



Party Menu

Winter/Christmas

Please only choose three items per course to offer your guest

Starters

Beetroot, Asian Pear, Walnut & Goat's Curd Salad
Cured Meats, Pickles, Olives & Hobbs House Sourdough
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
Deep Fried Brussel Sprouts, Lime, Chilli & Honey Dressing
White Bait & Tartare Sauce

Mains

220g Flat Iron Steak, Fries & Salsa Verde
Whole Market Fish, Beurre Blanc, New Potatoes & Tomatoes
Roast Butternut Squash & Lentil Salad, Roasted Hazelnuts, Sumac & Basil Oil
Chicken & Leek Pie, Creamed Mash, Charred Cabbage, Anchovy, Garlic & Capers (for 2)
Ruby & White Turkey & Stuffing, Pigs in Blankets, Seasonal Vegetables & Roast Potatoes
The Dirty Stag Burger, Bacon, Burger Cheese, Pickles, Gem, Secret Sauce & Fries

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
Steamed Christmas Pudding & Brandy Cream
Frangipane Tart, Blackberries & Cream Ice Cream
Selection of Cotswold Cheese Company Cheeses, Crackers & Chutney
Sticky Toffee Pudding, Butterscotch Sauce & Vanilla Ice Cream
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

Spring/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

Cured Meats, Pickles, Olives & Hobbs House Sourdough
Classic Prawn Cocktail, Tiger & Atlantic Prawns, Bloody Mary Marie Rose & Gem
Beetroot, Asian Pear, Walnut & Goat's Curd Salad
Ham Hock Terrine, Pea, Watercress & Radish Salad with Piccalilli

Mains

Dry Aged Sirloin of Beef, Bearnaise Sauce, Fries & Frisée Salad **or** Traditional Roast Garnish of;
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
Roast Butternut Squash & Lentil Salad, Roasted Hazelnuts, Sumac & Basil Oil

Puddings

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

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