

SATURDAY DINNER MENU

APERITIF

Chase marmalade 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

STARTERS

Coln valley salmon, baby gem, pickled cucumber, caper dressing £9

Grilled mackerel, pickled mouli, soy and lime dressing £8.50

Ham hock terrine, ale chutney, crostini £8

Chargrilled asparagus, baked ricotta, soft boiled hens egg (v) £8

Seared scallops, pea puree, prosciutto, mint vinaigrette £12

TO SHARE

Sharing board of cured meats, cheese, smoked salmon, breads, cornichons, olives £18

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

MAINS

Pan roasted Cotswold lamb, mash potato, spring greens, morel sauce £24

Pan fried duck breast, fondant potato, braised peas, griottine cherries, red wine sauce £21

Baked cod, crushed potatoes, asparagus, lemon cream sauce £19

Pan fried halibut, new potatoes, seasonal vegetables, caper butter £22

Wild mushrooms risotto, wild garlic and parmesan (v) £18

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

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

Malibu and lime pannacotta, charred pineapple,
crushed meringue (v)
Dark chocolate brownie,
salted caramel ice cream, chocolate hazelnut crisp
(v)
Elderflower parfait, poached rhubarb, shortbread (v)
Sticky toffee pudding, toffee sauce,
vanilla ice cream (v)
Pistachio sponge, raspberries, Chantilly cream (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

Cerney Ash

Ash coated goat cheese

Camembert

Full fat traditionally made

Stilton

Sweet, mild and cream

Oak Smoked Cheddar

Matured for twelve months & smoked over oak chips

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*

