



JULY

APERITIFS

PALOMA, tequila blanco, pink grapefruit, lime, soda	11
PEA & MINT GT, local gin, cucumber, pea, mint, lime, agave, tonic	11
STRAWBERRY SPRITZ, Campari, rose wine, strawberries, soda	11

STARTERS

Barbecued quail, mushroom, sourdough, sorrel	12
Cured chalk stream trout, wasabi, kohlrabi	13
Cornish crab tart, celeriac, apple	15
Heritage tomato salad, tea, nasturtium vg	10

MAINS

Wiltshire pork belly, cauliflower, mustard, black garlic, hispi cabbage	25
Market fish, white asparagus, smoked eel, peas, girolles	26
South coast lamb, courgette, tomato, olive, artichoke	26
Courgette, summer beans, mint, new season potatoes vg	20

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 caramelised onions, green salad & beef sauce	

SIDES

Triple-cooked chips	5
Cherry tomato salad, red onion, balsamic	5
Green salad, sherry vinaigrette	5
New season potatoes & summer greens	6

PUDDINGS

Coffee chocolate bon-bon & tea or coffee	4.50
Peach melba soft serve ice cream, almond, vanilla, raspberry	7
Cacklebean custard tart, Evesham strawberries	9
Vanilla set custard, blackcurrant sorbet vg	10
Apricot soufflé, lemon thyme ice cream (please allow 20 minutes)	11
Three British cheeses, quince, seeded crackers	14

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.