



Fig.

Starters

Soup Of the Day, <i>Warm Mini Loaf</i> (G, M)	7.5
Avocado, Crab & Crayfish Tail Tian <i>Grapefruit & Crostini</i> (G, Mo)	14
Maple & Fennel Cured Salmon <i>Crème Fraiche & Chives, Dill Emulsion, Crostini, Shaved Fennel</i> (G, M, E, Mu, F)	14
Pressed Lamb Belly <i>Jersey Royal Espuma, Peas and Broad Beans, Rosemary Lamb Jus</i> (M, C, Sd)	14
Heritage Tomato Tart <i>Parmesan, Tomato Fondue, Compressed Heritage Tomatoes</i> (G, Mu, E, Sd, M)	14

Mains

Heritage Beetroot Risotto <i>Feta & Roasted Baby Beetroot</i> (M, C, SD)	20
Fermented Plum Hoisin Glazed Duck Breast <i>Coriander Aioli, Pak Choi, Compressed Cucumber, Confit Duck Leg Spring Roll,</i> (So, G, C, Sd)	32
Local Striploin of Beef <i>Smoked Ox Cheek Mille Feuille, Roscoff Onion, Crispy Onion, Shallot Puree, Bordelaise Sauce</i> (M, C, Sd, G)	33
Herb Crusted Market Fish of the Day <i>Fennel, Sea Herbs, Baby Potato, Truffle, Buttermilk, Dill & Caviar Sauce</i> (Sd, F, M, Mu, G)	28
Cotswold Chicken <i>Tarragon Stuffed Breast, Crushed Jersey Royals, Local Asparagus, Pea Puree, Chicken Jus</i> (C, M, Sd)	28

ALLERGENS - G-Gluten, C-Celery, E-Eggs, F-Fish, P-Peanuts, N-Nuts, S-Sesame, So-Soya,
Mo-Mollusc, M-Milk, Cr-Crustacean, Mu-Mustard, L-Lupin, SD-Sulphur Dioxide