SNACKS

Jalapeno & cheddar croquetas (V/G/D/E/Sd) **7**Salt & pepper squid, aioli (G/E/Mu/Sd/M/S) **8**Tempus cured meats – Smoked Coppa (SD) **12**

STARTERS

Pigs head, mojo verde, romesco sauce **15** (SD/G/D/Mu/N)

Isle of Wight tomatoes, burrata, basil 15 (V/Mu/SD/D)

Twice baked cheddar soufflé, parmesan **16** (V/G/D/E)

Warm truffle pudding, smoked onion, Tunworth **16** (V/G/D/E/Mu/SD)

Loch Duart salmon sashimi, soy, seaweed, lime 18 (G/F/Se/S)

MAINS

Roasted cauliflower, toasted yeast, shimeji mushrooms, hazelnut crumble (ve) **23** (V/SD/N/D/G)

Atlantic cod, crisp potato, peas, Woodchester Valley velouté **31** (D/F/C/SD/M)

Cotswold lamb, tenderstem broccoli, artichoke **34** (D/Mu/F/SD/C)

Cornish monkfish, gnocchi parisienne, shellfish bisque **34** (G/D/F/E/Mu/SD/CR)

Creedy Carver duck, crisp potato, baby leek, cherry **34** (G/D/Mu/SD/C)

SIDES

Triple-cooked chips (ve) 6 Seasonal greens (V/D) 6

A discretionary 12.5% service charge will be added to the total of your bill

(V) Vegetarian, (G) Contains gluten, (D) Contains dairy/milk,
(N) Contains nuts, (P) Contains peanuts,
(E) Contains egg, (F) Contains fish, (S) Contains soya,
(Cr) Contains crustaceans, (M) Contains molluscs,
(Mu) Contains mustard, (Se) Contains sesame seeds,

(SD) Contains sulphur dioxide, (L) Contains lupin, (C) Contains celery