

Sample Winter Dinner

Starter

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

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

Sourdough & Cotswold Farm butter

Tempura King Prawns (gf*) 14

Sweet & sour carrots, spring onion, coriander & sweet chilli dressing, sesame seed

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

Parmesan, pea puree

Ham Hock Terrine (gf*) 12

Cornichon piccalilli, brioche toast

Pigeon Wellington (gf*) 14

Chicken & tarragon mousse, filo pastry, butternut squash puree, wild mushroom, red wine jus

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

Mains

Cod Supreme, Lemon & Parsley Crust (gf) 24

Hasselback potatoes, sprouting broccoli, shrimp butter

Hereford Beef, Broadway Dark Ale Pot Pie 21

Puff pastry, sautéed potatoes, carrot & swede, chive

Chargrilled Pork Loin Steak (gf) 24.5

Sage mashed potato, burnt apple puree, charred carrots, red wine jus

Fish & Chips (gf*) 20

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

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

31-Day Dry Aged Hereford Beef Steaks

Served with fries, garlic mushrooms, roast cherry tomatoes

7oz Rump (gf) 28 | **10oz Sirloin (gf)** 38 | **8oz Fillet (gf)** 44

Add a Sauce...

Peppercorn (v,gf) 4.5 | Béarnaise (v,gf) 4 | Garlic butter (v,gf) 3

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

Topped 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

Chocolate (v) 13.5

Dark chocolate + caramel fondant, orange sorbet, orange gel, chocolate soil

(Please allow 15m cooking time)

Ice Cream (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

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, Germany	15.4	62 (37.5 cl)

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