



Starter

Hand Picked Crab

Leek and Wasabi Puree, Coriander, Chili
CR - MI

Warm Cured Salmon

Aubergine & Miso, Pickled Turnip, Horseradish
F - MI - SD

Braised Pork Cheek

Celeriac, Baked Apple Puree, Riesling Vinegar
C - MI - SD

Buffalo Burrata

Rocket Sauce, Balsamic, Peas
MI - SD

Main

Monkfish Fillet

Broccoli, Cauliflower & Quinoa
F - MI

Cotswold White Chicken

Truffle Poached Breast, Swiss Chard, Warm Parfait
MI

Dry Aged Beef

Rare Fillet, Slow Cooked Short Rib, Chanterelle & Carrot
C - MI - SD

Prosecco & Parmesan Risotto

Truffle & Micro Roquette
MI

Dessert

Blackberry & Lemon Mousse

Blackberry Jelly, Gin & Tonic Sorbet

G - E - MI

Spiced Chocolate Pannacotta

Poached Pear, Hibiscus Gel, Pear Sorbet

G - E - MI

Coconut Cream Meringue

Whipped Coconut Milk, Mango Sorbet

Gluten and Dairy Free

Strawberry Parfait

Strawberry Sponge, Limoncello, Mint

G - E - MI

Cheese Selection

Tomato Chutney, Fig Jelly, Biscuits

C - G - MI - N - SS

Tunworth Cow, Soft White Brie P

St. Barthlomew Organic Cow, Semi-Hard UP

Golden Cenarth Cow, Washed-Rind Semi-Soft P

- V

Beauvale Cow, Blue UP

Wigmore Ewe, Semi-Soft White UP - V

Berkswell Ewe, Hard UP - V

Cerney Ash Pyramid Goat, Soft-Smoked UP - V

£11 pp as extra course

Two Course £39.00 pp

Three Course £48.50 pp

Coffee & Petit Four £4.50 pp

Allergen Index

C Celery, G Cereals Containing Gluten, Cr Crustaceans, E Egg, F Fish, L Lupin,
Mi Milk, Mo Mollusc, N Nuts, P Peanuts, SS Sesame seeds, S Soya, SD Sulphur Dioxide