



Sample menu subject to change

Roast tomato and red pepper soup 6.50

Smoked mackerel, beetroot and watercress salad, horseradish crème fraîche 8.50

Warm figs, goat's cheese, prosciutto, honey 8.50

Smoked haddock fishcake, hollandaise, poached egg 9.00

Pan seared pigeon breast, celeriac purée, blackberries 12.50

Twice baked cheddar soufflé, chive cream 8.50

Roast sirloin of Cotswold beef with Yorkshire pudding 19.50

Roast Kelmscott loin of pork with apple sauce 16.50

Both served with roast potatoes and a selection of vegetables

Beer battered haddock, fries, peas, tartare sauce 15.00

Spinach, coconut and red lentil dahl, spiced cauliflower, rice, poppadom 15.50

Spatchcock coquelet, braised puy lentils, smoked bacon and pickled shallot 18.00

Pan fried fillet of Cornish cod, samphire, chorizo, mussels & saffron potatoes 19.00

Rabbit ragu, pappardelle, parmesan 16.00

Pear and almond tart, crème chantilly

Vanilla cheesecake, fresh raspberries

Chocolate brownie, chocolate sauce, white chocolate ice cream

Apple and blackberry crumble, crème anglaise

Sticky toffee pudding, vanilla ice cream

All 6.50

Ice cream: vanilla, mint chocolate, coconut, chocolate, pistachio

Sorbet: lemon & lime, raspberry, mango & passion fruit 2.50 per scoop

Cheese: Wigmore, Colston Basset Stilton, Kirkham's Lancashire, Rollright

3.50 each / three for 9.50