Two courses **32** | Three courses **38**

**STARTERS**

Twice baked cheddar souffle

(V/D/E/G/SD)

Beetroot, Ashlyn, candied walnuts

(D/SD/Se/N)

Cornish mackerel tart, nori,

wasabi, Isle Wight tomato

(D/SD/F/S/G/Se)

Truffle pudding, smoked onion

(V/G/D/E/SD)

**MAINS**

Roasted cauliflower, romesco,

gnocchi Parisienne (ve)

(V/SD/D/G)

Atlantic cod, pomme anna,

courgette & basil, Woodchester velouté

(F/D/SD/C)

Roast Cotswold white chicken, all the trimmings

(D/G/SD/C)

Roast Stokes Marsh Farm sirloin of beef,

all the trimmings

(D/G/SD/C)

**DESSERTS**

Mango sorbet, lightly spiced pineapple,

coconut & yoghurt, cashews

(D/N/V)

Bread & butter pudding, amaretto custard (G/D/E/SD)

Gariguette strawberry tart,

strawberry ice cream

(D/E/G)

Dark chocolate delice, yoghurt sorbet

(D/G/E/G/S)

English custard tart, pine nuts, brown butter

(V/G/D/N/E)

Selection of British artisan cheeses, quince

(V/D/G/C)

*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