



Two courses £32, Three courses £45

STARTERS

Soup of the Day (Plant-based)

Fresh bread

Sous Vide Pigs Cheek

Ham hock bonbon, burnt apple puree, tomato & swede chutney

Cashew Pâté 'on toast' (Plant-based)

Roast garlic, caramelised onion, pickled mushrooms, beetroot

Oxford Blue Cheese Mousse

Pickled grapes, candied walnuts, saffron apples

Prawn & Courgette Mousse

Charred baby gem, Marie Rose consommé, Worcestershire crumb, burnt lemon gel

MAINS

Free-range Chicken Ballotine

Apricot puree, Stroud IPA braised celeriac, wild mushrooms, charred leek

Duo of New Season Lamb

50z lamb rump, Salsa Verde stuffed belly, olive tapenade, wild garlic, asparagus & broad beans

Oven Roasted Cod Fillet

Braised fennel, samphire, seasonal vegetables & chorizo

Wild Garlic Gnocchi (Plant-based)

Wild garlic pesto, broad beans, asparagus, tempura oyster mushroom

32 Day Dry Aged Sirloin Steak (£5 Supplement)

Triple cooked chips, mixed leaf salad, red wine jus

160z 30 Day Dry Aged Chateaubriand to Share (£20 supplement)

Triple cooked chips, confit tomato, seasonal vegetables, red wine jus

Sides £4.5

Triple Cooked Chips Garlic Butter Vegetables Mixed Salad

*If you have any food allergies or intolerances, please let us know at the time of ordering.
We apply a discretionary service charge of 10% to all tables.*

DESSERTS

Cornflake Panna Cotta

Strawberry consommé, meringue, maple syrup ice cream

Complimented by...

Moscato d'Asti, £4

Pear & Ginger Cake (Plant-based)

Pear sorbet, compressed apple, toffee sauce

Great with...

Toffee Apple Moonshine Liqueur, £6

70% Dark Chocolate Tart

Clotted cream sorbet, almond macaron

Recommended with...

Saliza Amaretto, £7.50

Salted Caramel Mousse

Banana Ice Cream, crisp banana & popcorn

Great with...

Mozart Milk (or dark) Chocolate Liqueur, £6.40

Selection of English Cheeses (£5 Supplement)

Grapes, celery, quince jelly, wafers

Paired with...

Sandeman 10 year old Tawny Port 70ml, £6.70

Or, Quinta di Infantado Unfiltered LBV Port, £6.50

Affogato

Vanilla ice cream, biscotti & espresso

Paired with...

Pedro Ximinex 70ml, £6

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