



Menu

To Start

Sweet Potato, Roasted Tomato & Ginger Soup with Homemade Crusty Bread	£4.95
Celeriac, Beetroot & Orange Salad, Goats Cheese and Potato Dauphine	£5.95
Partridge & Polenta Terrine with Confit Garlic	£6.25
A Beignet of Foie Gras with Roasted Butternut Squash	£6.95
Crisp Fried Tiger Prawns with a Sweet Chilli Sauce	£6.95
Seared Pigeon Breast, Butternut Mousse, Roasted Red Onions & Cep Mushrooms	£6.25
Home Smoked Duck, with a Beetroot Tartlet & Soft Boiled Egg	£6.75

Main Courses*

Vine Tomato & Parmesan Cheese Risotto with Roasted Marinated Vegetables	£11.95
Breast of Corn Fed Chicken, Roasted Pimento, Capers Berries, Celery & Scallions	£12.95
Braised Rabbit with Dijon Mustard, Leeks and Turnips	£13.50
Pan Fried Lamb Sweetbreads, Smoked Chorizo, Lemon Salad & Almond Pesto	£13.75
Seared Loin of Venison with Creamed Cauliflower, Pancetta & Pine Nut Pesto	£14.50
Whole Grilled Cornish Lemon Sole with Parsley Butter	£15.50
28 Day Aged Hereford Sirloin Steak, Grilled Tomato & Mushrooms, Hand Cut Chips	£17.50

NB : PLEASE SEE OUR BLACKBOARD FOR DAILY FISH SPECIALS

*All mains served with seasonal vegetables (or salad) and potato dish of the day

Puddings (all £5.99)

White Chocolate Parfait with Raspberry Crystals & Homemade Raspberry Sorbet

A Vanilla Souffle Pancake with Poached Red Fruits

Sticky Toffee Pudding, with Vanilla Ice Cream & Caramelised Walnuts

Hot Chocolate & Hazelnut Fritters

Lemon Curd Bavarois, Roasted Apricot & Hot Apricot Jelly

Cotswold Cheeseplate, Home-made Biscuits, Fig Jam £7.95