

# Sample Midweek Lunch

Monday to Friday

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

## Starters

**Roasted Squash & Thyme Hummus** (v,gf\*,ve\*) 7.5

*Spiced tomato compote, grilled flatbread*

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

*Choose: Olive oil & balsamic OR Local butter*

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

*Cheese on toast*

**Duck Confit Terrine** (gf\*) 14.5

*Spiced redcurrant jam, chargrilled brioche*

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

*Goats cheese mousse, candied hazelnuts, watercress salad*

**Wye Valley Asparagus** (v,gf\*) 16 ( supplement £4)

*Poached egg, truffle hollandaise, pea shoots*

**Moules Marinière** (gf\*) 17 ( supplement £4)

*Classic steamed mussels, white wine & lemon cream sauce, toasted sourdough*

## Toasted Puglia Italian Ciabatta

All served with dressed leaves

**\*\*Add Rosemary Salted Fries** 3

**Beef Brisket** (gf\*) 16.5

*Mature cheddar cheese, beef gravy*

**Triple Cheese Toastie** (v,gf\*) 12.5

*Smoked Apple Wood, Emmental, Monterey Jack*

## Mains

**Chicken, Leek & Mushroom Pot Pie**

*Puff pastry lid, thyme mashed potato, roasted root vegetables*

**Fish & Chips** (gf\*)

*Hooky ale battered haddock, mushy peas, curry sauce, chunky tartare sauce*

**Confit Cotswold Pork Belly** (gf) ( supplement £3)

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

**Wild Mushroom Fettuccine Alfredo** (v)

*Italian creamy cheese sauce, parmesan, rocket, truffle oil*

**Asian Infused Vegan Burger** (ve,gf\*)

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

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

*Monterey Jack cheese, beef brisket, tomato, gem lettuce, pickle, burger sauce*

**Steak Frites** (gf\*) ( supplement £7)

*31-Day Dry Aged 6oz Hereford rump steak, peppercorn sauce, fries, rocket*

## Our Sides...

Thyme mashed potato (v,gf) 6 | Roasted root vegetables (v, ve\*,gf) 5.5

Tenderstem broccoli & wild garlic oil (ve,gf\*) 6

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\*) 8.5

**Loaded:** Beef brisket, parmesan, chives (gf\*) 12

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

## Desserts

**Cherry & Apple Crumble** (v, ve\*, gf\*)

*Cinnamon crumb, served with a choice of:*

Vanilla bean ice cream OR Warm crème anglaise

**Coffee Crème Brûlée** (v, gf\*)

*Almond cookie*

**Warm Pecan Pie** (v) (supplement £2)

*Salted caramel ice cream*

**Chocolate Orange Mousse** (gf)

*Candied orange, blood orange 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*

(v) Vegetarian | (ve) Vegan | (ve\*) Vegan available | (gf) Gluten free | (gf\*) Gluten free available

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All prices are inclusive of VAT, a discretionary service charge of 10% will be added to your bill

**T&Cs:** Offer available Monday to Friday throughout March, finishing on Friday 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.

### 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

### To our Menu

