



Lighter Bites to Share

Artisan Breads

Balsamic Dressing & Olive Oil

£3.50 (V)

Marinated Mediterranean Olives

Kalamata & Campagnola

£3.95 (V)

Homemade Hummus & Tzatziki

Char-Grilled Flatbread

£4.25 (V)

Middle Eastern Sharing Platter

Cous Cous & Feta Fritter, Chickpea Falafel and Chargrilled Halloumi with Harissa & Tzatziki

£8.95 (V)

Starters

Pumpkin & Sage Ravioli

Roast Chestnuts & Wild Mushrooms

£7.25 (V)

Twice Baked Double Gloucester Cheese Soufflé

Balsamic Roast Figs, Roquette Salad

£7.50 (V)

Citrus Cured Salmon Gravavlax & Crispy Squid

Avocado Salsa

£8.25

Thai Spiced Tiger Prawn Risotto

Red Pepper Coulis & Chili Parmesan Crackling

£9.25

Crispy Duck & Foie Gras Rilette

Red Onion Marmalade & Toasted Brioche

£8.50



Main Course

Pillows of Parsnip Gnocchi **£15.50(V)**

Roast Chestnut, Sprout Flowers, Wild Mushroom & Sage Butter

Roasted Portobello Mushroom **£15.95(V)**

Soft Parsley Crust, Confit Cherry Tomato
& Polenta Chips

Saffron & Leek Risotto Cake **£16.50(V)**

Layered Goats Cheese, Sautéed Spinach, Soft Poached Egg &
Parmesan Cream

Trio of Dingley Dell Pork **£23.25**

Roast Fillet in Parma Ham, Crispy Belly, Braised Cheek,
Celeriac Remoulade, Apple Mustard puree & Sticky Date Cider Jus

Cannon of British Lamb **£24.95**

Char Grilled Mediterranean Vegetables & Dauphinoise Potato
with Red Currant Basil Jus

Char Grilled Fillet of British Beef **£34.50**

Braised Oxtail, Roast Baby Root Vegetables, Cauliflower Puree,
Truffle Mash & Red Wine Jus

Additional Sides

Vegetables

French Beans £3.25
Sugar Snaps £3.25
Green Salad £3.50
Roquette & Parmesan £4.25

Potatoes

Polenta Chips £3.10
Tomato & Shallot £3.25
Sauté Spinach £3.25

Salads

Tossed Leaves £3.25
Hand Cut Chips £3.50
Pomme Dauphinoise £3.50

V – Suitable for Vegetarians