



SHARING NIBBLES

Gordal Olives £6

Smoked Almonds £4.5

Sourdough Slices with Marmite Butter £4.5

Cauliflower Croquette, Pickled Walnut Ketchup £6.5

Set Menu

2 courses £35 | 3 courses £40

*Served with roast potatoes, seasonal vegetables, cauliflower cheese,
Yorkshire pudding and red wine gravy*

STARTERS

Severn and Wye Trout Rilette, Buttermilk and Horseradish sauce, potato crisps

Whipped chicken liver parfait, Pickles, Onion Chutney, Brioche

Burrata, Asparagus, Grapes, Lovage, Peas and Truffle Gazpacho

Freshly Made Soup from our Kitchen Garden, Croutons

ROAST

Slow Cooked Locally Sourced Striploin

Cotswold Lamb Leg

Free Range Chicken Supreme

Tetbury Braised Roe Deer shoulder, For Two to Share

OTHER MAINS

Seabream Fillet, Confit Leeks, Clams, Celeriac Remoulade, Bacon Crumb,

Wild Garlic Risotto, Goats Cheese, Hazelnuts



DESSERTS

Sticky Toffee Pudding, Butterscotch Sauce, Pecan Crumb, Vanilla Ice Cream

Whipped Citrus Cheesecake, Kitchen Garden Rhubarb, Pistachio Praline, Stem Ginger Ice Cream

Dulce De Leche Panna Cotta, Strawberry Compote, Meringue, Strawberry Sorbet

Affogato, Salted Caramel Ice Cream, Honeycomb

Selection Of 3 British Cheeses: Damson Jelly, Grapes, Biscuits, Spiced Plum Chutney (supplement £10)

Bibury – Semi hard sheep’s milk, Rich, Sweet and Fatty.

Barkham Blue – Semi soft blue, Densley Creamy.

Stinking Bishop – British Soft, Rind Cheese, Mild, Creamy, and Savory.

Burford– Award winning in 2025, Semi hard washed Rind Cows’s Milk, aged for 6 month.

Rosary Charcoal Goat’s Cheese – Fresh, citrusy, and minerally with a delicate snow-dusted rind

If you have any food allergies, intolerances, or dietary requirements, please let us know at the time of ordering. We apply a discretionary service charge of 12.5% to all tables, of which 100% goes to our staff.