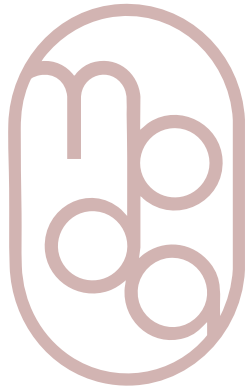


MENU

Filtered still or sparkling water served with our compliments

Please advise if you have any allergies. (Ve) - Vegan.

A 10% discretionary gratuity will be added to your bill. This is shared equally amongst all colleague



Including Daily Baked Bread, Butter & Chef's Snack

STARTERS

Lightly Poached Chalk Stream Trout

Cucumber Chutney - Tempura Oyster - Horseradish - Yoghurt Whey & Dill £15

Slow Cooked Paddock Farm Pork Belly

Charred Sweetcorn - Devon Smoked Eel - Toasted Hazelnuts - Sweetcorn Sauce £17

Tartare of Cotswold Venison

*Cep Mushroom - Pickled Walnut - Broadway Elderberries -
Jerusalem Artichoke Crisps* £18

Local Beetroots cooked in embers

*Ashlynn Goats' Cheese- Smoked Lemon - Pink Pepper Honeycomb -
Beetroot Essence* £14

Tartare of Local Beetroots cooked in embers (Ve)

*Broadway Elderberries - Poached Courtyard Pear - Beetroot Essence -
Smoked Olive Oil* £14

Roasted Sweetcorn Velouté (Ve)

Charred Sweetcorn - Butter Beans - Salted Almonds - Piquillo Pepper £14

MAINS

Paddock Farm Grass Fed Hereford Beef

Tongue & Cheek - Smoked Cheddar - Roscoff Onion - Hen of the Woods £38

Loin of Cotswold Fallow Deer

*'Hunters Pie' - Heritage Beetroots - Port Poached Pear -
Broadway Elderberries* £36

Roasted Crown & Leg of Red Legged Partridge

Butternut Squash - Smoked Bacon - Girolle Mushrooms - Toasted Barley £34

Sourdough Crusted Loin of Cornish Cod

*Baked Celeriac - St Austell Bay Mussels - Verjus & Grapes -
Smoked Mussel Sauce* £35

12 Hour Braised & Smoked Celeriac (Ve)

Hen on the woods - Black Garlic - Toasted Hazelnuts - Autumn Truffle £34

Roasted Delicia Pumpkin (Ve)

Braised Barley - Girolle Mushrooms - Caramelised Yeast - Garden Sage £32

DESSERTS

Vanilla Rice Pudding ' 3 ways'

Poached Pershore Plums - Gingernut Ice Cream £12

Glazed 70% Dark Chocolate Mousse

Otis & Belle Croissant - Chocolate & Almond Sable - Coffee £13

Selection of 3 English Cheeses

Wild Plum Chutney - Seeded Crackers - Merry May Honey £18

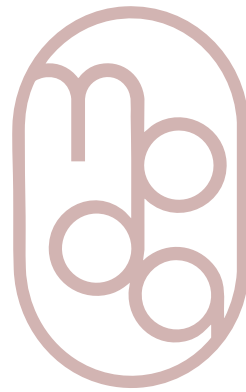
Baked Granny Smith Apple Terrine (Ve)

Caramelised Puff Pastry - Pear Sorbrt - Warm Butterscotch £12

Tasting of English Raspberries (Ve)

Whipped Almond Cream Cheese - Pistachio & Rose £12

TASTING MENUS



TASTING MENU £95

Bread & Snacks

Trout - Cucumber - Yoghurt

Pork Belly - Sweetcorn - Smoked Eel

Cod - Celeriac - Mussels

Fallow Deer - Beetroot - Elderberry

Raspberry - Cream Cheese

Rice Pudding - Plum

VEGAN TASTING MENU £95

Bread & Snacks

Beetroot - Elderberry

Sweetcorn - White Bean - Almond

Pumpkin - Barley

Celeriac - Hen of the Woods - Truffle

Raspberry - Cream Cheese

Granny Smith Apple - Butterscotch

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