



## LUNCH MENU

Olives	4
Bread and Butter	5
Vegetable Tempura (Ve) <i>Tempura Seasonal Vegetables with Wild Herbs Salad and Wild Garlic Emulsion</i>	9
Oysters <i>3 Fried Oysters with Dill Emulsion and Pine "aguachile"</i>	12
Lamb Sausage <i>Grilled Lamb Sausage, Roasted Onion and Mint Dressing</i>	12
Asparagus <i>Grilled White and Green Asparagus, Woodruff Sauce and Trout Roe</i>	14
Beetroot and Almond (Ve) <i>Roasted Beetroot, Almond Cream Cheese and Preserved Plum</i>	7
Jersey Royals <i>Warm Salad of Jersey Royals, Creme Fraiche and Spring Herbs</i>	8
Butchers Cut of Beef <i>Grilled Butchers cut of Beef with Nettle and Sunflower Seed Sauce</i>	21
Market Fish <i>Market Fish with Lemon and Marsh Samphire</i>	MP
Carrot and Horseradish (Ve) <i>Grilled and Glazed Carrots, Toasted Buckwheat and Horseradish Sauce</i>	16

## Desserts

Chocolate and Hazelnut <i>Chocolate Cremeux, Hazelnut Ice Cream and Chocolate Tuile</i>	14
Rhubarb (Ve) <i>Rhubarb Granita, Vanilla Ice Cream and Buckwheat Praline</i>	12
Cheese <i>British Cheeses with Sourdough Crackers, Pickled Walnut and Cotswolds Honey</i>	21

Filtered still or sparkling water served with our compliments  
Please advise if you have any allergies  
A 10% discretionary gratuity will be added to your bill.  
This is shared equally amongst all colleagues.



## SUNDAY MENU

Olives	4
Bread and Butter	5
Vegetable Tempura (Ve) <i>Tempura Seasonal Vegetables with Wild Herbs Salad and Wild Garlic Emulsion</i>	9
Oysters <i>3 Fried Oysters with Dill Emulsion and Pine "aguachile"</i>	12
Lamb Sausage <i>Grilled Lamb Sausage, Roasted Onion and Mint Dressing</i>	12
Asparagus <i>Grilled White and Green Asparagus, Woodruff Sauce and Trout Roe</i>	14
Beetroot and Almond (Ve) <i>Roasted Beetroot, Almond Cream Cheese and Preserved Plum</i>	7
Jersey Royals <i>Warm Salad of Jersey Royals, Creme Fraiche and Spring Herbs</i>	8
Porchetta <i>Rolled and Roasted Porchetta with Crackling and Apple Sauce</i>	21
Market Fish <i>Market Fish with Lemon and Marsh Samphire</i>	MP
Carrot and Horseradish (Ve) <i>Grilled and Glazed Carrots, Toasted Buckwheat and Horseradish Sauce</i>	16

## Desserts

Chocolate and Hazelnut <i>Chocolate Cremeux, Hazelnut Ice Cream and Chocolate Tuile</i>	14
Rhubarb (Ve) <i>Rhubarb Granita, Vanilla Ice Cream and Buckwheat Praline</i>	12
Cheese <i>British Cheeses with Sourdough Crackers, Pickled Walnut and Cotswolds Honey</i>	21

Filtered still or sparkling water served with our compliments  
Please advise if you have any allergies  
A 10% discretionary gratuity will be added to your bill.  
This is shared equally amongst all colleagues.