



Wine Pairings
Recommended for starters

Soufflé		
Pinot Noir – Bougogne – Closerie des Alisiers	175ml	£10.50
250ml	£14.50	
Waldorf salad		
Pinot Grigio- Castel Firmian – Mezzacorona – Italy	175ml	£6.70
250ml	£9.50	
Marinated Salmon		
Chardonnay – Macon-Peronne -Cave de Lugny	175ml	£10.00
250ml	£14.00	
Pork Belly		
Cru beaujolais – Fleurie – Dominique Morel – France	175ml	£10.15 250ml
		£14.60
Scallops		
Semillion Graves – Calherva Blanc – Bordeaux – France	175ml	£8.50 250ml
		£11.50

Wine Pairings
Recommended for mains

Duck breast		
Gewürztraminer-Grand Cru - France	175ml	£11.00 250ml
		£15.50
Halibut		
Blanco Rioja Alavesa – Luis Canas – Spain	175ml	£10.50
250ml	£14.50	
Cotswold white chicken breast		
Chablis – Jean-Marc Brocard – Burgundy	175ml	£10.40 250ml
		£14.80
Risotto		
Cotes de Provence Rose – France	175ml	£10.00 250ml
		£14.50
Cod loin		
Pecorino – Abbruzzo – Italy	175ml	£8.30
250ml	£11.70	
Beef short rib		
Primitivo – Nèprica – Tormaresca – Puglia – Italy	175ml	£9.00 250ml
		£12.50
Herb Gnocchi		
Albarino – Martin Codax – Spain	175ml	£9.00 250ml
		£13.00

£9.00

Herefordshire beef fillet

Côtes du Rhône – Olivier Maurice – Rhône – France

175ml £6.50

250ml



Vegan Menu

Aperitifs

Artisan breads with balsamic & olive oil * £5.90
Provençal olives £4.90

Starters

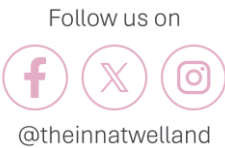
Field mushroom & tarragon soup – Nigella seed loaf * £8.90
Waldorf salad – vegan cheese mousse – walnuts – granny smith apple – celery *gf £9.50

Mains

Risotto of Jerusalem artichoke – vegan cheese – confit garlic – sunflower seeds gf £19.00
Herb gnocchi – squash – samphire – cavelo nero – pumpkin seeds – vegan shaved parmesan * £19.50

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
British style focaccia – Welsh rarebit dip £6.50

Starters

Field mushroom & tarragon soup – Nigella seed loaf v * £8.90
Blue cheese mousse – waldorf salad – walnuts – granny smith apple – celery *gf v £9.50
Twice baked Isle of Mull cheddar souffle – red onion chutney – thyme cream v £10.50
Seared Scottish scallops – local cauliflower – cured pork collar gf £15.00
Confit Pork belly – apple – radish – puffed potato – soy honey glaze gf £10.50
Marinated seared salmon – yogurt – cucumber – pear – spiced bread * £11.00

Mains

Braised beef short rib – date glaze – creamed potatoes – spring onion – enoki mushrooms gf £27.50
Herb gnocchi – squash – samphire – cavelo nero – pumpkin seeds – shaved parmesan * v £19.50
Duck breast – duck leg spring roll – salsify – pearl barley – choi sum – Oriental infused sauce * £32.00
Pan roasted cod loin – celeriac – baby leeks – oyster mushroom – smoked celeriac sauce gf £28.50
Cotswold chicken breast – carrot & salt baked swede – yoghurt – lemon & thyme gel gf £25.00
Risotto of Jerusalem artichoke – Lincolnshire poacher – confit garlic – sunflower seeds gf v £19.00
Halibut fillet – new potatoes – fennel & cabbage – pickled kohlrabi – café de Paris sauce gf £33.00
6oz Herefordshire beef fillet – charred onion with garlic crumb – mushroom ketchup – house fries – peppercorn sauce * £42.00

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