

Breads

Josh's Windrush ale & oat bread £4

Otis & Belle sourdough £4

Small

Cauliflower soup, nettle pesto, preserved lemon, toasted hazelnuts	£10	Paddock Farm pork pâté en croûte, English rhubarb chutney	£13
Welsh Beechwood smoked cheddar soufflé, Hawkstone cider pickled onions	£12	Wiltshire truffle, goat's curd, Revills farm tenderstem broccoli, charred leeks	£14
Fruit Pig Co black pudding scotch egg, spiced apple & prune sauce	£12	Crispy prawn filo, wild garlic chimichurri, shellfish & finger lime dip	£15
Heirloom tomatoes, almond & garlic cream, basil, black olive	£12	Cured smoked Chalkstream trout, nasturtium, white grape dressing	£16

Large

Courgette and basil risotto, barrel-aged feta, tomato salad	£22	Day boat red mullet, Cornish mussels, squid, saffron and parmesan rouille, lobster bisque, tenderstem broccoli, shrimps	£35
Outdoor Pig Company steak & ale pie, caramelised kidney, buttery mash potato, red wine & shallot sauce	£24		
Wiltshire truffle tagliatelle, Spenwood cheese, crispy hen of the woods	£28	Home Farm rump of lamb, pea purée, miso glazed asparagus, anchovy potato gratin	£38
Addlington Farm chicken breast, tikka masala sauce, turmeric new potatoes, garden leeks	£29	Stokes Marsh Farm 8oz rib-eye steak, smoked garlic butter, horseradish crispy kale, rosemary fries	£42
		Loch Duart salmon wellington, garden vegetables, seaweed mash, Vermouth sauce (to share)	£64

Sides

Fries, smoked Cornish sea salt & rosemary	£5	Tenderstem broccoli, wild garlic pesto	£6
Mixed leaves, lemon & olive oil dressing	£5	Gratin dauphinois, smoked cheddar	£6
Heritage carrots, parsley pistou	£6		

Sweet

Egg custard tart, Wye Valley rhubarb	£10	Baked Alaska, raspberries, peach, lemon verbena	£10
Sticky toffee Braeburn apple cake, clotted cream ice cream	£10	Warm chocolate fondant, cherries, almond milk ice cream	£10
Chilled rice pudding, English strawberries, honeycomb, tarragon	£10	Seasonal cheese, crackers, thyme honey	£14

Feeling ‘tip top’ after your dining experience with us? We have popped a 10% discretionary service charge onto your bill and all of this will be shared equally amongst our hard-working team. If you’d like to opt-out that’s fine too, just let us know.

Some of our dishes contain allergens, as well as calories. If you’d like to see our allergen menu and calorie count for our dishes scan the QR code.



Best of British

A celebration of local farming, Cotswold-grown ingredients
and timeless British flavours

