



Wine Pairings

Starters

Soufflé

Cotes de Provence Rose – France	175ml	£10.00	250ml	£14.50
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Home grown tomato salad

Albarino – Martin Codax – Spain	175ml	£9.00	250ml	£13.00
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Chalk stream trout

Gewürztraminer – Alsace – France	175ml	£11.00	250ml	£15.50
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Chicken terrine

Blanco Rioja Alavesa – Luis Canas – Spain	175ml	£9.80	250ml	£14.00
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Scallops

Chardonnay – Macon – Peronne – France	175ml	£10.00	250ml	£14.00
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Mains

Halibut

Blanco Rioja Alavesa – Luis Canas – Spain	175ml	£9.80	250ml	£14.00
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Cotswold white chicken breast

Chardonnay – Cave de Lugny – 2022 	175ml	£10.00	250ml	£14.00
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Ratatouille

Cotes de Provence Rose – France	175ml	£10.00	250ml	£14.50
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Cod loin

Pecorino – Abbruzzo – Italy	175ml	£8.30	250ml	£11.70
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Lamb rack

Pinot Noir – Bougogne – France	175ml	£10.50	250ml	£14.50
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Woodland pork tenderloin

Primitivo – Nèprica – Tormaresca – Puglia – Italy	175ml	£9.00	250ml	£12.50
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Roasted Cauliflower

Albarino – Martin Codax – Spain	175ml	£9.00	250ml	£13.00
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Herefordshire beef fillet

Côtes du Rhône – Olivier Maurice – Rhône – France	175ml	£6.50	250ml	£9.00
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Vegan Menu

Aperitifs

Artisan breads with balsamic & olive oil * £5.90
Provençal olives £4.90
Sunblush tomato focaccia – roasted red pepper hummus £6.50

Starters

Garden pea, ginger & coconut soup – sesame twist v * £8.90 {can be served hot or cold}
Homegrown tomato salad – vegan feta – black olive crumb – tomato consommé * £9.50

Mains

Baked ratatouille – spiced tomato ragu – vegan feta cheese & black pepper cracker * £18.00
Roasted cauliflower – golden rasins – caper & almond dressing * gf £19.00

Sides

House fries £4.50
Sauteed leeks & peas – garden mint butter gf £5.90
Green beans – confit shallots – lemon dressing gf £6.00
Seasonal new potatoes – vegan butter - fresh garden herbs gf £4.50
Mixed leaf & garden herb salad – lemon dressing gf £4.50



Aperitifs

Artisan breads – Netherend Farm butter – flavoured butter * £5.90
Provençal olives £4.90
Sunblush tomato focaccia – roasted red pepper hummus £6.50

Starters

Garden pea, ginger & coconut soup – sesame twist v * £8.90 {can be served hot or cold}
Confit chicken terrine – mushrooms – gerkin gel & malted bread * £9.50
Twiced baked Manchego cheese soufflé – smoked paprika cream & red pepper jam v £10.50
Homegrown tomato salad – smoked bocconcini– black olive crumb – tomato consommé v * £9.50
Seared Scottish scallops – sweetcorn, chorizo – potato hash gf £15.00
Beetroot & horseradish cured Chalk stream trout – radish – puffed rice gf £9.50

Mains

Worcestershire lamb rack – saute jersey royals – broad beans & peas – goats curd – lamb jus gf £35.00
Halibut fillet – new potatoes – fennel & cabbage – pickled kohlrabi – café de Paris sauce gf £33.00
Pork tenderloin – potato puree – sweetcorn – lettuce & pork sauce gf £25.00
6oz Herefordshire beef fillet – house fries – garlic mushroom – peppercorn sauce * £42.00
Roasted cauliflower – golden rasins – caper & almond dressing * gf v * £19.00
Herb crusted cod loin – local courgette – white beans – red wine fish sauce * £28.50
Cotswold chicken breast – carrot & salt baked swede – yoghurt – lemon & thyme puree gf £25.00
Baked ratatouille – spiced tomato ragu – feta cheese & black pepper cracker * v £18.00

Sides

House fries £4.50
Green beans – confit shallots – lemon dressing gf £6.00
Seasonal buttered new potatoes – fresh garden herbs gf £4.50
Sauteed leeks & peas – garden mint butter gf £5.90
Mixed leaf & garden herb salad – lemon dressing gf £4.50

Please make us aware of any food allergy or special dietary requirement
Gluten free gf - dishes can be adapted to be gf * Contains nuts *
[v] vegetarian * could be made [v] * can be made vegan *
A discretionary 10% service & cover charge is added to all bills