



SET LUNCH

2 courses £20 | 3 courses £27
carafe of house red or white £10

STARTERS

TODAY'S SOUP *v gfo*
warm Taste of the Country bread

TIGER PRAWN COCKTAIL *gfo*
pea & avocado mousse, baby gem, Marie Rose sauce, toast

BEETROOT CARPACCIO *v gf*
whipped chive goat cheese, pistachio

SCOTCH EGG *gf*
duck, chorizo & Cotswolds chicken, relish, spiced ketchup

MAINS

COTSWOLDS CHICKEN BREAST *gf*
potato purée, baby carrots, summer truffle, red wine jus

STUFFED BABY AUBERGINE RATATOUILLE *vg gf*
sweet potato fondant, smoked aubergine purée, herb oil

FISH & TRIPLE-COOKED CHIPS
minted peas, tartare sauce

SHORT RIB BURGER *gfo*
bacon, cheese, triple-cooked chips, brioche or gluten free bun

PUDDINGS

WHITE CHOCOLATE MOUSSE *gf*
hazelnut praline, apple sorbet, cinnamon crumble

FROZEN BANANA PARFAIT *gf*
caramelised banana, toffee sauce, lime chantilly

PINEAPPLE ETON MESS *gf*
coconut meringue, orange chantilly, mango compote

All dishes available to order individually.
Our kitchen contains allergens, please tell us before ordering of any dietary requirements.