

### Starters

#### **Soup of the day (G) £6.95**

Served with Warm Focaccia

#### **Oak smoked Salmon Tartar (F,SU,E) £11.50**

Baby Capers, Lemon emulsion, Dill, Quails Egg

#### **Crisp Goats Cheese Bob Bon (M,SU) £9.50**

Sweet Beetroot Chutney, Watercress, compressed Pear

#### **Seared South Coast Scallops (CR,M,G) £12.95**

Creamed Cauliflower Risotto, Tempura Cauliflower, Curry oil

#### **Ham Hock, Apricot & confit Chicken Presse (G,M,SU) £9.50**

Pickles, Onion Marmalade, Brioche

### Mains

#### **Beef Stew & Dumpling (G,SU,M) £21.50**

Slow cooked blade of Beef, Honey roast Root Vegetables, stock poached Dumpling, buttered Mash, rich Red Wine Gravy

#### **Breast of Gressingham Duck (SU) £25.50**

Sweet winter Red Cabbage, confit Potatoes, Winter Greens and a Liquorice & Blackcurrant Jus

#### **Roast Fillet of South Coast Hake (F,M,SU) £21.50**

Salt Cod & Leek Brandade, charred Baby Leeks, Jaqueline sauce

#### **Breast of Chicken (M,CE,SU) £19.50**

Creamed Potato & Celeriac galette, Chanterelle Mushrooms, Savoy Cabbage, Black Pudding, Madeira sauce

#### **Pan fried Sea Bass (F,MO,M,SU) £22.50**

Roast Jerusalem Artichokes, Mussels, Scallions, Chive butter sauce

#### **Vegetarian Suet Pudding (G,M,NU) £16.95**

Squash, Chestnut & Mushroom steamed pudding, roast Root Vegetables, buttered Mash

#### **Three Ways Burger (G,M,SU,E) £16.95**

Cheese, Salad, Gherkins, Skinny Fries, House Slaw

#### **10oz Ribeye Steak (SU,M) £28.95**

Fat Chips, Garlic roast Mushroom, roast Cherry Tomatoes

(please choose a sauce to accompany your steak, Peppercorn or Blue Cheese)

### Sides

**Skinny Fries** £3.50    **Seasonal Vegetables** £3.50    **Focaccia** with Sun Blushed Tomato & Basil Butter £3.50

Please note that some of the ingredients may be genetically modified. Please ask for details

**G** – Cereals that may contain Gluten, **M** – Milk, **L** - Lupin, **SU** – Sulphites, **MO** – Molluscs, **MU** – Mustard

**C** – Celery, **CR** – Crustaceans, **F** - Fish, **E** – Egg, **S** – Soya, **N** – Nuts, **P** – Peanuts, **SE** – Sesame Seeds

## **Puddings**

**Cinnamon Sugar Glazed Brulee (E,M,G) £8.00**

served with Gingerbread

**Milk Chocolate & Baileys Tart (M,G,SU) £8.00**

served with a Salted Caramel Ice Cream

**Pudding Club Dessert (please ask) (M,G) £8.00**

Custard or Cream

**Ice Cream & Sorbet (M,SU) £6.00**

## **Local Cheese Selection** (M,G,SU,C)

Quicke's Mature Clothbound Cheddar

Colston Bassett Stilton

Rollright Spruce Bound Cow's Milk Cheese

Cotswold Organic Brie

Luna Goat's Cheese

Served with Celery sticks, Crackers, Chutney, Grapes

**Choose any 3 for £9.00**

**Choose any 4 for £11.00**

**Choose all 5 for £13.00**

**G** – Cereals that may contain Gluten, **M** – Milk, **L** - Lupin, **SU** – Sulphites, **MO** – Molluscs, **MU** – Mustard

**C** – Celery, **CR** – Crustaceans, **F** - Fish, **E** – Egg, **S** – Soya, **N** – Nuts, **P** – Peanuts, **SE** – Sesame Seeds