



## Party Menu

### October/November 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  
Chicken Liver Parfait, Fig Chutney & Toast  
Deep Fried Sprouts, Honey, Lime, Chili & Roasted Peanuts (v)  
Classic Prawn Cocktail, Bloody Mary Marie Rose & Gem  
Apple Salad, Blue Cheese, Chestnuts, Watercress & Port (v)  
Smoked Salmon Tartare, Caviar & Crème Fraiche

#### Mains

House Ravioli, Nut & Herb Butter (v)  
Market Fish, Roast Cabbage, Wild Mushrooms, Garlic & Thyme  
220g Flat Iron Steak, Fries, Chimichurri, Watercress & Shallot Salad  
Roast Heritage Squash, Chickpeas, Cavalo Nero, Toasted Hazelnuts, Chermoula & Goats Curd (v)  
Red Wine Braised Beef Cheek, Aligoté, Roasted Shallot & Truffle Sauce  
Chicken, Chestnuts & Tarragon Pie, Creamed Mash, Seasonal Greens **(For 2)**  
Double Cheeseburger, Pickles, Lettuce, Onion, 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

Knickerbocker Glory  
Sticky Butterscotch Sundae  
Dark Chocolate & Bergamot Tart, Crème Fraiche  
Selection of Cotswold Cheese Company Cheeses, Crackers & Chutney (£4 Supplement)  
Sticky Toffee Pudding, Butterscotch Sauce & Vanilla Ice Cream  
Spiced Poached Pear, Honey & Ginger 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**

### **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  
Chicken Liver Parfait, Fig Chutney & Toast  
Deep Fried Sprouts, Honey, Lime, Chili & Roasted Peanuts (v)  
Classic Prawn Cocktail, Bloody Mary Marie Rose & Gem  
Apple Salad, Blue Cheese, Chestnuts, Watercress & Port (v)  
Smoked Salmon Tartare, Caviar & Crème Fraiche

#### **Mains**

House Ravioli, Nut & Herb Butter (v)  
Market Fish, Roast Cabbage, Wild Mushrooms, Garlic & Thyme  
220g Flat Iron Steak, Fries, Chimichurri, Watercress & Shallot Salad  
Roast Heritage Squash, Chickpeas, Cavalo Nero, Toasted Hazelnuts, Chermoula & Goats Curd (v)  
Red Wine Braised Beef Cheek, Aligoté, Roasted Shallot & Truffle Sauce  
Chicken, Chestnuts & Tarragon Pie, Creamed Mash, Seasonal Greens **(For 2)**  
Double Cheeseburger, Pickles, Lettuce, Onion, Secret Sauce & Fries

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 (£4 Supplement)  
Sticky Toffee Pudding, Butterscotch Sauce & Vanilla Ice Cream  
Spiced Poached Pear, Honey & Ginger 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.