



Sample Lunch Menu

Starters

Mark's Cotswold Sourdough Roll (v,gf*,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

Sweet Potato & Lentil Dhal (ve,gf*) 12.5

Squash, coconut milk puree, tempura spring onion, coriander herb

Caramelized Figs & Walnuts (ve,gf*) 13

Marinated vegan feta, apple gel, rocket, balsamic & star anise dressing

Warm Ciabatta Sandwiches

All served with fries & dressed leaves

Warm Roast Turkey & Stuffing (gf*) 19.5

Brie & cranberry sauce

Pulled Pork Shoulder (gf*) 18.5

Stuffing & apple sauce, pot of gravy

Beetroot Falafel (ve,gf*) 15.5

Roast vegetable + beetroot falafel, red pepper hummus

Mains

Roast Cotswold Turkey (gf*) 30

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

Cotswold's Pork Sausages (gf) 21.5

Rosemary creamed mash, charred heritage carrots, wild mushroom & red wine jus

Scottish Salmon (gf) 28

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

Roast Cauliflower (ve,gf*) 26

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

Fish & Chips (gf*) 25.5

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

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

Spinach, winter pesto

Steak Frites (gf*) 27.5

31-Day Dry Aged 6oz Hereford rump steak with wild mushroom jus, fries, rocket

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

(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 (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*) 21

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

White Chocolate & Blackberry Brûlée (v,gf) 12.5

Chocolate shards, pickled blackberries

Sticky Toffee Pudding (v) 13

Glazed bananas, rich caramel sauce, clotted cream ice cream

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

Cotswold fruit bread, biscuits, celery, apple & fig chutney

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

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

Coffee & Mini Mince Pie 6

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

Cointreau, *Chocolate Ice Cream (gf)* 12.5

(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