



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

Pear, Apple, Walnut and Blue cheese salad with Port balsamic reduction		10
Pigeon Rossini (Chicken Liver Parfait, Crouton, Game Jus)		12
Devilleed Lambs Kidneys on Toasted Sourdough		10
Chicken Liver Parfait, Spiced Fig Chutney with Toasted Sourdough		10
North Leach Smoked Salmon, Pickled Cucumber, Shallot & Horseradish		9

Large Plates

Today's Pie, Hispi cabbage & Creamed Mash (for 2)		32
Beer Battered Fish & Hand Cut Chips with Smashed Peas & Tartare Sauce		15
Heritage Carrots, Courgette, Goat's Curd, Chicory 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, Cornish Samphire Avruga Caviar, Caper, Dill & Butter Sauce		18
Red Wine Braised Daube of Beef, Confit Garlic Mash, Roasted Heritage Carrots, Truffle Jus		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
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
Truffle Parmesan Fries	(v)	6
Chopped Salad	(v)	5
Creamed Mash	(v)	5
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
Steamed Christmas Pudding, Brandy Cream	7
Dark Chocolate, Cotswold Cream & Sea Salt Tart, Coffee Ice Cream	7
Mulled Wine Poached Williams Pear, Honey & Ginger Ice Cream	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'.

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After Dinner Drinks

Pudding Wine	
75ml Glass	
Muscat de Beumes de Venise Rhone France 2014	8.4
Ch Petit Vedrines AC Sauternes Bordeaux France 2014	9.1
Maury Domaine Poudroux (Red) Languedoc Roussillon France 2016	9

Port	
75ml Glass	
Taylors Fine Ruby	4
Taylors LBV	5.2
Quinta de la Rosa Ten Year Tawny	12
Quinta de la Rosa White	8.2
Taylors 20 Year Tawny	14

Cocktails	
Espresso Martini	10
Negroni	9
Margarita	10
Made In France	10
Old Fashioned	10
Gimlet	9
Manhattan	10
Aperol Spritz	8
Blind Russian	9
White Russian	9
Hot Chocolate Martini	10

Cognac, Calvados & Armagnac	
25ml	
Courvosier V.S	3.5
Hennessy V.S	4.6
Hine Rare V.S.O.P	5.5
Remy Martin XO	18
Calvados Berneroy Fine	4
Janneau 5 Year	4
Dupeyron Armagnac XO	9

Sherry	
75ml Glass	
Tio Pepe Fino	4.5
Harveys Bristol Cream	4.5
Lustau Pedro Ximénez San Emilio	8.2
Lustau Amontillado Los Arcos	7.2

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