



### Nibbles for the Table

- House Bread, Butter and Oil for 2 (v)(pba)(gfa) 7  
Crispy Mozzarella Bocconcini with a Tomato and Chilli Jam (v)(gfa) 8  
Salt and Pepper Squid with Garlic Aioli (df) 8.5

### Starters

- Seasonal Soup of the Day with House Bread (v)(pba)(gfa) 8  
Heritage Tomato, Basil and Burrata Salad (v)(pba)(gfa) 9/17  
Maple Smoked Bibury Trout Pate, Cucumber, Lemon and Toasted Sourdough (gfa) 9  
Garden Pea, Green Olive and Broad Bean Scotch Egg with a Wild Garlic Mayonnaise (v)(gf) 9.5  
Duck Leg, Spring Onion and Chilli Spring Rolls with a Honey, Soy and Sesame Dip (df) 10  
Classic Chicken Caesar Salad (gfa)(dfa) 10/19  
Poached Tiger Prawn Cocktail with Brown Bread (gfa)(dfa) 12

### To Share

- Rosemary & Garlic Baked Camembert, House Chutneys, Pickles, Olives and House Bread (v)(gfa) 17

### Mains

- Roast Pork Shoulder with Roasted Apple Ketchup and Crackling 20  
Roast Rib of Beef 22  
Roast Leg of Lamb 24.5  
Mixed Roast- Pork Shoulder, Leg of Lamb and Rib of Beef 26  
½ Lemon & Thyme Roast Chicken with Sage and Onion Stuffing for 2 to Share 38  
*All Served with Duck Fat Roasties, Seasonal Vegetables, Cauliflower Cheese, Red Wine Gravy & Yorkshire Pudding*

### Vegetarian/Plant-Based

- Roast Butternut Squash, Spinach, Mushroom and Feta Puff Pastry Wellington,  
Cauliflower Cheese, Yorkshire Pudding (v) 18.5  
Asparagus, Pea and Leek Pithivier (pb) 17.5  
*Both Served with Roasties, Seasonal Vegetables and Red Wine Gravy*

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

### Sides

- Selection of Seasonal Vegetables (v)(gf)(pba) 5
- Cauliflower Cheese (v) 5
- Duck Fat Roasties (pba)(gf) 5
- Yorkshire Pudding (v) 2
- Red Wine Gravy (pba)(gfa) **On Us!**

### Desserts

- 3 Scoops of Ice Cream and/or Sorbets (v)(pba)(gf) 7.5
  - Caramel Pineapple with Coconut and Lime (pb)(gf) 8
  - Rhubarb, Almond and Custard Crumble with Rhubarb Ice Cream (v)(pba)(gfa) 8.5
  - Sticky Toffee Pudding, Black Treacle Toffee Sauce and Clotted Cream Ice Cream (v) 9
  - Milk Chocolate Mousse, Honeycomb, Caramel and a Shortbread Biscuit (v)(gfa) 9.5
  - Banana & Peanut Parfait, Banana Bread and Peanut Brittle 9.5
- Selection of British Cheeses, Celery, Grapes, Seasonal Chutney and Cheese Crackers (v)(gfa)
- 3 Cheeses (Cheddar, Soft and Blue) 12
  - 5 Cheeses (Cheddar, Soft, Blue, Goat and Sheep) 16

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