

WINTER 2020

STARTER

Pumpkin soup with curried oil

Seafood chowder

Pigeon with chocolate sauce, blackberries and cocoa nibs

Slow braised ox cheek with potato galette, horseradish foam and red wine sauce

Duo of artichoke with pomegranate and chestnut

MAIN COURSE

Beef fillet with boulangère potato, buttered leeks, wild mushrooms and sauce Diane

Gurnard and bouillabaisse with saffron fondant potatoes, gnocchi, heritage carrot and kohlrabi

Pistachio and parsley stuffed rabbit saddle with Romanesco, pearl barley and parsley root purée

Celeriac, rocket and ricotta Sformato, roasted parsnips, beetroot purée and truffle sauce

SAVOURY

Selection of British and European cheeses with homemade chutney and black grapes
(£3.00 supplement)

Warm Cotswold brie croquettes, honey mustard emulsion with parmesan salad and cranberry gel

DESSERT

Banana soufflé with salted caramel ice cream

Deconstructed tiramisu

Apple cider cinnamon and berry crumble with crème anglaise

Chocolate fondant with walnut ice cream

Selection of teas and coffees available

2 courses £40.00

3 courses £50.00

4 Courses £60.00 (including savoury course)

We cannot guarantee the absence of any traces of nuts or other allergens,
please advise staff if you have any dietary requirements
12.5% service charge will be added to your bill

