



À la Carte menu

Olives 2.00. Bread 1.00 per person

Roast tomato and garlic soup 6.00

Scotch egg with piccalilli 5.50

Organic salmon gravadlax, caper and dill mayonnaise 7.50

Mussels steamed in cider with soda bread 6.50

Rare roast beef with new potato salad and honey mustard dressing 7.50/14.50

Charcuterie plate with pickled Cheltenham beetroot, pickles and toast 7.00

Warm salad of roast beetroot, butternut squash puree and toasted almonds with a crispy poached egg 6.50

Pan fried foie gras with quince and white truffle oil 12.50

Cod and dill fishcake with spinach, soft poached hen egg and hollandaise 13.00

Pan fried sea bass fillet with dauphinoise potatoes, mushroom veloute and girolles 16.50

Pan fried plaice fillets with shrimp and parsley butter, champ and spinach 15.00

Wild mushroom pancakes with Lincolnshire poacher 13.00

Pan roasted creedy carver duck breast with braised red cabbage, celeriac puree,
fondant potato and elderberry sauce 17.00

Chargrilled Gloucestershire old spot pork chop with mustard mash, apple sauce and crackling 14.50

28 days hung sirloin steak with green beans, hand cut chips and tarragon butter 19.50

Plum crumble with vanilla ice cream 6.50

Passion fruit parfait 6.50

Elderflower and blackberry jelly 6.50

Chocolate brownie with vanilla ice cream 6.50

Greek yoghurt pannacotta with strawberries 6.50

British cheese board 8.00

Please note that some items may contain nuts or nut products
Please ask your server

A discretionary 12.5% service charge will be added to your bill