

# DINNER

## SNACKS

Nocerella Olives	£5.00	White Anchovies	£7.50
Padron Peppers	£7.50	Pickled shallots	
Cotswold Sourdough	£5.50	Charred Flat Bread	£9.00
Mark's Bakery sourdough, Cotswold butter		Hummus, dukkah	

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## STARTERS

French Onion Soup	£12.00	Smoked Trout Rilette	£14.00
Godminster cheddar rarebit		Crisp bread, leaves, caperberries	
Kedgeree Arancini	£11.00	Beetroot Tarte Tatin	£11.50
Smoked haddock, quail egg, curried mayonnaise		Driftwood goats cheese, orange & ginger dressing	
Rabbit Gnocchi	£12.50		
Smoked bacon, wild mushroom, white wine			

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## MAINS

Roasted Celeriac	£18.50	Roast Cod	£29.00
Wild mushrooms, peppercorn sauce		Clam chowder, wilted spinach	
Warm Winter Salad	£19.00	Seabream Fillet	£28.00
Oxford blue cheese, squash, chicory, pickled Beets, candied pecans, hot honey butter		Borlotti bean cassoulet, charred chicory, smoked chorizo cream sauce	
Braised Ox Cheek	£27.50	Spatchcock Poussin	£28.50
Sweet potato & parsnip dauphinoise, king cabbage, bacon, truffle jus		Dates, caramelised lemon, crushed truffle & parmesan potatoes	
		Chargrilled Ribeye	£37.00
		Skin on chips, wild mushrooms, bearnaise sauce	

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## SIDES

Skin on Chips	£6.50	Charred Broccoli	£6.50
Crispy Crushed Potatoes	£6.50	Garlic, flaked almond	
Truffle, parmesan		Mixed Leaves	£6.50
		Mint, lemon oil	

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.