



Sample Dinner Menu

Starter

Mark's Cotswold Sourdough Roll (v,ve*) 6.5

Choose: Olive oil & balsamic OR Salted local butter

Mushroom & Tarragon Velouté (ve,gf*) 11.5

Crisp wild mushroom, tarragon oil, Mark's toasted sourdough

Beetroot Cured Salmon (gf*) 15.5

Sweet & sour beetroot, chive hollandaise, parmesan crisps

Chicken Liver Parfait (gf*) 13.5

Brioche, red onion jam, crisp chicken skin

Scallops & Lobster Bisque (gf*) 19.5

Shaved fennel, chive oil

Arancini (ve) 12.5

Creamy parmesan arancini, pea puree, pickled local radish

Pigeon 'Wellington' 15.5

Tarragon & chicken mousse, wild mushrooms, squash puree, red wine jus

Mains

Roast Cotswold Turkey (gf*) 30

Roast potatoes, parsnip puree & crisps, carrots, sprouts, pigs in blanket, sage & onion stuffing, turkey jus

Scottish Salmon (gf) 28

Hasselback potatoes, bacon lardons, peas & broad beans, salmon roe, chive emulsion

Fish & Chips (gf*) 25.5

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

Whole Cornish Sole (gf*) 32

New potatoes, purple sprouting broccoli, beurre blanc

Herb Crusted Venison Haunch (gf*) 34

Fondant potato, beer braised Roscoff onion petals, celeriac puree, red wine & chocolate jus

Roast Squash & Goats Cheese Gnocchi (v,ve*) 23

Spinach, winter pesto

Roast Cauliflower (ve,gf*) 26

Cauliflower puree, roast potatoes, parsnip crisps, carrots, sprouts, stuffing, gravy

31-Day Dry Aged Hereford Beef

Served with fries, thyme buttered mushrooms, roast cherry tomatoes, rocket

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 4 | **Chive hollandaise** 4 | **Wild Mushroom Jus** 3.5

Our Sides...

Sprouts & fried herb breadcrumbs (ve) 5 | **Sage & onion stuffing** (v) 4 | **Pigs in blankets** 7

Purple sprouting broccoli & salsa verde (ve,gf) 5.5 | **Honey roast carrots** (v,gf) 5.5 | **Roast potatoes** (ve,gf) 6

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 & Pulled Pork (gf*) 25

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

***Upgrade to Loaded Fries* 4.5 • ***Upgrade to Dirty Fries* 3 • ***Upgrade to Aspen fries* 3

Crispy Crumbed Vegetables (ve,gf*) 20

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

Topped Fries...

Dirty: Curry sauce, confit peppers & pickled shallots (gf*) 8.5

Loaded: Pulled pork, mature cheddar, pickled shallots (gf*) 11.5

Aspen: Truffle & parmesan, chives (v, gf*,ve*) 8.5

Desserts

Chocolate & Caramel Fondant (v) 14.5

Coco nib, black cherry puree, vanilla bean ice cream

Please allow 10 minutes for cooking

White Chocolate & Blackberry Brûlée (v,gf) 12.5

Chocolate shards, pickled blackberries

Pear Tart Tatin (v) 14

Cinnamon ice cream, caramel glaze

Please allow 12 minutes for cooking

Baked Vanilla Cheesecake (v,gf) 13

Ginger biscuit, marmalade, almond cream

Ice Cream & Sorbet (v,gf*) 9

*Please select **THREE** from our daily selection*

Three Regional Artisan Cheeses (v*,gf*) 15.5

Biscuits, fruit bread, celery, apple & fig chutney

Choose from: **Ragstone Goats** • **Lincolnshire Poacher** • **Yarlington (rich & soft)** • **Beauvale Blue**

Coffee & Petit Fours (v*,gf)

Port 50ml

Grahams 10-year Tawny 10.5 | Grahams 20-year Tawny 12.8 | Cockburns LBV 9.6 | Fine Ruby 7.25

Festive Cocktails

Grinch Nog, *Fallen Angel Rum, Eggnog, Cinnamon* 13

Santa's Old Fashion, *Brandy, Cardamon, Maple, Orange* 12

Xmas Pud Martini, *Rum, Advocaat, Christmas Syrup, Half & Half* 12

Festive Martini, *Cinnamen Jack Daniels, Kahlua, Winter Spiced Syrup, espresso* 12

Affogato

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

Baileys, *vanilla ice cream (gf)* 12.5

Disaronno, *clotted cream ice cream (gf)* 12.5