

January & February Sample Monday to Friday Lunch Offer

1-Main Course from £18 • 2-Course from £25 • 3-Course from £32

Starters

Cotswold Sourdough (v,ve*,gf*) 6.5

Choose: Olive oil & balsamic OR Local butter

Seasonal Soup of the Day (v,ve*,gf*) 11.5

Toasted Cotswold sourdough & Local butter

Mushrooms on Sourdough (v,gf*) 13

Poached hens egg, rocket & parmesan

Basil & Lemon Arancini (ve,gf) 12.5

Parmesan, lightly spiced arrabbiata sauce

Ham Hock Terrine (gf*) 13

Cornichon piccalilli, brioche toast

Moules Marinière (gf*) 16 (supplement £4)

Classic steamed mussels, white wine cream sauce, toasted sourdough

Toasted Ciabatta Sandwiches

All served with dressed leaves

****Add Rosemary Salted Fries 3**

Pulled Pork (gf*) 14

Mature cheddar cheese, beef gravy

Triple Cheese Toastie (v,gf*) 13

Smoked Apple Wood, Emmental, Monterey Jack

Mains

Hereford Beef, Broadway Dark Ale Pot Pie (supplement £2)

Creamed mash, puff pastry, roasted root vegetables, chives

Fish & Chips (gf*)

Hoaky ale battered haddock, mushy peas, curry sauce, chunky tartare sauce

San Marzano Tomato Puttanesca (v,ve*)

Pappardelle pasta, herb oil, rocket, parmesan

Chargrilled Pork Loin Steak (gf)

Dauphinoise potatoes, burnt apple puree, charred carrots, red wine jus

Asian Infused Vegan Burger (ve)

Tomato, gem lettuce, pickle, vegan applewood cheese, sweet chilli & coriander sauce & fries

Dry Aged Short Rib Beef Burger (gf*) (supplement £3)

Monterey Jack cheese, pulled pork, tomato, gem lettuce, pickle, burger sauce & fries

Steak Frites (gf*) (supplement £7)

31-Day Dry Aged 6oz rump steak, garlic butter, fries, rocket

Our Sides...

Chive buttered new potatoes (v,gf) 5.5 | Roasted root vegetables (v,gf) 5.5

Sprouting broccoli & salsa verde (ve,gf) 5.5

Rosemary salted fries (ve,gf*) 5.5 | Traditional chunk chips (ve,gf*) 6

(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

Loaded Fries

Dirty: Curry sauce, confit peppers & pickled shallots (gf*) 8

Loaded: Pulled pork, cheddar, chives (gf*) 11

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

Desserts

Apple & Blackberry Crumble (v,gf*)

Cinnamon & ginger crumb, served with a choice of:

Vanilla bean ice cream OR Warm crème anglaise

Caramelized White Chocolate Crème Brûlée (v, gf)

Honeycomb

Warm Treacle Tart (v)

Shortbread crumb, clotted cream

Raspberry & Almond Frangipane (ve,gf*) (supplement £3)

Raspberry Gel, raspberry sorbet

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

Please ask for our daily selection

Three Regional Cheeses (v*,gf*) (supplement £5)

Biscuits, celery, apple & fig chutney

Lincolnshire Poacher • Beavale Blue • Ragstone Goat

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Steak Night

Steak meal from just £19*

(T&C's apply*)

Offer available every Tuesday & Thursday until 26th March 2026,

Excluding: 12th March 2026. **Ask for more details...**

T&Cs: Offer available from 12th January 2026, Monday to Friday until 27th March 2026.

Our 1, 2 and 3 course prices are a from prices, supplements are applied to some dishes.

We have the right to remove this offer at any time, if this happens, we will contact prebooked tables, offer price could increase if we are affected by changes in VAT or increases outside of our control.

