



## 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 fraiche, ciabatta crisp*

**Pigeon Wellington** 16

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

**Basil & Lemon Arancini** (ve,gf) 12.5

*Parmesan, lightly spices 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

*Hooky 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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