January & February Sample Lunch

Monday to Friday

1-Main Course £ 16 • 2-Course £ 21 • 3-Course £ 26 OR Sandwich

Starters

Cotswolds Toasted Sourdough (v*,ve*gf*) 5.5

Smoked salt butter

Seasonal Soup of the Day (v,ve*,gf*) 9.5

Toasted sourdough & Cotswold Farm butter

Mushrooms on Sourdough (v,gf*) 12

Poached hens egg, rocket & parmesan

Smoked Haddock & Pancetta Fishcake 12

Tomato salsa & rocket

Pea, Mint & Lemon Arancini (ve,gf) 11

Parmesan, pea puree

Ham Hock Terrine (gf*) 12

Cornichon piccalilli, brioche toast

Sharing Camembert (*v*,*gf**) 25 (*supplement £3*)

Garlic + rosemary infused camembert, caramelised onion marmalade, toasted sourdough

Moules Mariniére (*gf**) 14 (*supplement £4*)

Classic steamed mussels, white wine cream sauce, toasted sourdough

Toasted Sandwiches

All served with skinny fries + dressed leaves

Roast Beef (gf*)

Mature cheddar cheese, beef gravy

Triple Cheese Toastie (v,gf*)

Smoked Apple Wood, Emmental, Monterey Jack

Mains

Hereford Beef, Broadway Dark Ale Pot Pie

Puff pastry, sautéed potatoes, carrot & swede, chive

Fish & Chips (gf*)

Hooky ale battered cod, minted crushed peas, tartare sauce & lemon

Cod Supreme, Lemon & Parsley Crust (gf)

Hasselback potatoes, sprouting broccoli, shrimp butter

San Marzano Tomato Puttanesca (v,ve*)

Strozzapreti pasta, herb oil, rocket, parmesan

Cotswold Chicken Supreme (gf) (supplement £5)

Dauphinoise potato, green beans, red wine jus

Asian Infused Vegan Burger (ve, gf*)

Tomato, gem lettuce, pickle, vegan applewood cheese, sweet chilli & coriander sauce & fries

Roast butternut Squash & Sage Gnocchi (v,ve*)

Spinach, chive & parmesan

Dry Aged Short Rib Beef Burger (gf*) (supplement £4)

Monterey Jack cheese, beef ragu, smoked bacon, tomato, gem lettuce, pickle, burger sauce & fries

Steak Frites (gf*) (supplement £9)

31-Day Dry Aged 7oz rump steak, garlic butter, fries, rocket



Scallion new potatoes (v,gf) 5.5 | Carrot, swede & chive (v,gf) 4.5 | Green Beans, shallots & capers (v,ve*,gf) 5.5 | Rosemary salted fries (ve,gf*) 5.5 | Traditional chunk chips (ve,gf*) 6

Loaded Fries

Sloppy Joe: Beef ragu, peppers, red onions, parmesan (gf*) 8 **Dirty:** Bacon, mature cheddar, chilli, red onion (gf) 7 **Aspen:** Winter truffle oil & parmesan (v, ve*gf*) 9

Desserts

Sticky Toffee Bread & Butter Pudding (supplement £3) Clotted cream ice cream, butterscotch sauce

Orchid Apple & Winter Berry Crumble (v,ve*,gf*)
Cinnamon & ginger crumb, thick vanilla custard

Black Forest Gateaux Crème Brûlée (v,gf*)

Dark cherries, textures of chocolate

Ice Cream & Sorbet (v,ve*,gf*)

Please ask for our daily selection

Three Regional Cheeses (v*,gf*) (supplement £5)
Fruit bread, biscuit, dates & Cotswolds honey
Choose from: Warwickshire's Rollright Soft Cheese • Crump's Double Gloucester •
Sparkenhoe Shropshire Blue • Brightwell Ash Goat

(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

T&Cs: Offer available from 13th January 2025, Monday to Friday until 7th March 2025, excluding;

Monday 10th February to 21st February 2025. Our 1, 2 and 3 course prices are a from prices, supplements are applied to some dishes.

We have the right to remove this offer at any time, if this happens, we will contact prebooked tables,

offer price could increase if we are affected by changes in VAT or increases outside of our control.

Thursday Steak Night Steak meal from just £19*

Indulge in a mouth-watering selection of perfectly cooked steaks, Served with a pickled shallot salad and a choice of potato from;

Fries, mash or new potatoes

See our website for more details (T&C's apply*)