DINNER

SNACKS £6.50 Nocerella Olives £4 50 White Anchovies Pickled shallots £6⁵⁰ Padron Peppers £7.50 Charred Flat Bread £5.00 Cotswold Sourdough Hummus & dukkah or Mark's Bakery sourdough, beef dripping butter Cotswold butter STARTERS Kedgeree Arancini £11 00 Scallops £1500 Smoked haddock, quail egg, Onion puree, charred corn, pancetta curried mayonnaise £10.00 Tahini Grain Salad £12.00 Burrata Quinoa, faro, broccoli, beans, golden Peas, broad beans, mint, lemon oil raisins, sunflower seeds, pomegranate Rabbit Gnocchi £12 00 Smoked bacon, wild mushroom, white wine **MAINS** £18.00 £2900 Cotswold Brie & Lamb Rump **Apple Butter Tart** Cannellini beans, salsa verde, charred broccoli New potatoes, asparagus, walnut mayonnaise Hot-smoked Salmon Salad £19.00 Roast Cod £28.00 Asparagus, duck egg, crispy potatoes, watercress & dill sauce Clam chowder, wilted spinach Harissa Roasted Cauliflower £18 00 Spatchcock Poussin £2600 Artichoke & chickpea puree, Dates, caramelised lemon, mint yoghurt, charred flatbread crushed truffle & parmesan potatoes £37.00 Chargrilled Ribeye Skin on chips, wild mushrooms, bearnaise sauce SIDES £5.50 Skin on Chips Charred Broccoli £5.50 Garlic, flaked almond £5 50 Crispy Crushed Potatoes

As all of our dishes are freshly prepared in-house (in a kitchen that is not free of nuts), we cannot guarantee that any of our menu items are nut-free. If you have specific dietary needs, please consult with our restaurant team members, who will be happy to assist you in making the best choice. Please note that a discretionary 10% service charge will be added to your final bill.

Truffle, parmesan

Mixed Leaves

Mint, lemon oil

£5.50