



Nibbles to Share

Oxtail Nuggets, Burger Sauce, Cheese, Pickles (*G, E, Mu, Su, D*) £6.5

Whipped Cod Roe, Togarashi, Sourdough Crackers (*G*, E, F, Se, Su, N, Mu*) £4.5

Sourdough Bread with Miso & Lime Butter (*G*, D*) £4.5

Gordal Olives (*Su*) £4

Starters

Scallops & Prawns Agnolotti, Lyonnaise Fennel, Shellfish Bisque (*Cu, Mo, G, E, D, Su*) £14.5

Torched Cured Mackerel, Scorched Grapes, Beetroots, Cucumber, Ajo Bianco, (*F, Su, N*) £14

Chicken Terrine, Chicken Liver Parfait, Pickled Mustard Seeds, Crispy Skin Crumb,
Cherry Compote Puree, Hazelnuts, Brioche (*G*, D, E, Mu, Su, N*) £13.5

Burrata, Burleigh Garden Heirloom Tomatoes, Olive Tapenade Elderflower (*D, Su, Mu*) £12.5

Soup of the Day, Croutons £10.5

Mains

Lamb Rump, Apricot Hot Sauce, Turnip, Pomme Anna (*Su, D*) £ 38

Tetbury Venison Two Ways, Blackberry Gel, Rainbow Chard, Wild Mushrooms (*G *, Su, E*) £36

Cod Fillet, Fowey Mussels, Broccoli Sambal, Lemongrass, Ginger and Saffron Broth (*F, Mo, D, Su*) £34

Chicken Breast, Glaze Chicken Ballotine, Confit Leek, Mortau Sausage, Black Garlic (*D, Su,*) £28

Ricotta Dumpling, Sweetcorn, Sage, Smoked Almonds (*D, G, E N**) £26

From The Grill

(30 Days Dry-Aged Locally Sourced British Beef)

8oz Flat Iron Steak £36, 12oz Rib Eye £48 (*D*, Su*)

All Steaks Are served With Ceasar Salad, Broad Beans, Mushroom Butter, Green Peppercorn &
Madeira Sauce

Sides

Mash Potatoes With Bone Marrow Gravy £6 | Koffman Skin-On Fries £5.50

Caesar Salad £6 | Garden Greens £6

Desserts

Liquid Dessert £14 (**Cocktail**)

White Chocolate & Peach Delice, Brown Butter Ice Cream (D, E) £12.5
(Paired with Chateau de la Peryrade 75ml £7)

Orange & Nutmeg Creme Brulé, Cinnamon Churros, Vanilla Cream (G*, D, E) £11.5
(Paired with Beaume de Venise 75ml £8.5)

Baked Berry lemon Cheesecake, Summer Berry Compote, Lemon Curd, Raspberry Sorbet (D, E) £10.5
(Paired with Heaven on Earth Muscat 75ml £6)

Classic Baileys Tiramisu, Coffee Carmel, Coffee Ice Cream (D, G, E) £10.5
(Paired with Capricho de Goya 75ml £9)

Petit Fours & Coffee £7.5

Local Cheeses All Sourced Within 40 Minutes Of The Hotel, Served With Damson Jelly, Grapes,
Biscuits, Spiced Plum Chutney 3 For £14.5 or 5 For £18

Rachel – Semi Hard Raw Goat's Milk, Nutty, Sweet Paste
(Paired with Astobiza Txakoli Blanco 125ml £10)

Barkham Blue – Semi Soft Blue, Densley Creamy
(Paired with Chateau Septy Monbazillac 75ml £9.4)

Stinking Bishop – British Soft, Rind Cheese, Mild, Creamy & Savory
(Paired with Stentz Gewurtztraminer Moelleux 125ml £10)

Burford – Award Winning In 2025, Semi Hard Washed Rind Cows's Milk, Aged For 6 Months
(Paired with Chateau Septy Monbazillac 75ml £9.4)

Rosary Charcoal Goat's Cheese – Fresh, Citrusy & Minerally With A Delicate Snow-Dusted Rind
(Paired with Astobiza Txakoli Blanco 125ml £10)

Whilst every effort is made to manage allergens, our dishes are prepared in the same kitchen and traces may be present.

**Ce- celery, G- gluten, Cr- crustaceans, E- eggs, F- fish, L- lupin, D- dairy, Mo molluscs,
Mu- mustard, N- nuts, Pe- peanuts, Se- sesame, So soya, Su-sulphites.
G*-Could be done without gluten, N*-Could be done without nuts**

Please speak to a member of staff if you have any questions about our dishes.

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.