

Starter

Hand Picked Crab

Leek and Wasabi Puree, Coriander, Chili

Warm Cured Salmon

Aubergine & Miso, Pickled Turnip, Horseradish

Braised Pork Cheek

Celeriac, Baked Apple Puree, Riesling Vinegar

Buffalo Burrata

Rocket Sauce, Balsamic, Peas

Main

Halibut Supreme

Creamed Barley, Parsley, Mussel Sauce

Cotswold White Chicken

Truffle Poached Breast, Swiss Chard, Warm Parfait

Dry Aged Beef

Rare Fillet, Slow Cooked Short Rib, Chanterelle & Carrot

Prosecco & Parmesan Risotto

Truffle & Micro Roquette

Dessert

Blackberry & Lemon Mousse

Blackberry Jelly, Gin & Tonic Sorbet

Spiced Chocolate Pannacotta

Poached Pear, Hibiscus Gel, Pear Sorbet

Coconut Cream Meringue

Whipped Coconut Milk, Mango Sorbet

Strawberry Parfait

Strawberry Sponge, Limoncello, Mint

Two Course £39.00 pp

Three Course £48.50 pp

Cheese Selection

Baron Bigod *Organic Cow, Soft White (UP) (NV)*

Tunworth *Cow, Soft White Brie (P) (NV)*

St. Barthlomew *Organic Cow, Semi-Hard (UP) (NV)*

Golden Cenarth *Cow, Washed-Rind Semi-Soft (P) (V)*

Beauvale *Cow, Blue (UP) (NV)*

Berkswell *Ewe, Hard (UP) (V)*

Cerney Ash Pyramid *Goat, Soft-Smoked (UP) (V)*

Your choice of 4 cheeses for £10.00

Sweet Wine & Port (50ml)

Brown Brothers Muscat, Australia 2015 £4.00

Chateau Laville, Sauternes, Bordeaux 2016 £6.00

Chateau Fayou, Cadillac, Bordeaux 2011 £6.00

Graham's Fine White Port £4.00

Cockburn's Fine Ruby Port £5.00

Graham's 10yr Tawny Port £5.00

PORT FLIGHT £12

White, Ruby, 10yr Tawny