



## Party Menu

### January 2024

**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 Daube of Beef, Aligoté, Roasted Shallot & Truffle Sauce  
Today's Pie, Creamed Mash, Fresh Greens & Extra Gravy **(For 2)**  
Double Cheeseburger, Pickles, Lettuce, Onion, Secret Sauce & Fries

### 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

January 2024

**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)  
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### 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**

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