

Small Plates

Fire grilled tiger prawns, garlic herb butter, chili, focaccia	£11
Olives, focaccia, olive oil and balsamic <i>vg</i>	£8
Beef shin croquettes, horseradish	£9
Soup of the day, focaccia <i>vg</i>	£6
Tomato, smoked mozzarella, basil <i>v/gf</i>	£8
Asparagus, pea, goats curd, apple, mint, puffed oats	£8
Sticky Bourbon chicken wings, chili & coriander slaw <i>gf</i>	£8
Charcuterie, courgette chutney, focaccia	£15

Mains

Cotswold sirloin, roast potatoes, horseradish, beef jus	£19.50
Roast pork belly, roast potatoes, apple sauce and gravy	£15
Mushroom and nut roast, roast potatoes and gravy <i>v/n/gf</i>	£13
<i>All served with kale, roast carrots, red cabbage, cauliflower and broccoli gratin, Yorkshire pudding</i>	
<i>Vegan and gluten free options available</i>	
Roasted portobello mushroom, cashew yogurt, dukkha crumb, spinach, cavolo nero <i>gf/n/vg</i>	£16
Cider battered fish, hand cut chips, tartar sauce, crushed peas, charred lemon <i>gf</i>	£17
Mussels with cider cream, bacon, leeks, fries, bloomer	£16
Buddha bowl, grilled peppers, pickles, roasted sweet potato, cashew nuts, apricot, tenderstem, watercress, chimichurri <i>vg/n/gf</i>	£15

Sides

Skinny fries <i>vg/gf</i> £4.50 Truffle and parmesan fries £5 Hand cut chips <i>vg/gf</i> £4.50 Tenderstem broccoli, pine nuts <i>vg/n/gf</i> £4.50 Mixed leaf salad <i>vg/gf</i> £4
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Desserts

Chocolate brownie, raspberries, honeycomb, vanilla ice cream <i>gf/v</i>	£7
Lemon tart, berries, liquorish meringue, blackcurrant sorbet	£7
Summer berry Eton mess <i>v/gf</i>	£8
Scoop of ice cream or sorbet	£1.5
Cheeseboard for two – local cheeses, crackers, homemade chutney, frozen grapes	£12