

Sample Dinner

Starters

Red Pepper & Coriander Hummus, Chilli & Honey Oil, Grilled Pita Bread (v,ve*) 6

Mark's Cotswold Bakery's Sourdough Roll (v,gf*,ve*) 6

Choose: Olive oil & balsamic OR Salt local butter

Curried Cauliflower Soup (v,gf*,ve*) 11

Cauliflower florets, chive oil, toasted Cotswold sourdough

Chicken Liver Parfait (gf*) 13.5

Toasted brioche, red onion marmalade, crisp chicken skin

Smoked Cured Trout (gf) 14.5

Horseradish cream, compressed cucumber, crisp radish, trout roe, puffed rice

Scottish Scallops (gf) 18.5

Crispy cauliflower, cauliflower puree, pancetta, scallop roe dust

Roast Squash & Sage Arancini (ve,gf) 12.5

Red pepper sauce, parmesan

Goats Cheese Panna Cotta (v,gf) 13.5

Salt baked beetroot salad, walnut crumb, beetroot gel

Sharing Camembert (v,gf*) 25

Confit garlic & rosemary, red onion marmalade, toasted sourdough & ciabatta

Mains

Warwickshire Venison Haunch (gf) 33

Rosti potato, wild mushrooms, parsnip puree, parsnip crisps, thyme jus

Whole Cornish Sole (gf) 29

Hasselback potatoes, pak choi, caper, lemon, parsley dressing

Fish & Chips (gf*) 24

Hooky ale battered haddock, mushy peas, curry sauce, tartare sauce & lemon

Cotswold Chicken (gf) 26.5

Mashed potato, heritage baby carrots, carrot puree, red wine jus

Rigatoni Pasta (v) 21

Roasted tomato, shallots, basil, parmesan, rocket

Nourish Bowl (ve,gf) 22

Avocado, summer squash, sweet potato, cucumber ribbons, quinoa, Asian slaw, red pepper humus, mixed leaf salad, mixed seeds

31-Day Dry Aged Hereford Beef

Served with fries, garlic mushrooms, herb roast plum tomato

6oz Rump (gf) 28 | **8oz Sirloin** (gf) 33 | **8oz Fillet** (gf) 45

16oz Chateaubriand (perfect to share) (gf) 78

Center of the tenderloin, which is also known as the beef fillet

Add a Sauce... (v,gf)

Peppercorn 3.5 | Béarnaise 3.5 | Blue cheese 3.5

Our Sides...

Tenderstem broccoli & chive oil (ve,gf) 5.5 | **Heritage baby carrots** (ve,gf) 5.5

Mashed potato (v,gf) 5.5 | **Rosemary salted fries** (ve,gf*) 5 | **Traditional chunky chips** (ve,gf*) 5.5

Burger & Fries

'Classic' Beef (gf*) 19.5

Tomato, gem lettuce, pickle, burger sauce

***Add Monterey Jack cheese 2*

Dry Aged Angus Beef & Beef Brisket (gf*) 25

Monterey Jack cheese, tomato, gem lettuce, pickle, burger sauce

***Upgrade to Loaded Fries 4.5 • **Upgrade to Dirty Fries 2 • **Upgrade to Aspen fries 2.5*

Pumpkin & Spinach (ve,gf*) 20

Tomato, gem lettuce, pickle, vegan feta, red pepper hummus

Topped Fries...

Dirty: Chargrilled chicken, curry sauce & coriander (gf*) 9.5

Loaded: Beef brisket, mature cheddar, pickled shallots (gf*) 10

Aspen: Truffle & parmesan, chives (v, gf*,ve*) 8

Desserts

Peach Melba Crème Brûlée (v,gf*) 12

Almond shortbread

Salted Caramel & Dark Chocolate Fondant (v) 14

Hazelnut brittle, chocolate soil, spiced rum ice cream

Please allow 10 minutes for cooking

Raspberry & Pistachio Mille-Feuille 13

Crisp pastry, raspberries, pistachio vanilla custard, raspberry gel

Orchard Apple & Blueberry Crumble (v) 12.5

Brown butter crumb, vanilla bean ice cream OR warm crème anglaise

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

Please ask for our daily selection

Three Regional Artisan Cheeses (v*,gf*) 14.5

Biscuits, celery, apple & fig chutney

Choose from: **Ragstone Goats • Lincolnshire Poacher**

Yarlington (rich & soft) • Beauvale Blue

Coffee & Petit Fours (v*,gf*) 7

After Dinner Espresso Martini's

Cinnamon Express, Jack Daniels Fire, Kahlua, espresso, cinnamon syrup 12

Honey Comb, Kahlua, Jack Daniels Honey, espresso, honey 12

Chocolate Dream, Coffee Tequila, Baileys Chocolate, espresso, chocolate syrup 12

Black Forest Martini, Black Cherry Rum, Baileys Chocolate, espresso, cherry syrup 12

Affogato

Shot of liqueur, double espresso & ice cream...

Frangelico Liqueur, honey comb ice cream (gf) 12.5

Bottega Pistachio Cream, vanilla ice cream (gf) 13

(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