



SNACKS	Black Truffle Crisps	£1.75
	Marcona Almonds	£2.50
STARTERS	Pea & Sorrel Soup , crème fraiche, crispy pancetta <i>gf v</i>	£5.50
	Beetroot Carpaccio , roast baby beets, chive goat cheese, pistachio <i>v</i>	£7
	Ham Hock & Ox Tongue Terrine , capers, aioli, piccalilli, toast <i>gfo</i>	£7
	Crab Salad , apple, cucumber, lemon verbena, brown crab mayonnaise <i>gf</i>	£8
MAINS	Today's Fish , please ask	£market price
	Spiced Cotswold Chicken , charred corn, salsa, spinach, harissa potatoes <i>gf</i>	£17.50
	Lamb Rump , pea & broad bean fricassee, cherry tomatoes, mint chimichurri <i>gf</i>	£18.50
	Soft Polenta , olive oil, butter, mixed chard, Reggiano <i>gf v</i>	£14
REGULARS	Steak Béarnaise , 35-Day-Aged, 8oz sirloin, fries, béarnaise, watercress <i>gf</i>	£21
	Short Rib Burger , Rollright, bacon, sriracha mayo, brioche bun, slaw, fries <i>gfo</i>	£13
	Falafel Burger , melted cheddar, pesto, sriracha mayo, slaw, fries <i>v available vegan</i>	£12
	Fish & Triple-Cooked Chips , minted peas, tartare sauce	£13
SIDES	Steamed Jersey Royals, Butter & Salt Tomato & Shallot Salad	all £3
	Triple-Cooked Chips Sage & Garlic Fries Slaw	
	Truffle Macaroni Cheese Seasonal Vegetables	
PUDDING	Trifle , raspberry, elderflower & lemon curd	£6
	Hot Chocolate Fondant , honeycomb ice cream <i>available gluten free</i>	£6
	Strawberry Frangipane Tart , pistachio chantilly	£6
	Ice Cream & Sorbet , please ask for today's flavours	3 scoops £4
CHEESE	Local & British cheeses , crackers celery, quince jelly	£8