



### **NIBBLES**

- Bread, Butter and Oil for 2 (v)(pba)(gfa) **7**  
Halloumi Fries with a Red Pepper and Chilli Jam (v)(gfa) **7**  
Salt and Pepper Squid with Garlic Aioli (df) **8**

### **STARTERS**

- Seasonal Soup of the Day (v)(pba)(gfa) **7**  
Warm Heritage Beetroot, Goats Cheese and Walnut Salad (v)(gf)(pba) **8/15**  
Chicken, Truffle and Chestnut Terrine with Toasted Brioche (gfa)(dfa) **9**  
Oak Smoked Bibury Trout Pate, Cucumber and Toasted Sourdough (gfa) **9**  
Mini Game Pie, Pickled Red Cabbage and a Juniper Jus **9**

### **To Share**

- Chilli, Garlic and Lime Baked Camembert, House Chutneys, Pickles, Olives and Bread for 2 (v)(gfa) **16**

### **MAINS**

- Wild Mushroom, Roast Garlic and Black Truffle Risotto with a Parmesan Crisp (v)(gf)(pba) **17**  
Beer Battered Haddock, Chunky Chips, Minted Marrowfat Peas, Tartare Sauce and Lemon (df) **17**  
Beef Burger, BBQ Brisket, Smoked Cheddar, Toasted Sesame Bun, Baby Gem, Pickled Shallot  
Mayonnaise, Gherkin and Skinny Fries **18**  
Slow Roast Beef Bourguignon with Horseradish Mash and served with a Medley of Winter  
Vegetables and Red Wine Jus **19**  
Butter Poached Pheasant Breast, Slow-Braised Leg, Smoked Bacon, Leeks and Fondant Potato with a  
Redcurrant Jus (gfa) **22**  
Herb Crusted Salmon, Beetroots, Kale and Hasselback Potatoes with a Dill Sauce (gfa)(dfa) **23**  
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) **30**

## **SIDES**

Orange, Walnut and Winter Leaf Salad (pb)(gf) **4**

Honey Roasted Beetroots and Sweet Potato (v)(gf)(pba) **5**

Buttered Kale, Samphire and Leeks (v)(gf)(pba) **5**

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

Parmesan and Truffle Fries (v)(gf) **6**

## **DESSERTS**

3 Scoops of Ice Creams and/or Sorbets (v)(pba)(gf) **7**

Passion Fruit and Coconut Pannacotta, Coconut Tuile and Passion Fruit Compote (pb)(gfa) **8**

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

Sticky Toffee Pudding, Black Treacle Toffee Sauce and Clotted Cream Ice Cream (v) **9**

White Wine Poached Pear, Tarragon and Ginger Ice Cream (v)(gfa)(pba) **9**

Milk Chocolate and Orange Cheesecake with Blood Orange Crème Fraiche **9**

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

3 Cheeses (cheddar, soft and blue) **12**

5 Cheeses (cheddar, soft, blue, goat and sheep) **16**

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.

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