



Party Menu

Summer

Please only choose three items per course to offer your guest

Starters

Heritage Tomato & Burrata Panzanella (v)
Cured Meats, Pickles, Olives & Hobbs House Sourdough
Ras El Hanout Roasted Cauliflower, Red Chicory, Almonds & Chermoula (v)
Classic Prawn Cocktail, Tiger & Atlantic Prawns, Bloody Mary Marie Rose & Gem
North Leach Smoked Salmon, Capers, Shallot, Cornichons, Dill & Lemon
Ham Hock Terrine, Pea, Watercress & Radish Salad with Piccalilli
Spiced Honey Butter Fried Chicken & Honey Sriracha Mayo

Mains

220g Flat Iron Steak, Fries & Salsa Verde
Whole Market Fish, Beurre Blanc, New Potatoes & Tomatoes
Chicken & Leek Pie, Creamed Mash, Charred Cabbage, Anchovy, Garlic & Capers (for 2)
Double Bone Pork Chop, Hericots Verts, Shallots, Truffle Yoghurt & Flaked Almonds
Spiced Honey Butter Fried Chicken Sandwich, Honey Sriracha Mayo, Gem & Fries
The Dirty Stag Burger, Bacon, Burger Cheese, Pickles, Gem, Secret Sauce & Fries
Celeriac Steak, Esquites Corn & Chermoula (v)

Sunday Lunch

Dry Aged Sirloin of Beef, Seasonal Vegetables, Roast Potatoes, Yorkshire Pudding & Horseradish
Porchetta, Garlic & Rosemary Potatoes, Seasonal Greens & Green Sauce
(Only available on Sundays)

Puddings

Sticky Butterscotch Sundae
Summer Pudding & Raspberry Sorbet
Vanilla Crème Brûlée & Fresh Raspberries
Grilled Figs, Whisky & Vanilla Whipped Ricotta
Selection of Cotswold Cheese Company Cheeses, Crackers & Chutney
Sticky Toffee Pudding, Butterscotch Sauce & Vanilla Ice Cream
Glazed Lemon Tart, Crème Fraîche & Dark Chocolate
Selection of Winston's Ice Creams

Two Courses £30 Three Courses £35

Party menu only available with a 7 day pre-order

An optional 12.5% service charge will be added to your bill. All of which goes to the team.
(V) Vegetarian. Gluten – Most dishes can be adapted to be gluten free. Some dishes on our menu contain traces of nuts and/or other allergens if you are unsure, please ask a member of the team.



Feast Menu

Summer

Family style served down the table for all to enjoy
Choose three starters to be shared between you all
Pick one main course to be served down the table
Choose one pudding to finish

Starters

Heritage Tomato & Burrata Panzanella (v)
Cured Meats, Pickles, Olives & Hobbs House Sourdough
Classic Prawn Cocktail, Tiger & Atlantic Prawns, Bloody Mary Marie Rose & Gem
Ras El Hanout Roasted Cauliflower, Red Chicory, Almonds & Chermoula (v)
Ham Hock Terrine, Pea, Watercress & Radish Salad with Piccalilli
Spiced Honey Butter Fried Chicken & Honey Siracha Mayo

Mains

Dry Aged Sirloin of Beef, Bearnaise Sauce, Fries & Frisée Salad or Traditional Roast Garnish
Porchetta, Garlic & Rosemary Potatoes, Seasonal Greens & Green Sauce
Stag Pie's Creamed Mash, Charred Cabbage, Anchovy, Garlic & Capers
(Steak & Ale, Chicken & Leek, or Venison & Whisky)
Whole Market Fish, Beurre Blanc, New Potatoes & Tomatoes
Celeriac Steaks, Esquites Corn & Chermoula (v)

Puddings

Grilled Figs, Whisky & Vanilla Whipped Ricotta
Glazed Lemon Tart, Crème Fraiche & Dark Chocolate
Sticky Toffee Pudding, Butterscotch Sauce & Vanilla Ice Cream
Selection of Cotswold Cheese Company Cheeses, Crackers & Chutney
Selection of Winston's Ice Creams

Two Courses £30 Three Courses £35

Minimum of 8 people for the feast menu, only available with a 7 day pre-order

An optional 12.5% service charge will be added to your bill. All of which goes to the team.
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