

March Lunch 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	6.5
Beer battered squid, sweet chilli & lime mayo	9.5
Lemon, maple & black pepper chicken wings, sesame, coriander	9.5

STARTERS

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

COMFORT CLASSICS & MAINS

Cotswold pork & leek sausages, buttery mash, gravy, seasonal greens	17.5
Beer battered haddock, chunky chips, garden peas, tartare	18
Pea and Wye Valley asparagus risotto, goat cheese fritters	21
Chilli maple roasted squash, hazel nut & cranberry dukkah, red pepper, courgette & wild garlic salad	19.5
Smoked fish & prawn pie, seasonal greens, topped with buttery mash	21
Cotswold Wagyu beef burger, bacon & mushroom Welsh rarebit, smoked garlic & tomato relish & fries	22
<i>Double stack your burger</i>	30
8oz Steak frites served with skinny fries	21
<i>Stilton/Peppercorn/Chimichurri/Garlic Butter</i>	3.5
Cotswold Longhorn rare breed 10oz ribeye, chunky chips, roasted tomato and mushroom, chunky chips & choice of sauce	34

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>	