



Party Menu April/May 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

- Bang Bang Cauliflower & Sweet Chilli (v)
- Chicken Liver Parfait, Fig Chutney & Toast
- Torched Smoked Salmon, Lemon Kosho & Jalapeno
- Saucisson Sec, Cornichons & Pickled Guindilla
- Isle of White Tomatoes, Cream Cheese, Shalot & Basil (v)

Mains

- House Ravioli, Nut & Herb Butter (v)
- Guinea Fowl, Purple Sprouting, Capers & Golden Raisin Vinegarette
- Market Fish, Harissa Butterbean Purée, Shaved Fennel, Pickled Grape & Capers
- Double Cheeseburger, Pickles, Lettuce, Onion, Secret Sauce & Fries
- Today's Pie, Creamed Mash, Fresh Greens & Extra Gravy **(For 2)**
- Roasted & Raw Cauliflower, Hazelnuts & Aleppo Pepper (v)

Sunday Roast (Sundays only)

- Local Sirloin of Beef, Yorkshire Pudding & Horseradish
- Cotswild Leg of Lamb with Mint Sauce

All Roasts are Served with Roast Potatoes, Cauliflower Cheese, Winter Vegetables & Red Wine Gravy

Puddings

- Knickerbocker Glory
- Sticky Toffee Pudding, Butterscotch Sauce & Vanilla Ice Cream
- Selection of Cotswold Cheese Company Cheeses, Crackers & Chutney (£4 Supplement)
- Dark Chocolate Mousse, Seasonal Fruit & Amaretti Crumb
- Sticky Butterscotch Sundae

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.