

DINNER MENU

STARTERS

Cotswold chicken roulade, creamy leeks, pickled shimejis and toasted focaccia

Smoked haddock and mussel chowder, fennel croutons and herb oil

Grilled goats cheese, celery, granny smith apples, walnuts and grapes

Foie gras ganache, spiced pear and fig chutney, baby onions and cocoa brioche

North Atlantic cod and prawn fritters, salsa verde, anchovies and lemon

Pumpkin gnocchi, pesto, pumpkin seeds and parmesan crisps

MAIN COURSES

Fillet of Ashdale beef, roasted garlic pomme puree, spinach, thyme glazed baby carrots, and a red wine jus (£8 supplement)

Cherry Orchard pork belly, black pudding, Romanesco, apple and mustard croquettes and a cider sauce

Roasted rump of lamb, cavolo nero, cauliflower, sauteed heritage potatoes and a light rosemary jus

Fillet of plaice, quinoa, beetroot, charred baby leeks and a fish nage

Pan fried sea bass, Jerusalem artichokes, savoy cabbage, fennel and a beurre blanc

Ricotta ravioli, king oyster mushrooms, confit shallots, mushroom duxelles and potato crisps

DESSERTS

White chocolate and orange cheesecake, poppy seed croustillant and a cardamom ice cream

Yoghurt and honey bavaois, shortbread, blueberries and a black sesame ice cream

Chocolate and stout cake, coffee macarons and a clotted cream ice cream

Passion fruit and vanilla crème brûlée, amaretti biscuits and a coconut and lime sorbet

Dark chocolate and praline crèmeux, whisky jelly, chocolate soil and a caramel ice cream

Selection of cheeses with flavoured wafers, celery, grapes and chutney

2 courses £37.00 / 3 courses £45.00

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