

LIGHT BITES

White / Granary / Baguette served with dressed leaves

- Roast beef, rocket, tomato, and horseradish £8.00
- Smoked salmon and lemon crème fraiche £8.50
- Cheddar cheese and pickle (v) £7.00
- Bacon, lettuce, and tomato £7.50

Summer vegetable quiche (v) £6.50

Cheese and mushroom omelette (v) £6.50

Chicken Caesar salad £9 / £14

Fries £3.50

Home baked bread, butter and tapenade £3.00



A LA CARTE

STARTERS

Pressed Cotswolds white chicken and apricot terrine, onion compote, crostini £8.00

Beef carpaccio, watercress, Parmesan £10.00

Grilled Cornish mackerel, kohlrabi and radish salad, soy, and lime dressing £8.50

Smoked salmon, roasted beetroot salad, horseradish cream £12.00

Heritage tomato, fêta, olives and pine nut salad, herb dressing (v) £7.50

** To accompany a starter – Home baked breads served with French butter & olive tapenade £3.00*

MAINS

Cotswold roast beef, roast potatoes, Yorkshire pudding, cauliflower cheese, red wine jus £18.00

Confit duck leg, fondant potato, roasted beets, baby spinach, citrus sauce £18.00

Pan fried sea trout, olive oil crushed potatoes, fennel, samphire £19.00

Grilled monkfish, baby spinach, new potatoes, caper butter £20.00

Artichoke and piquillo pepper risotto, summer truffle (v) £16.00

SIDE ORDERS (v) £3.50

- Rocket salad, shaved Parmesan, balsamic reduction
- Mixed leaves and mustard dressing
- French fries
- New potatoes, parsley butter
- Mixed greens

DESSERTS £8.50

Apricot and almond frangipane, crème fraiche, almond brittle

Dark chocolate brownie, cherry sorbet

Salted caramel cheesecake, caramelised banana

Strawberry and elderflower Eton mess

Selection of cheeses with chutney and quince jelly £10

Selection of sorbet and ice cream £2.50 per scoop