
STARTERS

THE TASTEFUL TWELVE



Why not try one of our unique pre-dinner proseccos with one of our 12 Briottet Liqueurs randomly chosen with the roll of a dice? £9

Tartlet (v)

Chicory Jam, Oxford Blue Cheese Fritters, Poached Pear

£9

Terrine

Pork Belly, Pig Cheek, Ham Hock, Apple Caramel, Parsnip, Pickled Girolles

£10

Cauliflower (v)

Roast Cauliflower Velouté, Wild Mushroom, Toasted Hazelnut

£7.50

Salmon

Beetroot Cured Salmon, Beetroot Remoulade, Goats Cheese Mousse, Walnut

£11

Burratta

Chorizo, Red Pepper, Balsamic Shallots, Crispy Leeks

£9.50

Smoked Haddock

Quail Egg, Caviar, Compressed and Pickled Cucumber, Marinated Fennel,

Parmesan Royale

£11.50

(v) = Vegetarian

Some of our dishes may contain allergens. If you have any questions, or would like to know more about the specific ingredients in any of our dishes, please ask a member of staff. A 10% service charge is applied as standard to all bills.

MAIN COURSES

Chicken

Roast Corn fed Chicken Breast, Salt Pig Cotswold Nduja and Leg Croquette, 'Caesar Salad'

£20

Beef

Roast Rump, Braised Rib of Beef, Maple Glazed Celeriac, Truffle and Red Wine Jus

£21.50

Wild Mushroom (V)

Risotto, King Oyster Mushroom, Shallot

£17

Gnocchi (V)

Soft Herb and Parmesan Gnocchi, Jerusalem Artichoke, Roast Onion Consommé

£17.50

Halibut

Seaweed Crumb, Celeriac, Crispy Mussels, Golden Raisin and Caviar Beurre Blanc,

Purple Sprouting Broccoli

£21

Pork

Crisp Belly, Braised Cheek, Marinated Kohlrabi, Crushed Potatoes

£21

Market Fish of the Day

Served with Crushed New Potato, Samphire, Potted Shrimp Butter

£POA

Fillet Steak

8oz, 28-day dry aged Hereford Beef, Chantennay Carrot, Hay baked Celeriac, Crispy Shallot Rings, Salsa Verde. Served with your choice of either: Ox Tail Boulangère or Truffle and Parmesan Triple Cooked Chips

£29.50

Côte De Boeuf (to share)

1kg, roasted 28-day dry aged Hereford Beef rib on the bone, Braised Ox Cheek Stuffed Roscoff onion, Baby Carrot, King Oyster Mushroom, Truffle and Parmesan Triple Cooked Chips, Sauce Diable

£58.50

SIDE ORDERS

£3.50 each

Skin on Fries (v), Parmesan and Truffle fries, Cajun fries (v)

Baby Gem Lettuce *blue cheese, wild nettle & almond dressing, bacon lardons,*

New Potatoes (v) *with garlic butter, Mixed Green Veg (v)* *Broccoli, Peas, Savoy Cabbage, Herb Butter*

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DESSERTS

Granny Smith (v)

Lemon and Crème Fraîche Mousse, Apple Compote, Lemon and Poppyseed Financier,

Burnt Apple Sorbet

£8.50

Coconut and Mango (v)

Chilled Coconut Rice Pudding, Mango Salsa, Baked White Chocolate,

Coconut and Lime Sorbet

£9

Clementine (v)

Cheesecake, Honey Jelly, Orange Sorbet, Honeycomb

£8

Chocolate (v)

Dark Chocolate and Hazelnut Tart, Spiced Rum Mojito Sorbet, Mint

£9

Selection of English Cheeses (v)

Three cheeses £8.50 / Four cheeses £10.50 / Five cheeses £12.50

AFTER-DINNER COCKTAILS

£9 each

Hazy Daisy

Cotswold Dry Gin, Vermouth, Orange

Soyeur au Champagne

Vanilla, Cognac, Maraschino, Halfpenny Green Sparkling English

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