



Party Menu

August/September 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

Cured Meats, Pickles & Sourdough
Ham hock & Parsley Terrine with Toast
Classic Prawn Cocktail, Tiger & Atlantic Prawns, Bloody Mary Marie Rose & Gem
Burrata on Toast, Hot Honey, Pine nuts, Gremolata & Burnt Lemon (v)
Smoked Salmon on Toast, Guacamole & Radish
Blistered Tomatoes, Labneh & Sumac (v)

Mains

Chicken Schnitzel, Fine Beans, Lemon & Caper Sauce
Whole Market Fish, Beurre Blanc, New Potatoes & Tomatoes
220g Flat Iron Steak, Fries, Chimichurri, Parsley & Shallot Salad
Double Cheeseburger, Pickles, Lettuce, Onion, Secret Sauce & Fries
Steak & Ale Pie, Creamed Mash, Sautéed Cavolo Nero, Anchovy, Capers & Garlic **(For 2)**
Cauliflower Steak, Walnut & Caper Salsa, Parsley & Shallot Salad (v)
House Ravioli, Pine Nut & Lemon Butter (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

Knickerbocker Glory
Sticky Butterscotch Sundae
Dark Chocolate & Bergamot Tart, Crème Fraîche
Selection of Cotswold Cheese Company Cheeses, Crackers & Chutney
Sticky Toffee Pudding, Butterscotch Sauce & Vanilla Ice Cream
Grilled Stone Fruits & Berries, Raspberry Sorbet

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

August/September 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

Cured Meats, Pickles & Sourdough
Ham hock & Parsley Terrine with Toast
Classic Prawn Cocktail, Tiger & Atlantic Prawns, Bloody Mary Marie Rose & Gem
Burrata on Toast, Hot Honey, Pine nuts, Gremolata & Burnt Lemon (v)
Smoked Salmon on Toast, Guacamole & Radish
Blistered Tomatoes, Labneh & Sumac (v)

Mains

Chicken Schnitzel, Fine Beans, Lemon & Caper Sauce
Whole Market Fish, Beurre Blanc, New Potatoes & Tomatoes
220g Flat Iron Steak, Fries, Chimichurri, Parsley & Shallot Salad
Double Cheeseburger, Pickles, Lettuce, Onion, Secret Sauce & Fries
Steak & Ale Pie, Creamed Mash, Sautéed Cavolo Nero, Anchovy, Capers & Garlic **(For 2)**
Cauliflower Steak, Walnut & Caper Salsa, Parsley & Shallot Salad (v)
House Ravioli, Pine Nut & Lemon Butter (v)
Porchetta, Garlic & Rosemary Potatoes, Seasonal Greens & Green Sauce
Dry Aged Sirloin of Beef, Bearnaise Sauce, Fries & Frisée Salad **or** Traditional Roast Garnish

Puddings

Knickerbocker Glory
Sticky Butterscotch Sundae
Dark Chocolate & Bergamot Tart, Crème Fraiche
Selection of Cotswold Cheese Company Cheeses, Crackers & Chutney
Sticky Toffee Pudding, Butterscotch Sauce & Vanilla Ice Cream
Grilled Stone Fruits & Berries, Raspberry Sorbet

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.