

SUMMER menu
A **CELEBRATION** of the season,
showcasing produce from,
LOCAL farms and
TRUSTED regional suppliers.

SNACKS

NOCERELLA OLIVES 6.00

SALT PIG SOBRASADA AND HAFROD CHEDDAR CROQUETTES 12.00

MUHAMMARA 8.50
Pepper drops, dukkah, sourdough thins

WHITE ANCHOVIES 7.50
Pickled shallot and crostini

MARKS BAKERY COTSWOLD SOURDOUGH 9.50
Estate butter **or** salt pig nduja butter

STARTERS

HAND-PICKED CORNISH CRAB 18.00
Kohlrabi, lemon oil

HOMEMADE RICOTTA 12.00
Endive, Evesham herittage tomato, candied pumpkin seed

SEVEN & WYE TORCHED SMOKED SALMON 16.00
Goddess, fennel and watercress

AGED HERITAGE BEEF CARPACCIO 16.00
Parsley mayonnaise, beef-fat sourdough, capers

TWICE-BAKED CHEESE & PICKLE SOUFFLÉ 14.00
Burford cheese custard

MAINS

COTSWOLD HALF WHITE CHICKEN 35.00
Sweetcorn, chermoula slaw, roasted red peppers

10 OZ AGED HERITAGE SIRLOIN 49.00
Rosti, tomato fondue, black garlic, watercress, herb hollandaise

WHOLE GRILLED LEMON SOLE 37.00
Brown shrimp butter, Drinkwater vegetables

SOCCA PANCAKE 30.00
Smoked aubergine, wild mushrooms, parmesan

SHELLFISH BISQUE 32.00
Mafaldine pasta, aged parmesan, tarragon and parsley oil

CHARGRILLED SOMERSET PORK CHOP 34.00
Sage stuffing, salt pig charcuterie sauce, Hawkstone cider apple purée

POTATO & RYE GNOCCHI 32.00
Red pepper, romana courgette, whipped Graceburn feta

SIDES

SKIN ON CHIPS 6.00

CRISPY JERSEY ROYAL POTATOES 10.00
Seaweed butter

BITTER LEAF SALAD 5.00
Olive oil

DRESSED DRINKWATER VEGETABLES 7.00

Some of our food and drink may contain nuts and other allergens.
If you have any dietary requirements, please speak to a member of our team.
A discretionary 12.5% service charge will be added to your final bill.

DESSERTS

DARK CHOCOLATE 14.00
Candied pecans, dulce de leche, salted caramel ice cream

WHIPPED VANILLA AND ORANGE MASCARPONE 12.00
Cotswold summer cup soaked English strawberries, shortbread crumble

PARIS-BREST 13.00
White chocolate crémeux, raspberries, candied pistachios

BASQUE CHEESECAKE 15.00
Cherry, almond

COTSWOLD CHEESES 19.00
Grapes, quince, biscuits

