

Starters

Seared Pave of Smoked Salmon, Tomato and Lime Salsa, Fine Herb Salad	£10.00
Cider Braised Iberico Pork Cheek, Bubble and Squeak, Pickled Apple	£11.00
Pea Velouté, Soft Poached Quail's Egg, Crispy "Salt Pig" Smoked Ham, Whipped Lardon, Toasted Sourdough	£9.00
Pressed Cotswold Game Terrine, Spiced Pear Chutney, Picked Leaves	£10.00
Muscat Pumpkin, Ricotta and Spinach Tortellini with Pumpkin Seed Pesto, Crispy Sage	£9.00

Mains

Pan Roasted Hake, Crushed Potatoes, Thai Mussel Broth, Charred Spring Onion	£26.00
Breast and Ballotine of Cornfed Chicken Stuffed with a Wild Mushroom and Thyme Farce, Gratin Potatoes, Sauteed Kale with Chestnut and Pancetta, Tarragon Mustard Sauce	£24.00
Trio of Longhorn Beef – Braised Daube, Shin and Bone Marrow Bonbon, Roasted Fillet with Potato and Thyme Rosti, Shallot Puree, Salt Baked Bretforton Beetroot, Red Wine Jus	£30.00
Slow Roasted Belly Pork Stuffed with Black Bean, Shallot and Ginger Served with Roasted Garlic and Coriander Mash, Sauteed Purple Sprouting with Chilli and Soy	£24.00
Pan Roasted Gnocchi with Baby Spinach, Wild Mushrooms and Sweet Potato, Roasted Tomato Fondue	£20.00

Sides

Truffle and Parmesan Fries	£4.50
Selection of Seasonal Vegetables	£4.50

Desserts

Rhubarb Crème Brulee with Ginger Arlette Biscuit	£9.50
Pear and Pecan Tart Tatin with Vanilla Ice Cream	£9.50
Chocolate Cremeax, Baked White Chocolate, Amaretti Crumb	£9.50
Honey and Lavender Iced Parfait with Vanilla Tuille	£9.50
Selection of British and Continental Cheeses, Homemade Chutney, Warm Sour Dough and Biscuits	£14.00

If you have a food allergy or a special dietary requirement please inform a member of staff