

Valentine's Day Dinner

Starter

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

Sourdough & Cotswold Farm butter

Hot Smoked Salmon (gf*) 14

Cream cheese & chive mousse, cucumber caviar pearls, ciabatta crisps

Basil & Lemon Arancini (ve,gf) 11

Parmesan, lightly spices arrabbiata sauce

Ham Hock Terrine (gf*) 12

Cornichon piccalilli, brioche toast

Pigeon Wellington (gf*) 14

Wild mushrooms, chicken & tarragon mousse, cherry & red wine jus

Sharing Camembert (v,gf*) 25

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

Sharing Seafood Platter (gf*) (14 per person)

Moules Marinière, hot smoked salmon, tempura calamari, lemon & paprika aioli, toasted sourdough

Mains

Whole Plaice (gf) 28

Saffron potatoes, tenderstem broccoli, capers, shallot & brown shrimp butter

Cotswold Chicken Supreme (gf) 25

Dauphinoise potato, green beans, red wine jus

Venison Haunch (gf) 34

Swede fondant, hispi cabbage, wild mushrooms, carrot puree, red wine & thyme 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

Shropshire Pork T-bone (gf) 27.5

Sage mashed potato, burnt apple puree, charred carrots, 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, dressed rocket salad

6oz Rump (gf) 28 | **10oz Sirloin** (gf) 38 | **8oz Fillet** (gf) 44 | **28oz Cote De Boeuf for two** (gf) 70

Add a Sauce...

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

Our Sides...

Chive buttered 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) 17.5

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

Topped Fries...

Sloppy Joe: Beef ragu, peppers, red onions, parmesan (gf*) 9

Dirty: Bacon, mature cheddar, chilli, red onion (gf) 8

Aspen: Winter truffle oil & parmesan (v, ve*gf*) 9

Desserts

Sharing Assiette (11 per person)

Opera chocolate cake, lemon tart, sticky toffee pudding sundae

Sticky Toffee Bread & Butter Pudding 12

Clotted cream ice cream, butterscotch sauce

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

Cinnamon & ginger crumb, warm vanilla custard

Coffee Crème Brûlée (v,gf*) 10

Amaretti biscuit & cocoa nib tuile

Dark Chocolate & Caramel Fondant (v) 13.5

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 • Crump's Double Gloucester**

Sparkenhoe Shropshire Blue • Rachel Goats

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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