

Sample Lunch

Starters

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

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

Shetland Mussels (gf*) 15

Creamed red Thai sauce, toasted Cotswold sourdough, rocket

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

King Oyster Mushrooms (ve,gf) 13

Broad beans, pea puree, parmesan crisp, mint oil

Goats Cheese Panna Cotta (v,gf) 13.5

Salt baked beetroot salad, walnut crumb, beetroot gel

Sandwiches

All served with skinny fries & dressed leaves

Smoked Salmon Bagel (gf*) 19.5

Cream cheese & chive, rocket

Beef Brisket Ciabatta (gf*) 19.5

Cheddar, caramelised red onion chutney

Grilled Halloumi, Falafel Ciabatta (v,ve*) 18.5

Red pepper & coriander hummus

Mains

Cotswold Chicken (gf) 26.5

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

Cod, Trout, King Prawn & Leek Pie (gf) 24

Parsley & white wine sauce, creamy mashed potato, Tenderstem broccoli

Nourish Bowl (ve,gf) 22

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

8oz Gammon Horseshoe Steak (gf*) 24.5

Confit & grilled pineapple, fries, free-range fried egg, rocket salad

Fish & Chips (gf*) 24

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

Rigatoni Pasta (v) 21

Roasted tomato, shallots, basil, parmesan, rocket

Steak Frites (gf*) 27.5

31-Day Dry Aged 6oz Angus rump steak with peppercorn sauce, 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...

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

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 Cheeses (v*,gf*) 14.5

Biscuits, celery, apple & fig chutney

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

Yarlington (rich & soft) • **Beauvale Blue**

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...

Baileys, *vanilla ice cream* (gf) 12.5

Frangelico Liqueur, *honey comb ice cream* (gf) 12.5

Bottega Pistachio Cream, *vanilla ice cream* (gf) 13

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