

Vegan Menu

Small

Revills Farm beetroot soup, smoked Crematta, cumin, sourdough croutons £10

Roast celeriac and charred leek salad, Wiltshire truffle, hazelnut pesto £14

Bread -

Josh's Windrush Ale & oat bread £4

Otis & Belle sourdough £4

Large

BBQ cauliflower, tikka masala sauce, coriander £22

Hawkstone ale pearl barley risotto,
wild mushrooms, vegan parmesan

Sides

Fries, smoked Cornish sea salt & rosemary £5

Mixed leaves, lemon & olive oil dressing £5

Roasted root vegetables £5

Crispy kale & horseradish £5

Sweet

Warm chocolate brownie, blackberry sorbet, pickled blackberries £10

Almond rice pudding, plum sorbet, preserved damsons £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**



TUNWORTH CHEESE



STOKES MARSH FARM



HAWKSTONE **BREWERY**



