



## Nibbles

Smoked Almonds	(v)	3
Marinated Italian Olives	(v)	4
Hobbs House Bakery Sourdough & Butter	(v)	4
Spiced Fried Sprouts, Toasted Nuts & Coriander	(v)	6
Korean Fried Chicken Bites & Gochujang Mayo		7
Salt & Pepper Squid with Sweet Chilli Sauce		7
Cured Meats, Pickles & Hobbs Sourdough		10/20

## Small Plates

Fried Partridge, Herb de Provence & Coffee Mayo		9
Devilled Lambs Kidneys on Toasted Sourdough		10
Grilled Williams Pear with Port Syrup, Bath Blue Cheese & Walnuts	(v)	10
Game, Prune & Pancetta Terrine, Golden Raisin Chutney with Toasted Sourdough		10
Salt Baked Heritage Beetroot Salad, Roasted Hazelnuts & Goat's Curd	(v)	10
Northleach Smoked Salmon Smørrebrød, Red Onion, Horseradish & Dill		9

## Large Plates

Today's Pie, Cavolo Nero & Creamed Mash (for 2)		32
Beer Battered Fish & Hand Cut Chips with Smashed Peas & Tartare Sauce		15
Heritage Carrots, Courgette, Goat's Curd, Pomegranate & Tarragon	(v)	8/14
Roasted Squash & Lamb's Leaf Salad, Chilli Maple Dressing with Toasted Nuts	(v)	8/14
Pan Roasted Chalk Stream Trout Almondine, Purple Sprouting Broccoli, Shallot & Capers		18
Rare Breed Pork Schnitzel, English Mustard, Grilled Hispi Cabbage, Anchovy, Caper & Garlic Butter		19
Roasted Confit Duck Leg with Artichoke Puree, Mushroom Fricassee, Artichoke Crisps & Jus		21
The "Dirty" 6oz Stag Burger, Bacon, Burger Cheese, Pickles, Gem, Secret Sauce & Fries		14
Red Wine Marinated Ling, Brussel Sprouts, Sautéed Girolles, Squid Ink, Red Wine & Shallot Butter		19
Handmade Ravioli, Thyme, Garlic Butter Sauce, Toasted Hazelnuts & Sorrel	(v)	14
Korean Fried Chicken Sandwich, Slaw, Gem, Gochujang Mayo & Fries		15

## Steak & Fries

Ruby Red Cattle, Dry Aged Between 28 - 35 Days	
8oz Boston Strip	18
12oz Ribeye	32

### Steak Toppers

Salsa Verde	2
Black Garlic Butter	2
Black Pepper & Lemon Butter	2
Red Wine Sauce	2

## Sides

Fries	(v)	4
Chunky Chips	(v)	4
Animal Fries	(v)	6
Truffle Parmesan Fries	(v)	6
Chopped Salad	(v)	5
Creamed Mash	(v)	5
Cavolo Nero & Pancetta		6
Charred Hispi Cabbage with		
Anchovy, Caper & Garlic Butter		6
Heritage Carrots with Goats Curd		
Pomegranate & Tarragon	(v)	6

An optional 10% service charge will be added to your bill.

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## Pudding

Berry & Apple Crumble with Custard	7
Espresso & Cotswold Cream Pannacotta with Amaretti Biscuits	8
Makkie C's Fried Apple Pie, Vanilla Ice Cream (please allow 20 minutes)	7
Sticky Toffee Pudding, Butterscotch Sauce & Salted Caramel Ice Cream	7

Winston's Cotswold Ice Cream & Sorbet 2 per scoop  
 Vanilla, Chocolate, Salted Caramel, Honey & Ginger, Rum & Raisin, Raspberry Ripple,  
 Rhubarb Crumble, Coconut, Coffee, Raspberry Sorbet, Champagne & Elderflower Sorbet

## Cheese

£4 for one, £7 for two, £11 for three, or £18 all Cheese  
 Served with Fudges Crackers, Chutney, Grapes & Celery

**Wigmore** - A semi-soft cheese made from unpasteurised ewes' milk, delicate and creamy. Matured for 8 weeks to fully ripen. Wigmore is made in Riseley, Berkshire, using a washed curd process in which some of the whey is replaced by water during the make, helping to give the cheese its characteristic texture.

**Tunworth** – A British Camembert, a soft, white-rinded cheese wonderfully reminiscent of its French cousin. Made entirely by hand, with a thin and wrinkled rind, a rich and earthy mushroom fragrance and a long-lasting sweet and nutty flavour.

**Bath Blue** – Made from pasteurised cow's milk, a harder crumblier cheese than its sibling Bath soft. It contains subtle blue veins and there is a degree of mould ripening. The blue mould ripens inside the cheese while the white mould ripens from the surface. This results in a cheese imparting complex flavours.

**Westcombe Cheddar** – Made by the Calver family on their farm in Westcombe near Evercreech, Somerset. Westcombe original cheddar is a lovely clean cheese which imparts a flavour that is not too strong as to overpower although it still retains the typical unpasteurised nuttiness at the end.

**Rachel** – An unusual, semi-hard goat's milk cheese that is washed in a brine solution throughout its maturation. Rich & nutty in flavour, White Lake's Pete Humphries says, 'Rachel was named after a friend of mine – like the cheese she is sweet, curvy & nutty'.

## After Dinner Drinks

Pudding Wine		Cocktails		Cognac, Calvados & Armagnac	
75ml Glass				25ml	
Muscat de Beaumes de Venise	8.4	Espresso Martini	10	Courvosier V.S	3.5
Rhone France 2014		Negroni	9	Hennessy V.S	4.6
Ch Petit Vedrines AC Sauternes	9.1	Margarita	10	Hine Rare V.S.O.P	5.5
Bordeaux France 2014		Made In France	10	Remy Martin XO	18
Maury Domaine Poudroux (Red)	9	Old Fashioned	10	Calvados Berneroy Fine	4
Languedoc Roussillon France 2016		Gimlet	9	Janneau 5 Year	4
		Manhattan	10	Dupeyron Armagnac XO	9
		Aperol Spritz	8		
		Blind Russian	9		
		White Russian	9		
		Hot Chocolate Martini	10		
Port				Sherry	
75ml Glass				75ml Glass	
Taylors Fine Ruby	4			Tio Pepe Fino	4.5
Taylors LBV	5.2			Harveys Bristol Cream	4.5
Quinta de la Rosa Ten Year Tawny	12			Lustau Pedro Ximénez San Emilio	8.2
Quinta de la Rosa White	8.2			Lustau Amontillado Los Arcos	7.2
Taylors 20 Year Tawny	14				

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