

# DINNER MENU

## STARTERS

Smoked pancetta and pea croquettes, pea and mint puree and garlic mayonnaise

Cured and scorched fillet of mackerel, cucumber, samphire, quinoa and beer batter scraps

Ricotta, spinach and chive cappelletti, broccoli and flaked almonds

Rabbit loin wrapped in Oxsprings ham, pickled carrots, baby beets and pistachio

Salt cod brandade, tartar vinaigrette, blood orange, nasturtium and sourdough crostini

Wye valley asparagus, crispy poached egg, asparagus and pepper salsa and a bearnaise emulsion

## MAIN COURSES

Fillet of Ashdale beef, parmesan polenta, buttered curly kale  
and red wine braised shallots (£8 supplement)

Roasted rump of lamb, pea and edamame bean fricassee, Anna potatoes and a thyme and garlic jus

Cotswold white free-range chicken, pearl barley, baby carrots and hispi cabbage

Pan seared trout, charred baby gem, broad beans, pomme dauphine and a mussel and saffron sauce

Squid ink cured hake, tender stem broccoli, soba noodles and a shimeji, soy, ginger and chili broth

Heritage potato, spinach and butternut squash lasagne with coriander pesto and baby onions

## DESSERTS

Mocha panna cotta, whisky jelly, milk ice cream and a madeleine

Orange and mascarpone mousse, streusel and a cardamom ice cream

Baked chocolate and beetroot cake, lemon yoghurt, candied pine nuts and beetroot sorbet

Iced banana parfait, tahini paste, yuzu and a toffee ice cream

Chocolate and mint entremet with toasted almonds and puffed rice

Selection of cheeses with a dark rye and oat mini loaf, celery, grapes and chutney

**2 courses £35.00 / 3 courses £43.00**

If you have any allergies or dietary requirements, please let us know prior to ordering

A discretionary service charge of 12% will be added to your bill & VAT is included

*"I have very simple tastes, I am always  
satisfied with the very best"*

*OSCAR WILDE*