

Sample Saturday Lunch

Starters

Cotswold's Sourdough, smoked salt butter (v,gf*,ve*) 5

Seasonal Soup of the Day (v,ve*,gf*) 9.5
Sourdough & Cotswold Farm butter

Mushrooms on Sourdough (v,gf*) 12
Poached hens egg, rocket & parmesan

Pea, Mint & Lemon Arancini (ve,gf) 11
Parmesan, pea puree

Smoked Haddock & Pancetta Fishcake 12
Tomato salsa & rocket

Ham Hock Terrine (gf*) 12
Cornichon piccalilli, brioche toast

Sharing Camembert (v,gf*) 25
Garlic + rosemary infused camembert, caramelised onion marmalade, toasted sourdough

Moules Marinière (gf*) 14
Classic steamed mussels, white wine cream sauce, toasted sourdough

Toasted Sandwiches

All served with skinny fries + dressed leaves

Roast Beef (gf*) 18.5
Mature cheddar cheese, beef gravy

Triple Cheese Toastie (v,gf*) 16.5
Smoked Apple Wood, Emmental, Monterey Jack

Mains

Hereford Beef, Broadway Dark Ale Pot Pie 21
Puff pastry, sautéed potatoes, carrot & swede, chive

Fish & Chips (gf*) 20
Hooky ale battered cod, minted crushed peas, tartare sauce & lemon

Cod Supreme, Lemon & Parsley Crust (gf) 24
Hasselback potatoes, sprouting broccoli, shrimp butter

San Marzano Tomato Puttanesca (v,ve*) 19.5
Strozzapreti pasta, herb oil, rocket, parmesan

Cotswold Chicken Supreme (gf) 25
Dauphinoise potato, green beans, red wine jus

Roast butternut Squash & Sage Gnocchi (v,ve*) 21.5
Spinach, chive & parmesan

Steak Frites (gf*) 28
31-Day Dry Aged 7oz rump steak, garlic butter, fries, rocket

Our Sides...

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

(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

'Classic' Beef Burger (gf*) 18.5

Tomato, gem lettuce, pickle, burger sauce

Dry Aged Short Rib Beef Burger (gf*) 21

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

Asian Infused Vegan Burger (ve,gf*) 17.5

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

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 12

Clotted cream ice cream, butterscotch sauce

Orchid Apple & Winter Berry Crumble (v,ve*,gf*) 10

Cinnamon & ginger crumb, thick vanilla custard

Black Forest Gateaux Crème Brûlée (v,gf*) 10

Dark cherries, textures of chocolate

Ice Cream & Sorbet (v,ve*,gf*) 9

Please ask for our daily selection

Three Regional Cheeses (v*,gf*) 14

Fruit bread, biscuit, dates & Cotswolds honey

Choose from: **Warwickshire's Rollright Soft Cheese • Crump's Double Gloucester • Sparkenhoe Shropshire Blue • Brightwell Ash Goat**

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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*)