



Shared Down the Table for Groups of 15 Or More

Table Snacks

Manzanilla Olives	(v)	6
Sourdough & Salted Butter	(v)	6

Please Chose THREE Starters to Be Shared

Starters

Steak Tartare & Caviar	
Worcestershire Glazed Chipolatas	
Stone Fruit & Tomato Salad, Macadamia, Burrata & Mint	(v)
Chicken Liver Parfait, Cherry, Fig, Toast	
Salt Pig Saucisson, Bread & Butter Pickles	
Crab Beignets, Lemon & Dill Mayo	
Padron Peppers, Salt & Lime	(v)

Please Choose ONE Main Course for All

Mains

Porchetta & Salsa Verde	
Sirloin of Beef & Béarnaise	(£5pp Supplement)
Roasted Whole Chicken & Aioli	
Whole Market Fish & Hollandaise	
Pie & Mash (Choice of - Chicken, Leek & Ham / Steak & Ale / Wild Game)	
Please Ask For The Seasonal Vegetarian Options	(v)

Please Chose TWO Sides for the Table

Sides

House Salad / Courgette, Mint, Peas & Za'atar / Sugar Snaps, Garlic & Chili / Spring Greens	(v)
Ratte Potatoes / Truffle Parmesan Fries / Mash	(v)

Sunday Roasts

(Sundays only)

Sirloin of Beef, Yorkshire Pudding & Horseradish
Roasted Whole Chicken, Pigs in Blankets & Bread Sauce
Pork Loin, Crackling & Apple Sauce
All with Roast Potatoes, Cauliflower Cheese, Seasonal Vegetables & Red Wine Gravy

Please Chose One Pudding for After

Puddings

Berry Crumble, Vanilla Ice Cream	
Sticky Toffee Pudding, Butterscotch Sauce & Vanilla Ice Cream	
Local Ice Cream (Vanilla, Salted Caramel, Raspberry Sorbet)	
Cotswold Cheese Company Cheeses, Crackers & Chutney	(£5pp Supplement)

2 - Courses £40
3 - Courses £45

Available with a 7-day pre-order, bookings will require a £15pp deposit.

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 Eating raw or undercooked food items increase the risk of food born illnesses,

Game Dishes May Contain Shot