

Sample Lunch

Starters

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

Spiced tomato compote, grilled flatbread

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

Choose: Olive oil & balsamic OR Local butter

Seasonal Soup of the Day (v,ve*,gf*) 12

Toasted Cotswold sourdough & Local butter

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

Poached egg, truffle hollandaise, pea shoots

Moules Marinière (gf*) 17

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 23

Puff pastry lid, thyme mashed potato, roasted root vegetables

Fish & Chips (gf*) 25.5

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

Confit Cotswold Pork Belly (gf) 25

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

Wild Mushroom Fettuccine Alfredo (v) 23.5

Italian creamy cheese sauce, parmesan, rocket, truffle oil

Steak Frites (gf*) 28

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

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

Asian Infused Vegan Burger (ve) 21

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

(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

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*) 6 | Traditional chunk chips (ve,gf*) 6

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

Apple & Cherry Crumble (v,ve*,gf*) 13.5

*Cinnamon crumb, served with a choice of:
Vanilla bean ice cream OR Warm crème anglaise*

Coffee Crème Brûlée (v,gf*) 12.5

Almond biscuit

Warm Pecan Pie (v) 14

Salted caramel ice cream

Chocolate Orange Mousse (gf) 13

Candied orange, blood orange sorbet

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

Please ask for our daily selection

Three Regional Cheeses (v*,gf*) 15.5

Biscuits, celery, apple & fig chutney

Lincolnshire Poacher • Beavale Blue • Ragstone Goat

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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

