



--DINNER--

2 courses £46/ 3 courses £56

including

FOR THE TABLE

Cotswold Crunch brioche and homemade butter

LIQUEUR

Our ethos is curiosity and exploration. With this in mind, we offer a complimentary liqueur pairing alongside each of our desserts to enhance their flavour and maximise your enjoyment whilst trying something new.

WATER

We charge £2 for unlimited Brita filtered still and sparkling water. A portion of this charge is donated to a charity of our staffs' choosing. Please ask for more details.

-STARTERS-

Tortellino (v)

Trompette mushrooms, ricotta, spinach & fresh Autumn truffle

Cornish Mackerel

Cured & torched mackerel, cucumber, kohlrabi & dill

Artichoke (v) (vg)

Artichoke, chicory, walnut & watercress

Ham Hock

Smoked ham hock and chicken terrine, piccalilli, parsley, frisse

(v) vegetarian, (vg) dish can be adapted to be vegan. Please ask server.

Some of our dishes may contain allergens. If you have any questions or would like to know more about the specific ingredients in any of our dishes, please ask a member of staff. A 12.5% service charge is applied as standard to all bills.

*Although all care has been taken to prepare the dish, some may contain shot.

-MAINS-

Pork

Pork loin & pork belly, celeriac, black pudding, pork & apple sauce

Red Leg Partridge*

Partridge breast, confit leg, plum, pancetta & sweetcorn pudding

Beef

Stokes Marsh Farm beef rump, creamed spinach, turnip, port & oxtail & port sauce

Sharing Steak

Local Butchers sharing steak for two, skinny fries or fondant potato, creamed spinach, turnip, oxtail & port sauce (£16.00 supplement between 2)

Halibut

Haricot beans, pumpkin, Granny Smith apple & crab bisque

Autumn Squash (v) (vg)

Gnocchi, sage and pumpkin seed pesto & Lord of the Hundreds

-SIDES-

£4.50 each

Fondant potato (v)

Jazzy potatoes (v)

Seasonal greens (vg)

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-DESSERTS-

70% Chocolate

Chocolate delice, clementine, cacao nib

Plum Bakewell Tart (v) (vg)

Rum crème Anglaise & gingerbread

Apple

Salted caramel tart, Braeburn apples, Calvados ice cream

Hazelnut Choux

Choux bun, hazelnut crèmeux, candied hazelnut, praline ice cream

Cheese

Cotswold & British cheeses of the day, crackers, house chutney

-AFTER DINNER DRINKS-

Espresso Martini £12

Vodka, Mr Black, espresso

Amaretto Sour £12

Amaretto, lemon, egg white

Chocolate & Rhubarb Martini £12

Rhubarb liqueur, chocolate liqueur, vodka

Army & Navy £12

Gin, orgeat, lemon

-HOT DRINKS-

Americano £3,50 Latte £3,75 Flat White £3,25 Cappuccino £3,75

Double Espresso £3,50 Hot Chocolate £4,00 Mocha £4,00

English Breakfast Tea £3,25 Earl Grey Tea £3,25 Herbal Tea (ask server) £3,50

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