

Sample Dinner Menu

Starters

Cotswold Sourdough Roll (v,ve*,gf*) 7

Choose: Olive oil & balsamic OR local salted butter

Rich Onion Soup (v,ve*,gf*) 12

Cheese on toast

Wye Valley Asparagus (v,gf*) 16

Poached egg, truffle hollandaise, pea shoots

Scottish Scallops (gf*) 19.5

Crispy pork belly, spiced apple puree, black pudding crumb

Pigeon Wellington 16

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

Moules Mariniere (gf*) 17

Classic steamed mussels, white wine cream sauce, toasted sourdough

Heritage Beetroot Carpaccio (v,ve*,gf) 13

Goats cheese mousse, candied hazelnuts, watercress salad

Mains

Scottish Salmon (gf*) 32.5

Saffron infused potatoes, chargrilled tenderstem broccoli, tempura king prawns, lobster bisque

Cotswold Chicken Supreme (gf) 27

Thyme mashed potato, hispi cabbage & bacon lardons, tarragon & Dijon mustard cream

Wild Mushroom Fettuccine Alfredo (v) 22.5

Italian creamy cheese sauce, parmesan, rocket, truffle oil

Lamb Pave (gf) 36

Potato fondant, pea & mint puree, Wye Valley asparagus, rosemary jus

Moules Mariniere (gf*) 34

Classic steamed mussels, white wine cream sauce, toasted sourdough, fries

Fish & Chips (gf*) 25.5

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

Miso Glazed Celeriac Fondant (v,ve,gf) 24

Roasted Squash & puree, crispy kale, herb oil

31-Day Dry Aged Hereford Beef

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

6oz Rump (gf) 28 | **8oz Sirloin** (gf) 35 | **8oz Fillet** (gf) 46

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

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

Served with 2 portions of fries

Add a Sauce... (v,gf)

Peppercorn 4 | Béarnaise 4

Our Sides...

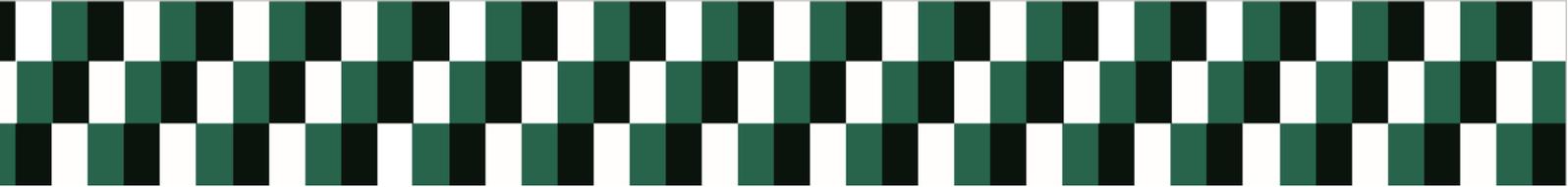
Thyme mashed potato (v,gf) 6 | Hispi cabbage & bacon (v,gf) 5.5 | Chive buttered new potatoes (v,gf) 6

Tenderstem broccoli & wild garlic oil (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

'Classic' Beef (gf*) 21

Tomato, gem lettuce, pickle, burger sauce

**Add Monterey Jack cheese 2

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

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

Tofoo Ultimate Vegan Burger (ve) 21

Tomato, gem lettuce, pickle, vegan applewood cheese, sweet chili & 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

Apple & Cherry Crumble (v,gf*) 13

Cinnamon crumb, served with a choice of:

Vanilla bean ice cream OR Warm crème anglaise

Coffee Crème Brûlée (v,gf*) 12.5

Almond biscuit

Pear Tarte Tatin (v) 13

Spiced rum ice cream

Chocolate Orange Mousse (gf) 13

Candied orange, blood orange sorbet

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

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Our Allergen Information

Whilst we take extensive steps to ensure that the list of allergen ingredients in our menus is accurate, and we cook around most allergens. We cannot say that any dish on our menus is "free from" any allergens, but only that it does not contain that allergen as an ingredient. Dishes may be handled and prepared in an environment which contains allergens so there is a risk of cross contamination in our kitchen.

Our allergen information relates only to dishes which contain 14 allergens which we are required to declare as ingredients and is as provided to us by our suppliers. As such our dishes may contain additional ingredients which you could be allergic and/or intolerant to and which we have not highlighted. Our descriptions do not include all ingredients or allergens. If you have an allergy or intolerance to an allergen, please notify a member of our team before ordering off our menus.

To see our full allergen information, please speak to a member of our team