

Valentine's Dinner

Starters

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

Choose: Olive oil & balsamic OR local salted butter

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

Toasted Cotswold sourdough & Local butter

Scottish Scallops 19.5

Crispy pork belly, crispy apple, burnt apple puree, roasted cauliflower

Beetroot Cured Salmon (gf*) 16

Pickled cucumber ribbons, chive crème fraîche, ciabatta crisp

Pigeon Wellington 16

Wild mushrooms, chicken & tarragon mousse, celeriac puree, red wine jus

Basil & Lemon Arancini (ve,gf) 12.5

Parmesan, lightly spiced arrabbiata sauce

Seafood Sharing Platter (gf*) 35

Smoked salmon, crayfish & avocado, mackerel fillets, tempura king prawns, baked ciabatta, sweet chilli, aioli & chive, lemon hollandaise

Mains

Sea Bream (gf) 31

Herb crushed new potatoes, tenderstem broccoli, capers, shallot & brown shrimp butter

Cotswold Chicken Supreme (gf) 27

Confit shallots & potato terrine, hispi cabbage, bacon lardons, tarragon & Dijon mustard cream

San Marzano Tomato Puttanesca (v,ve*) 21

Pappardelle pasta, herb oil, rocket, parmesan

Fish & Chips (gf*) 25.5

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

Miso Glazed Celeriac Fondant (v,ve,gf) 23

Roasted Squash & puree, crispy kale, herb oil

Fillet of Beef (gf*) 46

31 Day dry age 8oz of beef, Roasted shallots, wild mushrooms, fondant potato, celeriac puree, rich port jus

31-Day Dry Aged Hereford Beef

Served with fries, field mushrooms & salsa verde, roast plum tomato

6oz Rump (gf) 28 | **8oz Sirloin** (gf) 35

16oz Chateaubriand (perfect to share) (gf) 82

Center of the tenderloin, which is also known as the beef fillet

Add a Sauce... (v,gf)

Peppercorn 4 | Béarnaise 4

Our Sides...

Chive buttered new potatoes (v,gf) 6 | Roasted root vegetables (v, ve,gf) 5.5*

Sprouting broccoli & salsa verde (ve,gf) 6

Rosemary salted fries (ve,gf) 6 | 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

Burger & Fries

Dry Aged Angus Beef & Beef Brisket (gf*) 26

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

Asian Infused Vegan Burger (ve) 21

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

**Upgrade to Loaded Fries 6 • **Upgrade to Dirty Fries 3 • **Upgrade to Aspen fries 3

Topped Fries...

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

Loaded: Beef Brisket, mature cheddar, spring onion (gf*) 12

Aspen: Truffle & parmesan, chives (v, gf*,ve*) 9

Desserts

Glazed Apple Tart Tatin (v) 14

Spiced rum ice cream

Golden Syrup Crème Brûlée (v, gf) 12.5

White chocolate cookie

Chocolate Tart 13

Vanilla Chantilly, toasted almonds, salted caramel ice cream

Sharing Plate (v) 21

Choux buns & chocolate, red velvet cake, raspberry marzipan cake

Ice Cream & Sorbet (v, gf*,ve*) 9

Please ask for our daily selection

Three Regional Artisan Cheeses (v*,gf*) 16.5

Fruit bread, biscuits, celery, apple & fig chutney

Lincolnshire Poacher • Beavale Blue • Ragstone Goat

Coffee & Petit Fours (v*,gf*) 7

Cocktail Romance

French Kiss 12

Raspberry gin, Raspberry Liqueur, Prosecco

Between the Sheets 14

Cognac, Rum, Cointreau, Lemon, Orange

Kentucky Kiss 14

Woodford Reserve Bourbon, Raspberries, Maple Syrup, Lemon, Soda Water

Naked & Famous 13

Mezcal, Aperol, Chartreuse, Lime

Chocolate Dream 13

DMF Coffee Tequila, Chocolate Cream Tequila, Espresso, Chocolate Syrup

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