

Honey & oat mini milk loaf, sea salt whipped butter £4 Crispy salt & pepper squid, sweet chilli mayonnaise £7

Marinated green olives £3.75

## STARTERS

Fuzzy Duck scotch egg, tomato & chorizo ketchup £8.25
Sautéed wild mushrooms, black truffle & chive cream, Marks Cotswold bakery sourdough £7.95
Grilled Wye valley asparagus, sweetcorn velouté, parmesan croûte & poached egg £9.75
Pan seared scallops, chorizo, butter beans & samphire, white wine cream £17.95
Beetroot cured salmon, pickled candied beets, charred cucumber, spiced mango purée
& hazelnut dukkha £13.25

MAINS

Market fish of the day crushed new potatoes, tender stem broccoli, wild garlic & caper butter £26.5 Spinach & ricotta ravioli, confit garlic, tomato & herb butter, dressed rocket £16

## ROASTS

Sirloin of beef £23
Pork loin & crackling £17.5
Leg of lamb £20.5

(All served with Yorkshire pudding, duck fat roast potatoes, mixed buttered vegetables, vegetable purée & red wine gravy)

SIDES

Buttered green beans with almonds £4

Cauliflower cheese £5

DESSERTS

Rhubarb compote, brown sugar & ginger crumble, proper custard £7.95

Dark chocolate & griottine cherry fondant, cherry ice cream £9.75

Blood orange posset, pistachio & chocolate biscotti £9

Two cheese selection, crackers & fruit chutney £11

Three scoops of ice cream & sorbet £6

Affogato, vanilla ice cream, espresso shot & 25ml liqueur – Kahlua, Amaretto, Cointreau, Doorley's dark rum or Cotswolds distillery cream liqueur £11

