



DINNER

SNACKS

ROAST CHORIZO || PORK CRACKLING || MIXED OLIVES *gf v* *all* £3.25
HUMMUS & CRUDITES *gf v* || SPICED NUTS *gf v*

BOARDS

FALAFEL harissa mayonnaise, hummus, mixed olives, crudités *v* £12
CAMEMBERT whole-baked, rosemary & garlic sourdough, fig chutney *v* £12
CHARCUTERIE artichoke, ciabatta, parmesan, cornichons, caperberries £15
BREADS from Taste of the Country, butters, balsamic, olive oil *v* £4 || £6

STARTERS

SOUP made from this morning's produce, warm bread *v gfo* £6
BEETROOT CARPACCIO whipped chive goat cheese, pistachio *v gf* £7.50
TIGER PRAWN COCKTAIL pea mousse, avocado, Marie Rose, toast *gfo* £8
SCALLOPS curried cauliflower purée, pickled cauliflower, curry oil *gf* £9.50
SCOTCH EGG duck, chorizo & Cotswolds chicken, relish, spiced ketchup *gf* £8
SMOKED DUCK BREAST celeriac remoulade, fennel, caramelised fig purée *gf* £8.50

MAINS

SEA BASS straw potato, baby fennel, carrot, courgette, chive beurre blanc *gf* £19
MISO LOCH DUART SALMON chilli & sesame greens, miso & dashi broth *gf* £19
WILD MUSHROOM & SUMMER TRUFFLE RISOTTO parmesan *gf* £14
PORK BELLY BBQ glaze, aniseed carrot puree, charred sweetcorn, fries *gf* £18
HEREFORDSHIRE SIRLOIN 8oz mushroom, tomato, chips, peppercorn *gfo* £20
COTSWOLDS CHICKEN potato purée, baby carrots, summer truffle, jus *gf* £17.50
THAI GREEN CURRY peppers, courgette, bok choy, jasmine rice *vg gf* £13
SHORT RIB BURGER bacon, cheese, brioche bun, slaw, chips *gfo* £14
FALAFEL BURGER harissa mayo, coriander flatbread, slaw, chips *v* £13
FISH & TRIPLE-COOKED CHIPS minted peas, tartare sauce £14

SIDES

TRIPLE-COOKED CHIPS || SAGE & GARLIC FRIES || SLAW *gf* *all* £3.50
CREAMED SPINACH, PINE NUTS & PARMESAN *gf* || MIXED SALAD *gf*
TRUFFLE MAC & CHEESE || JASMINE RICE & SESAME *gf*
PIL PIL CAULIFLOWER & HARISSA MAYO *gf* || SEASONAL VEG *gf*