

March Evening Menu

TO 'WET YOUR WHISTLE'

Champagne Joseph Perrier 12

Champagne Bollinger 15.5

Ask about our cocktails!

BAR SNACKS & NIBBLES WHILE YOU WAIT

Marinated olives	5
Ciabatta, olive oil & balsamic vinegar	6
Rosemary & smoked paprika pork scratchings & apple chutney	6.5
Lemon, maple & black pepper chicken wings, sesame, coriander	9.5
Beer battered squid, sweet chilli & lime mayo	9.5

STARTERS

Leek & potato soup & bread	6.5
Morecambe Bay potted shrimp & ciabatta croutes	9.5
Wild mushrooms on toast, truffle cream	8.5
Smoked haddock and prawn fish cake, sauce gribiche, rocket	9
Wye Valley asparagus, poached egg, truffle oil, rocket & parmesan salad	9.5/18.5
Braised ox cheek, toasted crumpet with horseradish salad	12/24

COMFORT CLASSICS & MAINS

Pea and Wye Valley asparagus risotto, goat cheese fritters	21
Coq au vin, confit of garlic, buttery mash potato	22
Cotswold pork & leek sausages, buttery mash, gravy, seasonal greens	17.5
Smoked fish & prawn pie, seasonal greens, topped with buttery mash	21
Beer battered haddock, chunky chips, garden peas, tartare	18
Chilli maple roasted squash, hazel nut & cranberry dukkah, red pepper, courgette & wild garlic salad	19.5
Cotswold Wagyu beef burger, bacon & mushroom Welsh rarebit, smoked garlic tomato relish & fries	22
<i>Double stack your burger</i>	30
Cotswold Longhorn rare breed 10oz ribeye, roasted tomato and mushroom, chunky chips & choice of sauce	34
<i>Stilton/Peppercorn/Chimichurri/Garlic Butter</i>	

SIDES

Fries / Buttery mash / Seasonal greens/Anise roasted carrots	4
Chunky chips / Tomato & onion salad, balsamic dressing	5

PUDDINGS

Flourless chocolate brownie, strawberry ice cream, berry coulis, honeycomb	8
Elderflower panna cotta, summer berries, shortbread	8.5
Chilli caramel roasted pineapple, mango sorbet, lime sherbet	9
Apple, pear and plum crumble, custard	9
Sticky toffee pudding, toffee sauce, vanilla ice cream	9
Dolcetti sorbets & ice cream	2.5 each
Cheese platter – Clawson Stilton, Barber Cheddar, French Brie	15
<i>Served with our onion chutney, grapes & artisan biscuits</i>	