

## 2 Courses £34 | 3 Courses £40

#### **BREAD & OLIVES**

Sourdough, Arbequina Oil & Balsamic 4.5 (SD/G)

Gordal Olives 4.5 (SD)

#### **CAVIARs**

Oscietra Caviar 10g 45 Exmoor Caviar 10g 55 Blinis, Crème Fraiche (G/F/D)

#### **STARTERS**

Westcombe Cheddar Soufflé, Cheese Sauce & Chives (E/D/G/Mu/V)
Prawn Cocktail, Gem lettuce, Fennel, Avocado (Cr/Mu/G/E/C)
Buffalo Mozzarella, Roasted Red Peppers, Aubergine, Rocket & Balsamic Dressing (D/E/N)
Iberico Croquette's, Tomato & Almond puree, Watercress (G/N/E/D/SD)
White Onion Soup, Smoked Oil, Pearl Las (D)

### **MAINS**

Cornish Plaice, Crayfish & Chive Butter, New Potatoes & Spinach (F/D/Cr)
Beetroot & Mascarpone Risotto, Spring Onion, Artichoke Crisps, Aged Parmesan & Watercress (D/SD/E)

Slow Roasted Sirloin Of Beef, Yorkshire Pudding (G/D/E/SD)
Slow Roasted Belly Of Gloucester Old Spot Pork, Crackling (G/D/E/SD)
Roast Cotswold White Chicken, Pigs In Blanket, Chestnut Stuffing (G/D/E/SD/N)

All Roasts Served With Yorkshire Pudding (G/E/D), Roast Potatoes, Honey Glazed Carrot (D), Swede & Carrot Mash (E/Mu/D/SD), Seasonal Greens (D) & Cauliflower Cheese (Mu/D/G/E)

#### **DESSERTS**

Sticky Toffee Pudding, Toffee Sauce, Vanilla Ice Cream (D/E/G/SD/V)

Amalfi Lemon Posset, Berries, Honeycomb (D)

Almond Frangipane & Apple Tartlet, Crème Fraiche Ice Cream (G/N/D/E/V)

Affogato: Vanilla Ice Cream, Espresso, Biscotti (G/V/N/D/E)

Add A Shot Of Grappa 4.5 (25ml) Add A Shot Of Frangelico 4.5 (25ml)

Calcot Homemade Ice Creams & Sorbets 3 Scoops

Ice Creams: Vanilla, Chocolate, Peanut (D/E/S/V/P) Sorbets: Passion Fruit, Mango, Blackberry (V/SD)

#### **CHEESES**

3 Cheeses add £3 | 5 Cheeses add £6
Served With Biscuits, Grapes, Chutney & Celery
(D/E/SD/G/Mu/C/Se/N)

# Golden Cenarth

Soft cheese | rich and buttery notes of mushroom and almond

Simon Weaver Organic Brie, Gloucestershire White soft moulded cheese | organic milk | rich creamy & fresh taste

#### Westcombe Cheddar

Unpasteurised | complex flavour | mellow lactic tang

#### Cropwell Stilton

Pasteurised cow's milk | creamy texture | spicy long finish

#### Rosary Goats Cheese

Creamy and fresh goats' cheese | natural acidity | mousse-like

A discretionary 12.5% service charge will be added to the total of your bill. All prices include VAT. Please let the team know of any allergies or intolerances.