

Starters

Sun-dried tomato & basil Hummus, black olive tapenade, grilled pitta bread (v,ve*) 6

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

Choose: Olive oil & balsamic OR local salted butter

Roast Butternut Squash & Sage Soup (v,gf*,ve*) 11

Sage crisp & oil, toasted Cotswold sourdough

Shetland Mussels (gf*) 15.5

Bacon lardon, cider & thyme cream sauce, toasted Cotswold sourdough, rocket

Confit Chicken Terrine (qf*) 13.5

Wild mushroom, leek & Prosciutto ham, apple puree, toasted brioche

Creamy Root Vegetable Risotto (v,ve*,gf) 12

Basil pesto, parmesan, rocket

King Oyster Mushrooms (ve,gf) 13

Broad beans, pea puree, parmesan crisp, mint oil

Warm Ciabatta Sandwiches

All served with skinny fries & dressed leaves

Crispy Panko Haddock Goujons (gf*) 19.5

Gem lettuce, tartare sauce

Beef Brisket (gf*) 20

Pickled shallots, watercress salad

Roast Aubergine & Mozzarella (v,ve*) 17.5

Sun-dried tomato, basil pesto

Mains

Cotswold Chicken (gf*) 27

Potato pave, onion puree, lardons, roast hispi cabbage, red wine jus

Fish & Chips (*gf**) 24

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

Slow Cooked Hereford Beef, Mushroom & Rosemary Pot Pie (gf*) 26

Crisp puff pastry, creamed mashed potato, roasted root vegetables

Nourish Bowl (ve,gf) 23

Avocado, confit peppers, sweet potato, pickled cucumber, quinoa, charred courgette, Sun-dried tomato & basil hummus, rocket, mixed seeds

Rigatoni Pasta (v) 21

Roasted tomato, shallots, basil, parmesan, rocket

Steak Frites (gf*) 27.5

31-Day Dry Aged 6oz Angus rump steak with Chimichurri sauce, fries, rocket

Our Sides...

Roasted root vegetables (ve,gf) 5.5 | Hispi cabbage & bacon (gf) 5.5

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

(v) Vegetarian | (ve) Vegan | (ve*) Vegan available | (gf) Gluten free | (gf*) Gluten free available

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

Crispy Crumbed Vegetables (ve,) 21

Tomato, gem lettuce, pickle, vegan Applewood cheese, sun-dried tomato & basil hummus

Topped Fries...

Dirty: Curry sauce, confit peppers & pickled shallots (gf*) 8.5 **Loaded:** Beef brisket, mature cheddar, spring onion (gf*) 11 **Aspen:** Truffle & parmesan, chives (v, gf*, ve*) 8.5

Desserts

Toffee Apple Crumble (v, gf^*) 13 Baked cinnamon crumb, vanilla bean ice cream <u>OR</u> warm crème anglaise

Raspberry & White Chocolate Crème Brûlée (v,gf*) 12

Pistachio shortbread

Sticky Ginger Spiced Pudding (v) 13

Clotted cream ice cream, caramel sauce

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

<u>Choose from:</u> **Stinking Bishop (strong & creamy)** • **Lincolnshire Poacher Rosary Goats Ash** • **Beauvale Blue**

'After Lunch Martini Cocktails'

Cinnamon Espress, 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

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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