



*"Food Is Our Passion, Wine Is Our Pleasure"*

I am proud to present our Dinner menus; these have been created using prime ingredients teamed with innovative cooking methods. My team and I are inspired by the British seasons and the wealth of quality local producers here in Gloucestershire. As well as growing things in our own kitchen garden I like to go out and forage for wild plants, herbs, fungi and fruits, having the utmost respect for the countryside and what it produces.

I hope you enjoy your visit to this very special place.

**Marcus McGuinness – Head Chef**

## *Allergens*

We have created our own allergen codes. You will see throughout all our menus letter codes under each dish, please see the below index explaining what letter relates to which allergen.

Some allergens can be totally removed from a dish, some however cannot. Please ask a member of our restaurant team who will be able to advise which ones we are able remove.

### **ALLERGEN INDEX**

*F=Fish / E=Egg / L=Lupin / MO=Molluscs / S=Soya / M=Milk / C=Celery / MU=Mustard  
G=Gluten / P=Peanuts / SE=Sesame / NU=Tree Nuts / CR=Crustaceans / SU=Sulphur Dioxide*



*Independently minded*

Please note a discretionary service charge of 10% will be added to the bill  
Please speak to our staff before ordering if you have a food allergy or intolerance.

# Market Menu

## Starter

Aerated Crab Bisque, Creamed Leeks & Poached Egg (CR,M,E,G)

Pork, Prune & Pistachio Terrine, Garden Pickles & Crisp Sour Dough (E,SU,MU)

Cream of Mushroom Soup, Chicory & Candied Hazelnuts (E,M,NU,SU)

## Main Course

Pan Fried Cornish Hake, Smoked Bacon, Sweet Potato, Sprouts and Chestnuts (F,M,SU,NU)

Wild Mushroom Orzo, Aged Parmesan & Balsamic Vinegar (M,SU)

Slow Cooked Shoulder of Cumbrian Venison, Pickled Walnuts, Crushed Potatoes, Braising Liquor (M)

## Dessert

Selection of British & Continental Cheeses (M,G)

£5 Supplement

Warm Sticky Toffee Pudding, Toffee Sauce & Vanilla Ice Cream (E,G,M)

Wild Flower Honey Ice Cream , Pink Praline & Warm Madelines (M,E,G,NU)

## Coffee

Coffee, tea or infusion with homemade Chocolate

(£4.50 per person)

Two course dinner £37.50 / three course dinner £45.00

Please note a discretionary service charge of 10% will be added to the bill  
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# Seasonal Menu

## Starter

Cornish Crab Salad, Avion Mango, Corriander Chilli & Mango Sorbet (CR,SU)

Roast Isle of Skye Scallop, Crispy Black Pudding, Roast Cauliflower & Cider Caramel (MO,E,G,SU)

Chicken Liver Parfait, Elderberry, Walnuts & Malt Loaf (M,E,G,NU,SU)

Warm Salad Of Autumn Truffle, English Camembert & Jerusalem Artichokes (M,SU)

## Main Course

Glazed Cornish Cod, Chicken Wings, Confit Cabbage & Chicken Hollandaise (F,M,E,G,MU,S,SE,SU)

Poached & Roast Cornish Brill, Pumpkin, Hazelnuts, Mussels & Sage (F,M,SU,MO)

Spiced Goosnargh Duck Breast, Quince, Smoked Eel & Confit Beetroot (M,SU,F)

Cumbrian Venison, Chervill Roots, Venison Roll & Cumberland Sauce ( M,E,G,SU,NU)

## Dessert

Selection of British & Continental Cheeses (M, G)

Or taken as an Extra Course £10

Bramley Apple Parfait, Cinnamon Ice Cream & Poached Blackberries (M,E,G)

Raspberry & Rose Savarin, Raspberry Salad & Pistachio (M,E,G)

Poached William Pear, Meadow Sweethoney, Meadowsweet Cake (M,E,G,N)

Milk Chocolate Delice, Bannana Ice Cream & Candied Peanuts ( M,E,G,P,S)

## Coffee

Coffee, tea or infusion with homemade Chocolate

(£4.50 per person)

Two course menu £45.00 / Three course dinner £55.00

Please note a discretionary service charge of 10% will be added to the bill  
Please speak to our staff before ordering if you have a food allergy or intolerance.

# Vegetarian Menu

## Starter

Salad of Cherwell, Elderberry, Walnuts & Malt Loaf (M,E,G,NU,SU)

Cream of Mushroom Soup, Chicory & Candied Hazelnuts (E, M,NU,SU)

## Main Course

Wild Mushroom Orzo, Aged Parmesan & Balsamic Vinegar (M,SU)

Roasted Autumn Vegetables, Chestnuts & Wild Cherry (M,E,G)

## Dessert

Selection of British & Continental Cheeses (M,G)  
Or taken as an Extra Course £10

Bramley Apple Parfait, Cinnamon Ice Cream & Poached Blackberries (M,E,G)

Raspberry & Rose Savarin, Raspberry Salad & Pistachio (M,E,G)

Poached William Pear, Meadow Sweet Honey, Meadowsweet Cake (M,E,G,N)

Milk Chocolate Delice, Bannana Ice Cream & Candied Peanuts (M E,G,P,S)

## Coffee

Coffee, tea or infusion with homemade Chocolate  
(£4.50 per person)

Two course dinner £37.50 / three course dinner £45.00

Please note a discretionary service charge of 10% will be added to the bill  
Please speak to our staff before ordering if you have a food allergy or intolerance.