

AUTUMN APÉRITIF

AUTUMN FIZZ

Crisp, fresh and bubbly - give yourself a seasonal boost with our delicious Autumn Apéritif comprising of Pomegranate & Elderflower cordial, Prosecco and fresh Rosemary £6.00

STARTERS

TOMATO CARPACCIO buratta, watermelon, basil, pine nuts, olive oil (V, D, N) £7.00

CHERRY WOOD HOME SMOKED SALMON crisp goat's cheese, fresh lobster, red pepper (F, C, D, E, G) £10.00

TWICE BAKED DOUBLE GLOUCESTER SOUFFLÉ truffled cheese and chive sauce (V, E, D, G, SD) £8.00

CRISP PIG'S HEAD sweet chilli jam, crackling, root vegetable slaw (G, E, D, SD) £6.95

HAND CHOPPED STEAK TARTARE confit egg yolk, fried anchovies, pickled onion (Mu, E, F, G, SD) £9.00

ROAST SCALLOPS pumpkin, crisp pancetta, ham hock, roast hazelnuts (Mo, SD, D, N) £12.50

RUSTIC FARM HOUSE TERRINE blackberry ketchup, pickles, sourdough toast (E, SD, G) £7.50

SHELLFISH BISQUE fresh lobster, cheddar cheese straw (C, D, E, F, G, SD) £8.50

SALADS

CAESAR SALAD white anchovy, parmesan, soft boiled egg, sourdough croutons (F, E, G, Mu, D, SD) £6.95 / £12.50

QUINOA SALAD broccoli, carrot, fennel, radish, pomegranate, toasted seeds (V, VG, Se) £6.95 / £12.50

BBQ PUMPKIN SALAD aged feta, lentils, red onion, baby spinach, grain mustard (V, D, Mu) £6.95 / £12.50

ALLERGEN KEY

(C) Crustaceans (Ce) Celery (D) Dairy (E) Eggs (F) Fish (P) Peanuts (G) Gluten (L) Lupin (N) Nuts (Mo) Molluscs (Mu) Mustard (S) Soya (SD) Sulphur Dioxide (Se) Sesame Seeds (V) Vegetarian (VG) Vegan (Gr) Garlic

An optional 10% service charge will be added to your bill.



JOSPER GRILL

SPATCHCOCK POUSSIN burnt lemon, smoked tomato, watercress, chips, chimichurri (SD) £16.50

CALF'S LIVER green beans, melted onions, creamy mash, crisp pancetta (SD, D) £16.95

GRILLED FRESH LOBSTER FROM OUR SEAWATER TANK burnt lemon, smoked tomato, watercress, chips, garlic parsley butter (C, D) Half £22.50 / Whole £45.00

STEAKS

Our dry aged prime cuts of beef are carefully sourced from our artisan suppliers

RIB EYE STEAK 10oz (286g) // £25.00 SIRLOIN STEAK 10oz (286g) // £26.00

All our steaks are served with chips, smoked tomato and one of our steak sauces

STEAK SAUCES Béarnaise, Peppercorn, Stilton, Garlic Parsley Butter, Chimichurri

FOR TWO PEOPLE TO SHARE

CHATEAUBRIAND served with smoked tomatoes, watercress, onion rings, chips and a choice of two steak sauces 18oz / 510g £62.00

Executive Chef TOM RAINS

AUTUMN APÉRITIF

OLD HICKORY

7th US President Andrew "Old Hickory" Jackson developed a taste for the cocktail while stationed in Louisiana during the Battle of New Orleans, in 1815. Dry Vermouth, Sweet Vermouth, Angostura and Orange Bitters £8.00

MEAT

BBQ STICKY PORK BELLY crackling, sweetcorn, pineapple fritter, pineapple ketchup, fennel slaw (SD, G) £17.95

BREAST OF COTSWOLD CHICKEN wild mushroom ravioli, buttered leeks, confit garlic, creamy truffle sauce (E, G, D, SD, GR) £17.95

FILLET STEAK AU POIVRE smoked tomato, watercress, chips, peppercorn sauce (D, SD) £28.00

FISH

DEEP-FRIED COD minted mushy peas, burnt lemon, wild rocket, chips, tartare sauce (F, G, D, E, SD) £15.00

HERB ROASTED SALMON mussels, slow cooked egg, spinach, bacon, parmesan crumb, lobster cream (F, C, MO, E, G, D, SD) £17.50

STEAMED STONE BASS tempura oyster, samphire, pickled seaweed, capers, cucumber, cauliflower (F, MO, D, SD, G) £18.95

VEGETARIAN

BUTTERNUT SQUASH AND BEAN CHILLI spring onions, coriander, basmati rice, crisp shallots (V, VG, G) £14.50

WILD MUSHROOM 'ORZOTTO' slow cooked egg, crème fraiche, chives, shaved truffle (V, E, D, SD) £8.50 / £14.50

SIDES

CHIPS (V) £3.00

CREAMY MASH POTATO £3.50 (V, D)

TRUFFLE & PARMESAN CHIPS £4.00 (D)

DAUPHINOISE POTATOES £4.50 (V, D)

ONION RINGS garlic mayo £3.50 (V, G, E)

NEW POTATOES mint butter £3.00 (D)

GREEN BEANS shallots and garlic £3.00 (V, D)

CARROTS honey & ginger glazed £3.00 (V, D)

BUTTERED SPINACH £3.00 (D)

ROCKET SALAD shaved Parmesan £4.50 (D)

MUSHROOMS garlic butter £3.00 (V, D)