

Breads

Josh’s Windrush Ale & oat bread £4

Otis & Belle sourdough £4

Small

Revills Farm beetroot soup, smoked crème fraîche, cumin, sourdough croutons	£10	Salt-baked celeriac and charred leek salad, Wiltshire truffle, hazelnut pesto	£14
Caramelised onion tart, crispy kale, smoked shallot purée, pickled walnut	£12	Venison farmhouse terrine, Dormy’s homemade fruit chutney	£14
Paddock Farm scotch egg, spiced apple & pear sauce	£12	Crispy filo prawns, seaweed & chilli dip	£16
Twice-baked Blacksticks blue cheese soufflé, spinach, pickled damsons	£12	Torched Cornish mackerel, cauliflower, sherry vinegar & dulse seaweed dressing	£18

Large

Gnocchi, crown prince pumpkin, sage pesto	£22	Loch Duart salmon, smoked eel, St Austell Bay mussel chowder	£35
Hawkstone Ale pearl barley risotto, wild mushrooms, watercress, Old Winchester cheese	£24	BBQ grilled monkfish, tikka masala sauce, spiced cauliflower & potato	£36
Outdoor Pig Company chicken & mushroom pie, spring onion mash, chicken cream sauce	£26	Cready Carver duck breast, caramelised onion, braised salsify, crab apple & cider sauce	£42
Braised beef blade, crushed celeriac, crispy kale & horseradish, red wine sauce	£30	Stokes Marsh Farm beef wellington, Stinking Bishop dauphinoise, peppercorn sauce (to share)	£98

Sides

Fries, smoked Cornish sea salt & rosemary	£5	Mixed leaves, lemon & olive oil dressing	£5
Garlic mash	£5	Roasted root vegetables	£5
Crispy kale & horseradish	£5		

Sweet

Sticky toffee Braeburn apple pudding, clotted cream ice cream	£10	Dormy plum soufflé, pistachio, preserved plums	£10
Caramel crème brûlée, pear, sherry	£10	Warm chocolate fondant, candied chestnuts, Conker coffee liqueur ice cream	£10
Fig leaf tart, pickled blackberries, blackberry sorbet	£10	Seasonal cheeses, crackers, thyme honey, crab apple jelly	£18

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



TUNWORTH
CHEESE



STOKES
MARSH FARM



HAWKSTONE
BREWERY



BILLY'S EGGS



PILTON CIDER



SHIPTON MILL



CREEDY CARVER



DORMY HOUSE
PLUMS & PEARS



PADDOCK FARM

