

Sample Dinner

Starters

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

Rich Onion Soup (v,ve*,gf*) 11
Cheese on toast

Oyster & Porcini Mushrooms (v*,gf*) 13.5
Sauteed salami, wild mushroom cream sauce, sourdough croûte

Heritage Beetroot Carpaccio (v,ve*gf) 12
Horseradish, bloody Mary caviar

Wye Valley Asparagus (gf*) 14.5
Poached egg, truffle hollandaise, pea shoots

Seafood Panna Cotta 18
King prawns, Marie-rose panna cotta, avocado gel, paprika crouton

Chicken Liver Parfait (gf*) 13
Caramelised red onion jam, apricot gel, chargrilled brioche

Sharing Camembert (v,gf*) 25
Cotswold honey & thyme infused, caramelised onion marmalade, toasted sourdough & brioche

Shetland Moules (gf*) 15
Classic steamed mussels, white wine cream sauce, toasted sourdough

Mains

Cornish Whole Sole (gf) 28
Baked baby potatoes, crushed peas, braised fennel, seafood bisque

Parsley Crusted Lamb Rump Pave (gf) 34
Spinach & mint puree, lamb shoulder shepherd's pie, English asparagus,

Fish & Chips (gf*) 21.5
Hooky ale battered cod, minted crushed peas, tartare sauce & lemon

Barbary Duck Breast (gf) 30
Honey roast piccolo parsnip, carrot puree, Duchess potato, beer soil, red wine jus

Fettuccine Alfredo with Mushrooms (v,gf*) 24
Italian creamy cheese sauce, parmesan, cep powder, truffle oil

Chicken, Leek & Mushroom Pie 22.5
White wine cream sauce, puff pastry, roasted root vegetables

Textures of Celeriac (ve,gf) 21
Fondant, remoulade & crisps with burnt onion puree, crispy kale, cep sauce

31-Day Dry Aged Angus Beef

Served with fries, garlic mushrooms, herb roast plum tomato

6oz Rump (gf) 27 | **10oz Sirloin** (gf) 39 | **8oz Fillet** (gf) 45

Add a Sauce...

Peppercorn (v,gf) 4.5 | Béarnaise (v,gf) 4 | Cafe de Paris butter (v,gf) 3

Our Sides...

Sprouting broccoli & wild garlic (v,gf) 5 | French bean salad (v,ve*,gf) 5
Duchess mashed potato (v,gf) 5.5 | Rosemary salted fries (ve,gf*) 5.5 | Traditional chunky 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*) 19

Tomato, gem lettuce, pickle, burger sauce

Dry Aged Short Rib Beef Burger (gf*) 23

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

Asian Infused Vegan Burger (ve) 18.5

Tomato, gem lettuce, pickle, vegan Applewood cheese, sweet chili & coriander sauce

Topped Fries...

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

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

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

Desserts

Apple & Apricot Crumble (v,ve*,gf*) 13

Gingerbread crumb, salted caramel custard

Blueberry Muffin Soufflé (v) 13

Sicilian lemon sorbet, butter crumb

Coffee Crème Brûlée (v,gf*) 12

Amaretti biscuit & cocoa nib tuile

Warm Treacle Sponge Pudding (v) 12

Warm crème anglaise

Black Forest Chocolate Marquise (v) 14

Kirsch Maraschino cherries, dehydrated sponge, cherry gel, mascarpone sorbet

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

Please ask for our daily selection

Three Regional Cheeses (v*,gf*) 14

Fruit bread, biscuit, apple & Cotswolds honey

Choose from: **Warwickshire's Rollright Soft Cheese • Crump's Double Gloucester**

Sparkenhoe Shropshire Blue • Somerset Rachel Goat

Coffee & Macarons (v*,gf*) 6

Port 50ml

Taylors 10-year Tawny 10.1 | Taylors 20-year Tawny 12.3 | Cockburn's LBV 9.2 | Cockburn's Ruby 7.1

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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