

Sample Lunch

Monday to Friday

1-Main Course £ 19 • 2-Course £ 24 • 3-Course £ 29

Starters

Rich Onion Soup (v,ve*,gf*)

Cheese on toast

Wye Valley Asparagus (v,gf*) (supplement £5)

Poached egg, truffle hollandaise, pea shoots

Heritage Beetroot Carpaccio (v,ve*gf)

Horseradish, bloody Mary caviar

Chicken Liver Parfait (gf*)

Caramelised red onion jam, apricot gel, chargrilled brioche

Oyster & Porcini Mushrooms (v*,gf*) (supplement £4)

Sauteed salami, wild mushroom cream sauce, sourdough croûte

Moules Marinière (gf*) (supplement £6)

Classic steamed mussels, white wine cream sauce, toasted sourdough

Sharing Camembert (v,gf*) (supplement £5 per person)

Cotswold honey & thyme infused camembert, caramelised onion marmalade, toasted sourdough & brioche

Toasted Sandwiches

All served with skinny fries & dressed leaves

Roast Hereford Beef (gf*) 18.5

Red onion, mature cheddar, beef gravy

Welsh Rarebit (v,gf*) 16.5

Tomato, Cotswold sourdough

Mains

Chicken, Leek & Mushroom Pie

White wine cream sauce, puff pastry, roasted root vegetables

Fish & Chips (gf*)

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

Spinach, Mint & Lemon Risotto (v,ve*,gf)

Candied lemon, rocket, parmesan

Cod Supreme (gf) (supplement £1.5)

Tenderstem broccoli, sauteed new potatoes, sauce vierge

Loin of Pork Dijonnaise (supplement £2)

Duchess mashed potato, savoy cabbage, wholegrain mustard & Hooky ale cream sauce

Fettuccine Alfredo with Mushrooms (v,gf*) (supplement £2)

Italian creamy cheese sauce, parmesan oil, cep powder

Asian Infused Vegan Burger (ve,gf*)

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

Dry Aged Short Rib Beef Burger (gf*) (supplement £2)

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

Steak Frites (gf*) (supplement £8)

31-Day Dry Aged 6oz Angus rump steak, Cafe de Paris butter, fries, rocket

(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

Our Sides...

Sprouting broccoli & wild garlic (v,gf) 5.5 | French bean salad (v,ve*,gf) 5.5
Duchess mashed potato (v,gf) 6 | Rosemary salted fries (ve,gf*) 5.5 | Traditional chunky chips (ve,gf*) 6

Loaded 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

Coffee Crème Brûlée (v,gf*)

Amaretti biscuit & cocoa nib tuile

Warm Treacle Sponge Pudding (ve)

Warm crème anglaise

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

Please ask for our daily selection

Apple & Apricot Crumble (v,ve*,gf*) (supplement £2)

Gingerbread crumb, salted caramel custard

Black Forest Gateau Marquise (v) (supplement £3)

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

Three Artisan Regional Cheeses (v*,gf*) (supplement £6)

Grapes, biscuit, apples & Cotswolds honey

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

Sparkenhoe Shropshire Blue • Golden cross goats

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T&Cs: Offer available Monday to Friday throughout March, finishing on Friday 28th March 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*

(T&C's apply*)

Offer available from 16th January 2025 every Thursday until 31st March 2025,
Excluding: 13th February and 13th March 2025. **Ask for more details...**

