



To start

MIXED VEGETABLE SOUP £9

Organic pain de Champagne Bread

CRISPY FRIED MAC & CHEESE £10

Lettuce, Ranch Dressing

HOMEMADE BRISKET CORNED BEEF £11

Caper Berries & Salad Cream

SCOTCH LANGOUSTINES £16

Garlic & Herb Butter, Lemon, Dressed Leaves

KFC (FRESH-CAUGHT GAME BIRDS) £11

BBQ Beans, Gravy Mayo

BABAGANOUSH £9

Chicory, Organic Bread

To go with

CAULIFLOWER CHEESE £6

NEW POTATOES £6

PIGS IN BLANKETS £6

For main

All roasts are served with roast potatoes, Yorkshire pudding seasonal vegetables & gravy

SIRLOIN OF BEEF & BRISKET £24

Wasabi Horseradish & Mustard Cream

PORK SHOULDER £24

Apple Sauce

COTSWOLD CHICKEN SUPREME £24

Chicken Sauce

COTE DE BOEUF (FOR TWO) & YORKIES £75.00

Wasabi Horseradish & Mustard Cream

MAPLE & SOY CELERIAC £22

Black Garlic Ketchup

BEEF & BUTTERNUT WELLINGTON £24

Vegetarian Gravy

BEEF PIE £25

Parmesan

FISH OF THE DAY! £31

Lime & Salsa Verde

Sweet tooth

BANANA TOFFEE PUDDING £11

Banana Cake, Toffee Sauce, Banana Chips, Vanilla Ice Cream.

LIME POSSET £11.5

Lemongrass Meringue & Milk Crumb

RHUBARB & APPLE CRUMBLE £12

Forced Rhubarb with Granny Smiths & Custard

DARK CHOC CHEESECAKE £11.50

Walnut Biscuit Base, Dark Choc topped with Kirsch Cherries and Choc-shards

1 / 2 / 3 SCOOPS OF ICE CREAM £3 / £6 / £8

Vanilla, Chocolate, Strawberry, Honeycomb, Rum & Raisin, Vegan Plant Based Vanilla

3 CHEESES £12

Crackers & Chutney