



DINNER MENU

NIBBLES

Bread, Butter and Oil (v)(pba) **7**

STARTERS

Seasonal Soup of the Day (v)(pba)(gf) **7.5**

Roast Fig, Artichoke and Pomegranate Salad with Maple and Truffle Dressing (pb)(gf) **8**

Salt and Pepper Squid with Garlic Aioli (df) **8**

Venison, Chestnut and Sage Sausage Rolls with Plum Jam **8.5**

Smoked Bibury Trout Pate, Lemon, Samphire and Sourdough (gfa) **9**

Red Wine Poached Pear, Walnuts and Oxford Blue (v)(pba)(gf) **9**

Warm Duck Leg Terrine with Clementines, Cranberries and Toasted Brioche **9.5**

STARTER TO SHARE

Chilli, Garlic and Lime Baked Camembert, House Chutneys, Olives and Bread for 2 (v) **16.5**

MAINS

Roasted Butternut Squash, Sweet Potato Mash, Kale, Wild Mushrooms and Jerusalem Artichokes with a Thyme and Hazelnut Pesto (pb)(gf) **16**

Celeriac, Chestnut and Black Truffle Risotto with a Parmesan Crisp (v)(pba)(gf) **16.5**

Local Beer Battered Haddock, Chunky Chips, Minted Mushy Peas, Tartare Sauce and Lemon (df) **16.5**

Beef Burger, BBQ Brisket, Smoked Cheddar, Toasted Sesame Bun, Baby Gem, Pickled Shallot Mayonnaise, Gherkin and Chunky Chips **17**

Pan-Fried Hake with a Butterbean, Mussel and Chorizo Cassoulet (gf)(dfa) **22**

Grilled Cornish Sole on the Bone, Capers and Brown Shrimp Butter, Parsley Potatoes, Pickled Cucumber (gf) **24**

8oz Sirloin, Roasted Thyme Tomato, Rosemary Flat Mushroom and Chunky Chips with a Pickled Shallot and Watercress Salad served with either – Peppercorn Sauce, Béarnaise, Red Wine Jus or Garlic Butter (gfa)(dfa) **29.5**

Loin of Venison, Venison Shoulder, Celeriac Dauphinoise, Wild Mushrooms and Blackberries with a Port Jus (gf) **32**

MAINS FOR 2

'Portuguese Style' Fish Stew – Langoustines, Prawns, Mussels, Clams, Cockles,
Sea Bream and Mackerel with Coriander Rice (gfa)(dfa) **40**

16oz Chateaubriand, Roasted Thyme Tomato, Rosemary Flat Mushroom and Chunky Chips
with a Pickled Shallot and Watercress Salad with Peppercorn Sauce and Béarnaise (gfa)(dfa) **80**

SIDES

Autumn Leaf, Pickled Shallot and Tomato Salad (pb)(gf) **4.5**

Chunky Chips (pb)(gf) **5**

Parsley Potatoes (v)(pba)(gf) **5**

Maple Roasted Autumn Vegetables (pb)(gf) **5**

Parmesan and Truffle Fries (v)(gf) **5.5**

DESSERTS

Selection of Ice Creams and Sorbets (v)(pba)(gf) **7.5**

Apple and Blackberry Crumble with Custard (v)(pba)(gfa) **8**

Caramel Pineapple, Coconut Sorbet and Lime (pb)(gf) **8**

White Chocolate and Passion Fruit Cheesecake, Crème Fraiche **8.5**

Sticky Toffee Pudding, Black Treacle Toffee Sauce and Clotted Cream Ice Cream (v) **8.5**

Chocolate & Hazelnut Delice with Banana Ice Cream (v) **9**

Selection of British Cheeses, Celery, Grapes,
Seasonal Chutney and Sourdough Crackers (v)(gfa)

3 Cheeses **12**

5 Cheeses **16**

Food allergies and intolerances:

If you have a food allergy or intolerance, please let one of the team know before ordering.

(df) Dairy free, (dfa) Dairy free available, (gf) Gluten free, (gfa) Gluten free available, (pb) Plant based, (pba) Plant based available, (v) Vegetarian.

We aim to support local farmers and growers, where possible.