



SNACKS

Black Truffle Crisps	£2
Marcona Almonds	£2.50

STARTERS

Chestnut Mushroom Soup , tarragon & mushroom tortellini, truffle sabayon <i>v gfo</i>	£7.50
Brixham King Scallops , three scallops baked in the shell	£13.50
choose from: 'nduja butter seaweed & lemon butter gruyere, breadcrumbs & garlic butter	
St John Welsh Rarebit , black garlic ketchup, pickled walnuts	£7.50
Miso Pig's Cheek Croquette , pickled shallots, piccalilli purée	£8
Warm Fig & Goat's Curd , rocket, maple pecan dressing <i>v gf</i>	£8
Chicken Liver Parfait , sourdough toast, spiced plum chutney, pickled plums <i>gfo</i>	£8

MAINS

Today's Fish , please ask	£market price
Brixham King Scallops , five scallops baked in the shell, green salad, rosemary fries	£25
choose from: 'nduja butter seaweed & lemon butter gruyere, breadcrumbs & garlic butter	
Roast Cornish Cod , palourde clams, samphire, cider & dulse butter <i>gf</i>	£21
Grilled Delica Squash , cavolo nero, feta, crushed amaretti, pumpkin seed pesto <i>v vgo gf</i>	£16
Cotswold White Chicken , charred sweetcorn, wild mushrooms, jus gras <i>gf</i>	£19
8oz Venison Barnsley Chop , braised red cabbage, celeriac purée, port & juniper jus <i>gf</i>	£23
Steak Béarnaise , 35-Day-Aged 8oz sirloin, rosemary fries, béarnaise, watercress <i>gf</i>	£23
Double Bacon Cheeseburger , Rollright, sriracha mayo, rosemary fries <i>gfo</i>	£15
Root & Nut Burger , Rollright, sriracha mayo, house pickles, rosemary fries <i>v vgo gfo</i>	£15

SIDES

Sautéed New Potatoes , Lyonnaise onion & smoked bacon	all £4
Charred Corn on the Cob , peri-peri butter & lime	
Roast Heritage Beetroots , rocket pesto	
Tenderstem Broccoli , chilli & dukkah	
Isle of Wight Tomato , Thai basil	
Truffle Macaroni Cheese	
Triple-Cooked Chips	
Rosemary Fries	



PUDDING

Pear & Almond Tart , clotted cream	£7
Vin de Constance , Klein Constantia, South Africa	£12
Vanilla Cheesecake , local brambles, blackberry sorbet	£7
Black Muscat , Elysium, USA	£6
Tarte Tatin , salted caramel ice cream	£7
Sauternes , Château de Malle, France	£8
Dark Chocolate Pot , honeycomb ice cream, cocoa nib tuile <i>gf</i>	£7
Straw Wine , Rustenberg, South Africa	£5
Ice Cream & Sorbet , please ask for today's flavours	1 scoop £2
Moscatel Sherry , Lustau Moscatel Emilín, Spain	£7

CHEESE

Local & British cheeses , crackers, celery, quince jelly	£8
Port , Taylor's LBV, Portugal	£6
St John Welsh Rarebit , black garlic ketchup, pickled walnuts	£7.50
Apple Brandy , Spirit of Ilmington, England	£7

WHAT'S ON WOODCHESTER VALLEY VINEYARD SUPPER Thursday 26th November



A four-course supper showcasing local ingredients and producers, paired with award-winning red, white, rosé and sparkling from Gloucestershire's Woodchester Valley Vineyard.

Woodchester's vintners will be on hand to tell you the stories of the evening's wines, made at their 45-acre family vineyard.

Please talk to us to reserve your place.