

# À la carte

## Starters

**Spanish green olives - £5.25**

*marinated with garlic & herbs (gf) (df)*

**Mark's Cotswold Bakery sourdough for two - £7**

*wild garden butter, oil & vinegar (vgo)*

**Grilled Asparagus - £11**

*Confit Tomato, Greek yogurt, wild garlic, flatbread (v) (gf)*

**courgette & pea fritters - £9.75 | £17.5**

*pea purée, ricotta, dill pickled courgette (vgo)*

**Chicken liver parfait - £11**

*onion marmalade, whipped lardo butter sourdough toast, cornichons (gfo)*

**Crispy Halloumi - £9.5**

*Polenta crumb, watermelon, cucumber, guacamole, jalapeño & mint (v)*

**Cajun chicken skewers - £10.5 | £19**

*Marinated thigh skewers, Caesar salad, garlic croutons, bacon, Parmesan,  
.....with or without marinated anchovy fillets (gfo)*

**Market fresh fish selection**

*(see specials) - daily price*

## Mains

### **Chicken schnitzel - £23**

*White bean, tomato & herb cassoulet, nduja butter, romesco, pardon peppers, charred lemon (dfo)*

### **12 hour beef cheek - £26**

*Dauphinois potato, beef dripping carrot, roasting juices, watercress, horseradish relish (gf)*

### **Orzo risotto - £19.75**

*Grilled king oyster mushroom, truffle, porcini, spinach, parmesan, torn burrata, hazelnuts (v) (gf)*

### **Roast lamb shoulder - £25**

*lemon & oregano crushed potatoes, fennel, fired pepper purée salsa verde, feta yoghurt (gf) (dfo)*

### **Chargrilled pork chop - £23**

*chilli & coffee rub, sweet potato hash, roast corn, chimichurri (gf) (df)*

### **Spiced lentil filo wellington - £20**

*bombay potato, spinach, goan curry sauce (vg)*

### **Chargrilled 7oz Rump cap steak - £24**

*fries, tomato, mushroom,  
garlic & parsley butter (gfo) (dfo)  
(add brandy & peppercorn sauce £2.50)  
(add garlic tiger prawns £5)*

### **Market fresh fish selection**

*(see specials) - daily price*

### **Barry the Butcher's recommended cut**

*(see specials) - daily price*

## Burgers

**Hereford beef patty - £18**

*house relish*

*Add bacon - £1.50*

**Fried buttermilk chicken - £17**

*peanut butter, cajun mayo*

*Add bacon - £1.50*

## Sides

**Seasonal cabbage, leeks & peas - £4.5**

*(gf) (dfo)*

**Padron peppers, saffron aioli - £8**

*(gfo) (dfo)*

**Confit carrots, chimichuri, crispy onions - £5.5**

*(gfo)*

**Caesar salad - garlic croutons, bacon, shaved Parmesan - £6.5**

*(gfo)*

**Rustic fries - £4.5**

*(df)*

## Desserts

**Sticky toffee pudding - £9**

*vanilla bean ice cream, salted caramel sauce*

**Dark chocolate cremeux - £9**

*Cherries, crème fraiche, brownie pieces*

**Cotswold cream brulee - £9.5**

*white chocolate biscotti (gf)*

**Eton trifle - £9**

*Strawberries, champagne jelly, meringue, elderflower cream (gf) (vg)*

**Boozy Chocolate Truffles - £6**

*Six handmade truffles (gf)*

**Three cheeses - £11**

*celery, grapes, chutney, crackers (gfo)*

**Ice cream coupe - £7**

*3 scoops, chocolate Rossini wafers*

## Sundays

**There's nothing better than a lazy Sunday lunch!**

*We serve beef sirloin and loin of pork roasts with all the trimmings with our house gravy  
from midday 'til late*

## Booking Information

Please use the online booking system for groups of up to 6 guests.

For bookings of 7+ guests please use the enquiry form.