf*) 12.5
Dressed leaf salad

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

Mains

Roast Turkey (gf) 27.5
Roast potatoes, hispi cabbage, sprouts, pigs & blankets, Chantenay carrots, parsnip crisp, redcurrants, sausage & apricot stuffing, turkey jus

Hook Ale Battered Haddock & Chips (gf*) 20
Mushy peas, curry sauce, tartare sauce

Beef Shank (gf) 28
Saffron Risotto, cavolo nero, red wine & beef stock reduction

Celeriac, Mushroom Wellington (v,ve*) 24
Leeks, Chantenay carrot, potato dauphine, yeast flake sauce

Chicken, Smoked Ham, Cider & Rosemary Pie 23
Buttered hispi cabbage, parmentier potatoes

Winter Squash & Sage Gnocchi (v) 21.5
Shallot, chestnut & celery, white wine sauce, cavolo nero crisps

Cod Supreme (gf) 24.5
Baked potatoes, chicory, chive oil, beurre blanc

Steak & Frites (gf) 28
31-Day dry aged 7oz rump, fries, gem lettuce, cranberry gel & chestnuts

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



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

Add a Sauce...

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

Fries & Toppings

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

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 • Broadway's Egg Nog

(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