

APERITIF

Chase rhubarb vodka martini £9 / Prosecco with elderflower cordial £8.50

BITES

Home baked breads served with French butter and tapenade £2.50

Marinated olives £3 / Smoked almonds £3

TO SHARE

Sharing board of cured meats, cheese, smoked salmon, home baked bread, cornichons, olives £18

Whole baked camembert, garlic, honey, rosemary and fresh bread £12

LUNCH - 2 courses £15 / 3 courses £20

EARLY BIRD DINNER - 2 course £22 / 3 course £28 - 6.30pm to 7.30pm Tuesday to Saturday

STARTER

Game and pistachio terrine,
ale chutney, toasted ciabatta

Hot smoked and cured salmon,
pickled cucumber, mixed leaves

Goats cheese mousse,
blood orange, toasted hazelnuts,
herb crumb

MAIN

Roast guinea fowl,
Lyonnais potato,
purple sprouting, morel sauce

Pan fried salmon,
crushed potatoes, samphire,
lemon cream sauce

Pan fried gnocchi, sun blush
tomato, artichoke, parmesan

DESSERT

Sticky toffee pudding,
toffee sauce, vanilla ice cream (v)

Pistachio sponge, raspberry,
Chantilly cream (v)

Lemon posset, poached rhubarb,
pistachio shortbread (v)

STARTERS

Hot smoked and cured salmon, pickled cucumber, mixed leaves £9

Pan fried pigeon, black pudding, spinach and beetroot £8.50

Game and pistachio terrine, ale chutney, toasted ciabatta £8

Goats cheese mousse, blood orange, toasted hazelnuts, herb crumb (v) £7.50

Sautéed scallops, vegetable julienne, harissa butter £12

FROM THE GRILL

8oz Sirloin steak £24

10oz Ribeye steak £28

6oz Fillet Steak £28

All served with grilled tomato, rocket,
mushrooms and French fries

Your choice of blue cheese, mushroom,
peppercorn sauce £1.50

MAINS

Roast guinea fowl, Lyonnaise potato, purple sprouting, morel sauce £19

Roast Cotswold lamb, fondant potato, root vegetables, red wine sauce £22

Pan fried salmon, crushed potatoes, samphire, lemon cream sauce £18

Grilled cod, new potatoes, seasonal vegetables, caper butter £20

Pan fried gnocchi, sun blush tomato, grilled artichoke, rocket and parmesan (v) £16

SIDE ORDERS

Rocket salad, shaved parmesan and balsamic reduction

Mixed leaves and mustard dressing

French fries

Onion rings

£3.00

New potatoes, parsley butter

Mixed greens

£3.50

DESSERTS £8.50

Sticky toffee pudding, toffee sauce,
vanilla ice cream (v)

Pistachio sponge, raspberry, Chantilly cream (v)

Dark chocolate torte,
chocolate ice cream, chocolate hazelnut crisp (v)

Lemon posset, poached rhubarb,
pistachio shortbread (v)

Vin Santo del chianti (Nicodemo 2009, 50ml)
with dipping biscotti £5

CHEESE

Choice of three cheeses £8.80 / five cheeses £10
Served with chutney and biscuits

Tor

Ash coated goat cheese

Camembert

Full fat traditionally made

Stilton

Sweet, salty and intense

Oak Smoked Cheddar

Matured for twelve months

Reblochon de Savoie

Lovely smooth and subtle texture

EVERY TUESDAY EVENING

Two 6oz rump steaks, fries, mushroom, tomato and salad
with a bottle of red or white wine all for £35

Or 8oz sirloin steaks £45

*Please advise us of any food allergies or intolerances as we will be happy to cater for you individually
V - Vegetarian*