

APRIL

APERITIFS

PINEAPPLE & SAGE GIMLET, gin, pineapple juice, lime, sage	10
RASPBERRY MARGARITA, tequila, Chambord, Cointreau, lime	10
APEROL SPRITZ, Aperol, prosecco, soda	10

STARTERS

Beef tartare, mushroom, sorrel	12
Cured chalk stream trout, heritage tomato, sea herbs	13
Cornish crab tart, celeriac, apple	15
Heritage tomato salad, tea, basil vg	9

MAINS

Truffled Gloucestershire chicken, wild garlic, Evesham asparagus	24
Market fish, leeks, sauce américaine	26
South coast lamb, green beans, lovage, Greek yoghurt	26
Roast cauliflower, spinach, coconut, dahl vg	18

FROM THE BBQ

(all our beef is dry-aged Gloucester)

Ribeye 8oz	32
Fillet 6oz	30
Ribeye 12oz	42
Served with triple-cooked chips, beef fat Roscoff onion, green salad & beef sauce	

SIDES

Triple-cooked chips	5
Beef fat Roscoff onion	3
Green salad, sherry vinaigrette	5
Jersey Royals & spring greens	6

PUDDINGS

Pistachio soft serve ice cream, coffee caramel	7
Pavlova, passion fruit, elderflower sorbet vg	9
Banana soufflé, hazelnut, chocolate (please allow 20 minutes)	11
Choux bun, Alphonso mango, white chocolate	9
Three British cheeses, quince, seeded crackers	14
Tea or coffee, & a salted caramel chocolate bon-bon	4.50

Please make our team aware of any dietary requirements before ordering. Allergens can be present in any good kitchen, and we want to ensure that your needs are fully met.

A discretionary 10% service charge will be added to your bill.