

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 £20 / 3 course £25 - 6.30pm to 7.30pm Tuesday to Friday

STARTER

Truffle honey and goats cheese
mousse, fig, pine nuts,
croutons and rocket (v)

Cured sea trout, kohlrabi, tarragon
crème fraiche, crostini

MAIN

Mushroom risotto, spinach,
truffle oil, rocket salad (v)

Pan fried hake, borlotti beans,
kale, tarragon butter

Char grilled rump of beef,
lyonnaise potatoes, greens and
peppercorn sauce

DESSERT

Lemon posset, blackberries,
raspberries, pistachio sponge (v)

Sticky toffee pudding, toffee
sauce, clotted cream (v)

STARTERS

Pan fried pigeon breast, roasted beets, blackberry sauce £8.00

Truffle honey and goats cheese mousse, fig, pine nuts, croutons and rocket (v) £7.50

Cured sea trout, kohlrabi, tarragon crème fraiche, crostini £8.50

Pressed game terrine, fig and plum chutney, toasted hazelnuts £7.50

Seared scallops, apple and black pudding salad, mustard dressing £9

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

CORNISH FISH

Pan fried bream £19

Baked plaice £20

Served with parsley buttered new potatoes,
mixed seasonal vegetables and caper brown butter

MAINS

Roast Sudeley Hill pheasant, mashed potato, savoy cabbage, chestnut sauce £18

Pan fried venison, roasted pear, fondant potato, parsnip puree, rosemary jus £20

Roast guinea fowl, herb gnocchi, butternut squash, honey sauce £19

Pan fried cod, borlotti beans, kale, tarragon butter £18

Wild mushroom risotto, spinach, truffle oil, rocket salad (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 £7.50

Sticky toffee pudding, toffee sauce,
clotted cream (v)

Pear tart tatin, roasted pecans, maple syrup, vanilla
ice cream (v)

Chocolate torte, chestnut puree, blood orange sorbet
(v)

Lemon posset, blackberries, raspberries, pistachio
sponge (v)

Clementine parfait, fig granola, spiced honey syrup
(v)

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

Oak Smoked Cheddar

*Matured for twelve months and 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*