

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 Friday

STARTER

Goats cheese mousse, apple and cranberry, quince dressing (v)

Oak smoked salmon, shrimps, baby gem, grapefruit and capers

Pressed duck terrine, orange and smoked duck salad, toasted brioche

MAIN

Slow cooked Cotswold beef, truffle mash, root vegetables and red wine sauce

Oven roast cod, leek fondue, new potatoes, clam sauce

Wild mushroom risotto, parmesan crisp, herb salad and truffle oil (v)

DESSERT

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

Chocolate cremeux, coffee and caramel (v)

Elderflower panna cotta, berries and shortbread (v)

STARTERS

Oak smoked salmon, shrimps, baby gem, grapefruit and capers £8.50

Pressed duck terrine, orange and smoked duck salad, toasted brioche £8.00

Smoked monkfish carpaccio, citrus fruits, mango dressing £8.00

Goats cheese mousse, apple and cranberry, quince dressing (v) £7.50

Sauteed king prawns, baby fennel, red peppers, harissa butter (v) £9.50

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

Slow cooked Cotswold beef, truffle mash, root vegetables and red wine sauce £18

Pan fried duck breast, lyonnaise potato, celeriac, rosemary jus £19

Pan fried halibut, cauliflower, cavalo nero and tarragon butter £20

Oven roast cod, leek fondue, new potatoes, clam sauce £18

Wild mushroom risotto, parmesan crisp, herb salad and truffle oil (v) £16

SIDE ORDERS

Rocket salad, shaved parmesan and balsamic reduction

Mixed leaves and mustard dressing

French fries

Onion rings

£2.50

New potatoes, parsley butter

Mixed greens

£3.50

DESSERTS £8.50

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

Elderflower panna cotta, berries and shortbread (v)

Chocolate cremeux, coffee and caramel (v)

Coconut and lime parfait, marinated pineapple,
coconut (v)

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

CHEESE

Choice of three cheeses £8.80 / five cheeses £10

Served with chutney and biscuits

Tor

Surprisingly deep and complex goats cheese

Camembert

Full fat traditionally made

Bleu D'Auvergne

Sweet, Salty and Intense

Aged 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