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## DINNER

<b>SNACKS</b>	BLACK TRUFFLE CRISPS	£2
	TEMPURA PRAWNS & SRIRACHA MAYO	£4.25
	POPCORN MUSSELS & TARTARE SAUCE <i>gf</i>    HUMMUS & CRUDITES <i>gf v</i>	£3.25
	HONEY & MUSTARD GLAZED SAUSAGES	£3.50
	SPICED NUTS    MIXED OLIVES	£3
<b>BOARDS</b> <i>to share</i>	TUNWORTH whole-baked British camembert, apricot & walnut, granary wafers	£12
	FALAFEL harissa mayonnaise, hummus, mixed olives, crudités <i>v</i>	£12
	BREADS from Taste of the Country, butters, balsamic, olive oil <i>v</i>	£4    £6
<b>STARTERS</b>	SOUP made from this morning's produce, warm bread <i>v gfo</i>	£6.50
	CARAMELISED SHALLOT TART crispy kale, salsa verde, micro herbs <i>v</i>	£8
	SMOKED HADDOCK SCOTCH EGG masala spinach, curry spice mayo	£8.50
	SATAY CHICKEN Asian salad, sesame, chili, spring onion, pink ginger <i>gf</i>	£9
	BEETROOT-CURED SEA TROUT lemon seaweed crème fraiche <i>gfo</i>	£9
	MAPLE BACON succotash, Clonakilty black pudding, Bloody Mary sauce <i>gfo</i>	£9
<b>MAINS</b>	COTSWOLD LAMB RUMP wild garlic, broad beans, peas, asparagus, salsa verde <i>gf</i>	£21
	SPRING PEA & SORREL RISOTTO burrata, parmesan <i>v vgo gf</i>	£15
	MISO LOCH DUART SALMON chilli & sesame greens, noodles, miso dashi broth <i>gf</i>	£32
	HEREFORD BEEF FILLET rainbow chard, bone marrow & shimeji mushroom jus <i>gf</i>	£21
	COTSWOLD CHICKEN BREAST creamed leeks, crispy skin, king oyster mushroom	£20
<b>REGULARS</b>	SHORT RIB BURGER Rollright, bacon, sriracha mayo, brioche bun, slaw, chips <i>gfo</i>	£16
	FALAFEL BURGER harissa mayo, coriander flatbread, slaw, chips <i>v</i>	£15
	FISH & TRIPLE-COOKED CHIPS minted peas, tartare sauce	£16.50
<b>SIDES</b>	TRIPLE-COOKED CHIPS    SAGE & GARLIC FRIES    CREAMED LEEKS <i>gf</i>	all £3.50
	SAUTÉED POTATOES, SHALLOTS & SMOKED BACON <i>gf</i>    SLAW <i>gf</i>	
	TRUFFLE MAC & CHEESE    TOMATO & SHALLOT SALAD <i>gf</i>    SEASONAL VEG <i>gf</i>	