



### **Nibbles to share**

Sourdough bread with miso and lime butter £4.5

Gordial Olives £4

Whipped Cod Roe, Togarashi, Sourdough Crackers £4.5

Oxtail Nuggets, Burger Sauce, Cheese, Pickles £6.5

### **Starters**

Soup of the days, croutons £10.5

Burrata, Peas, Broad Beans, Nasturtium Pesto, Olives Tapenade, elderflower £12.5

Chicken terrine, Chicken Liver parfait, Pickled Mustard Seeds, Crispy skin crumb, Cherry compote puree, Hazelnuts, Brioche £13.5

Cured Cornish Wild Seabass, Tomatoes, Gordal Olives, Radishes, Basil emulsion, Finger Lime £14

Scallops and Prawns agnolotti, Lyonnaise Fennel, Shellfish Bisque £14.5

### **Main course**

Char Siu Pork chop, Apricot Hot Sauce, Turnip, Apple £ 32

Tetbury Venison Two ways, Blackberry gel, Rainbow chard, wild Mushroom £ 36

Lamb Rump, Press Lamb Belly, Red Pepper ketchup, spring onion £38

Cod fillet, Fowey Mussels, Broccoli sambal, Lemongrass, Ginger and Saffron Broth £34

Ricotta Dumpling, Sweetcorn , Sage £24

### **From The Grill**

(30 days dry-Age native breed locally sourced British Beef

16oz Sirloin-on the bone £44, £ 12oz Rib eye £48

All steaks are served with Caesar Salad, broad beans, mushroom butter, green peppercorn and madeira sauce,

### **SIDES**

Mash Potatoes with Bone Marrow Gravy £6 | Koffman Skin-on Fries £5.50

Caesar Salad £6 | Garden Greens £6

## Desserts

Raspberry and elderflower trifle, Raspberry sorbet £11.5

Dulce de leche panna cotta, strawberry compote, basil pate de fruit, meringue,  
£11.5

Salted Caramel mousse, Peanut butter ganache, miso caramel, Peanut tuile , Banana Split Ice  
cream £11.5

Selection of ice cream or sorbet £ 2.5 per scoop

Selection of British cheeses, damson jelly, grapes, biscuits, spiced plum chutney  
3 for 14.5 or 5 for 18

Local cheeses all sourced within 40 minutes of the hotel, served with Damson Jelly, Grapes, Biscuits, Spiced  
Plum Chutney.

Rachel – Semi hard raw Goat’s milk, Nutty, Sweet Paste

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 months.

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

Served with Damson Jelly, Grapes, Biscuits, Spiced Plum Chutney

*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 staff.*