



Vegan Menu

Small

Cauliflower soup, nettle pesto, preserved lemon, toasted hazelnuts	£10
Heirloom tomatoes, almond & garlic cream, basil, black olive	£12

Bread

Josh's Windrush ale & oat bread £4

Otis & Belle sourdough £4

Large

Courgette and basil risotto, vegan feta, tomato salad	£22
Wilshire truffle tagliatelle, vegan parmesan, crispy hen of the woods	£28

Sides

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

Sweet

English raspberries, peach, lemon verbena, Champagne sorbet	£10
Coconut rice pudding, mango, pineapple sorbet	£10

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



ADLINGTON FARM



THE OUTDOOR
PIG COMPANY



REVILLS FARM



WILTSHIRE
TRUFFLES



CHALK STREAM
TROUT



STOKES
MARSH FARM



HAWKSTONE
BREWERY



BILLY'S EGGS



PADDOCK FARM



SHIPTON MILL



WYE VALLEY
RHUBARB



COTSWOLD
DISTILLERY



WESTLANDS