

sample Saturday Lunch

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 marmalade, apricot gel, chargrilled brioche

Sharing Camembert (v,gf*) 25

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

Moules Marinière (gf*) 15

Classic steamed mussels, white wine cream sauce, toasted sourdough

Toasted Sandwiches

All served with skinny fries & dressed leaves

Roast Hereford Beef (gf*) 18.5

Red onion jam, mature cheddar, beef gravy

Welsh Rarebit (v,gf*) 16.5

Tomato, Cotswold sourdough

Mains

Chicken, Leek & Mushroom Pie 22.5

White wine cream sauce, puff pastry, roasted root vegetables

Cod Supreme (gf) 24

Tenderstem broccoli, sauteed new potatoes, sauce vierge

Loin of Pork Dijonnaise 24.5

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

Fish & Chips (gf*) 21.5

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

Fettuccine Alfredo with Mushrooms (v,gf*) 24

Italian creamy cheese sauce, parmesan, cep powder, truffle oil

Spinach, Mint & Lemon Risotto (v,ve*,gf) 19.5

Candied lemon, rocket, parmesan

Steak Frites (gf*) 26.5

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

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

(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

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

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

Ginger bread crumb, salted caramel custard

Coffee Crème Brûlée (v,gf*) 12

Amaretti biscuit & cocoa nib tuile

Warm Treacle Sponge Pudding (v) 12

Warm crème anglaise

Black Forest Gateau 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

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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 garlic mushrooms, cherry tomatoes and a choice of potato

(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...