



SNACKS

Black Truffle Crisps	£2
Marcona Almonds	£2.50

STARTERS

Chestnut Mushroom Soup , tarragon <i>v</i>	£5
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

Roast Cornish Cod , new potatoes, hollandaise, tenderstem broccoli <i>gf</i>	£21
Cotswold White Chicken , charred sweetcorn, wild mushrooms, jus gras <i>gf</i>	£19
Grilled Delica Squash , cavolo nero, feta, crushed amaretti, pumpkin seed pesto <i>v vgo gf</i>	£16
Steak Béarnaise , 35-Day-Aged, 8oz sirloin, fries, béarnaise, watercress <i>gf</i>	£21
Double Cheese & Bacon Burger , Rollright, sriracha mayo, rosemary fries <i>gfo</i>	£15
Root & Nut Burger , vegan cheese, pesto, house pickles, rosemary fries <i>vg gfo</i>	£15
Haddock Goujons , rosemary fries, peas, tartare sauce	£14

FRIDAY

Fish & Chips , haddock, triple-cooked chips, peas, tartare sauce	£14
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SUNDAY

Today's Roast , please call and ask, roast potatoes, veg, cauliflower cheese	£14
Nut Roast , chestnuts & hazelnuts, roast potatoes, veg, cauliflower cheese	£14

SIDES

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

PUDDING

Pear & Almond Tart , clotted cream	£7
Vanilla Cheesecake , blackberries	£6
Ice Cream & Sorbet , please ask for today's flavours	1 scoop £2

CHEESE

Local & British cheeses , crackers, celery, quince jelly <i>gfo</i>	£8
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