



Dinner Menu

Nibbles

House Bread, Butter & Cotswold Gold Oil for 2 (V)(GFA) **7.5**

Halloumi Fries with Red Pepper & Chilli Jam (V) **7.5**

Salt & Pepper Squid with Garlic Aioli (DF) **9**

Game Sausage Roll with Plum & Star Anise Chutney **9.5**

Cured Italian Meats with Capers & Crostini **10**

Starters

Soup of the Day with Butter & House Bread (V)(PBA)(GFA) **7.5**

Chicken Liver Parfait, Onions, Port, Brandy & Brioche (GFA) **9.5**

Gin & Tonic Cured Bibury Trout, Beetroot, Fennel & Pear (GFA) **9.5**

Roast Fig, Feta, Cranberry, Pear & Chestnut Salad with Maple & Pomegranate Dressing (V)(PBA)(GF) **small 8.5/large 16**

Venison Carpaccio, Celeriac, Anchovies, Wild Mushrooms, Redcurrants & Shallots **12**

Asian Style Mussel & Prawn Broth **small 10/ large 20**

To Share

Baked Camembert with Honey, Pecans & Cranberries served with an Apple, Brandy & Raisin Chutney, Mini Gherkins, Pickled Walnuts, Olives and Toasted Sourdough (V)(GFA) **17.5**

Elliot's Meat Platter – A Trio of Salamis, Chorizo, Chicken Liver Parfait, Venison Carpaccio & Game Sausage Roll, with Parmesan, Smoked Nuts, Jams, Chutneys, Tomatoes, Artichokes, And Our House Breads **22**

Fish Platter – Salt & Pepper Squid, Whitebait, Smoked Bibury Trout Pate, Gin & Tonic Cured Bibury Trout, Mussels Escabeche, Garlic, Chili & Lime Marinated Prawns & Anchovies with Garlic Aioli, Tartare Sauce, Pickled Cucumber, Capers, And Our House Breads **19**

Some dishes may contain ingredients that are not listed. Please make your server aware of any allergies and intolerances you may have. As we work in a small close contained environment, we cannot guarantee that foods may be completely allergen free. Although due care is taken during preparation, you still may find small bones.

v- vegetarian **gf-** gluten free **gfa-** gluten free available **df-** dairy free **dfa-** dairy free available **pb-** plant based **pba-** plant based available

Mains

Chef's Signature Celebration of Pheasant – Butter Roasted Breast, Chestnut Stuffed Thigh, Confit Lolipop, Blackberries, Pommes Anna, Butternut Squash, Romanesco & Pheasant Jus **25**

Wiltshire Sausages, Creamed Mashed Potato, Charred Purple Sprouting Broccoli & Red Onion Jus **18.5**

Wild Mushroom, Roast Garlic & Black Truffle Risotto (V)(PBA)(GF) **18**

Butternut Squash, Sweet Potato, Spinach, Chickpea & Coconut Curry with Rice & Coconut Flatbread (PB)(GFA) **17.5**

Fillet of Hake with White Bean & Chorizo Cassoulet (GF)(DFA) **22**

8oz Sirloin Steak, Chunky Chips, Roasted Plum Tomato with Garlic Butter & Mushroom Jus (GF)(DFA) **32**

6oz Beef Burger, BBQ Brisket, Smoked Cheddar, Baby Gem Lettuce, Gherkin,
Pickled Shallot Mayonnaise in a Toasted Bun with Skinny Fries **18**

Torbay Sole on the Bone, Parsley & Chive Potatoes with Caper, Samphire & Shallot Butter Sauce (GF)(DFA) **18.5**

Parmesan Crusted Chicken Breast, Chicken Leg Bon-Bon, Fondant Potato, Bacon & Leeks with Red Wine Jus **19**

Sides

Pickled Fennel, Caper, Red Onion & Lemon Rocket Salad (PB)(GF) **4.5**

Chunky Chips (PB)(GF) **5**

Skinny Fries (PB)(GF) **5**

Parmesan and Truffle Fries (V)(GF) **7**

Really Cheesy Chunky Chips (V)(GF) **7**

Parsley & Chive Potatoes (V)(PBA)(GF) **5**

Medley of Seasonal Vegetables (V)(PBA)(GF) **5**

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