



Party Menu

January/February 2023

Please only choose three items per course to offer your guest
We require the numbers of each item chosen 7 days before your party

Starters

- Arancini & Walnut Pesto (v)
Cured Meats, Pickles & Sourdough
Classic Prawn Cocktail, Tiger & Atlantic Prawns, Bloody Mary Marie Rose & Gem
Torched Smoked Salmon Pavé, Crispy Capers, Watercress & Fresh Horseradish
Chopped Sirloin Steak Tartare, Cacklebean Egg Yolk, Parmesan & Cornichons
Heritage Beets, Blood Orange & Fennel Salad (v)

Mains

- Whole Market Fish, Beurre Blanc, New Potatoes & Tomatoes
220g Flat Iron Steak, Fries, Chimichurri, Parsley & Shallot Salad
Brined Brick Chicken, Chimichurri, Burnt Lemon & Charred Purple Sprouting
Steak & Ale Pie, Creamed Mash, Sautéed Cavolo Nero, Anchovy, Capers & Garlic (For 2)
Double Cheeseburger, Pickles, Lettuce, Onion, Secret Sauce & Fries
Wild Mushroom Risotto, Rosemary, Shaved Parmesan & Truffle (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
Rice Pudding, Fruit Compote & Demerara Sugar
Selection of Cotswold Cheese Company Cheeses, Crackers & Chutney
Sticky Toffee Pudding, Butterscotch Sauce & Vanilla Ice Cream
Sourdough Bread & Butter Pudding, Vanilla Custard
Frangipane Tart, Blackberries & Cream Ice Cream

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

January/February 2023

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

Arancini & Walnut Pesto (v)
Cured Meats, Pickles & Sourdough
Classic Prawn Cocktail, Tiger & Atlantic Prawns, Bloody Mary Marie Rose & Gem
Torched Smoked Salmon Pavé, Crispy Capers, Watercress & Fresh Horseradish
Chopped Sirloin Steak Tartare, Cacklebean Egg Yolk, Parmesan & Cornichons
Heritage Beets, Blood Orange & Fennel Salad (v)

Mains

Whole Market Fish, Beurre Blanc, New Potatoes & Tomatoes
Porchetta, Garlic & Rosemary Potatoes, Seasonal Greens & Green Sauce
Dry Aged Sirloin of Beef, Bearnaise Sauce, Fries & Frisée Salad **or** Traditional Roast Garnish
Stag Pie's, Creamed Mash, Sautéed Cavolo Nero, Anchovy, Capers & Garlic (For 2)
(Steak & Ale, Chicken & Leek, or Venison & Whisky)
Brined Brick Chicken, Chimichurri, Burnt Lemon & Charred Purple Sprouting
Double Cheeseburger, Pickles, Lettuce, Onion, Secret Sauce & Fries
Wild Mushroom Risotto, Rosemary, Shaved Parmesan & Truffle (v)

Puddings

Sticky Butterscotch Sundae
Rice Pudding, Fruit Compote & Demerara Sugar
Selection of Cotswold Cheese Company Cheeses, Crackers & Chutney
Sticky Toffee Pudding, Butterscotch Sauce & Vanilla Ice Cream
Sourdough Bread & Butter Pudding, Vanilla Custard
Frangipane Tart, Blackberries & Cream Ice Cream

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.
(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.