

MAIN MENU

STARTERS

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| White Bean & Tahini Dip, <i>Rose Harissa, Toasted Seeds & Grilled Ciabatta</i> | 6.50 |
| Potato & Leek Soup, <i>Truffle Oil & Crisps</i> | 7 |
| Crispy Calamari, <i>Coriander, Spring Onion & Sweet Chillli</i> | 9.50 |
| Twice Baked Cheddar Soufflé, <i>Spinach & Grain Mustard Cream</i> | 8.50 |
| Devilled Kidneys on <i>Sourdough Toast</i> | 9 |
| Honey Glazed Hot Smoked Salmon, <i>Celeriac Remoulade & Crostini</i> | 11 |
| Caesar, <i>Garlic Crutons, Crispy Bacon, Parmesan & Anchovies</i> | 9 |
| Venison Ragu, <i>Pappardelle & Berkswell</i> | 12 |
| Autumn Squash, <i>Tenderstem Broccoli, Quinoa & Bitter Leaves</i> | 9 |

SHELLS

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|---|--------|
| 1/2 Pint Atlantic Prawns, <i>Mayonnaise</i> | 9 |
| Cornish Mussels with <i>Shallot Cream and Dunkertons Cider</i> | 8 |
| Grilled 1/2 Shell South Coast Scallops, <i>Smoked Bacon & Pangrattato</i> | 11 |
| River Yealm Oysters with <i>Tabasco & Shallot Vinaigrette</i> | 3 each |

MAINS

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|---|-------|
| Slow Roasted Spiced Pork Belly, <i>Bok Choi, Green Beans & Cashew Nuts</i> | 19 |
| Castlemead Half Chicken, <i>Wild Mushrooms, Garlic, Tarragon Jus</i> | 16.50 |
| Cotswolds Lamb Rack, <i>Pulled Shoulder & Haggis Crouquette, Heritage Baby Carrots</i> | 24 |
| Daily Pie, <i>Creamed Potato, Green Beans & Red Wine Jus</i> | 18 |
| Cornish Hake, <i>Chorizo & Bean Stew, Swiss Chard & Saffron Mayonnaise</i> | 19.50 |
| Pan Fried Calves Liver, <i>Creamed Potato, Streaky Bacon, Sage & Onions & Jus</i> | 16.95 |
| Cajun Spiced Sweet Potato, <i>Cauliflower & edamame Bean Cous Cous, Herb & Nut Mayonnaise</i> | 16 |
| Pan Roasted Gilt Head Sea Bream, <i>Fennel & Samphire Herb Butter</i> | 21 |
| Cotswolds Game P O A | |

DRY AGED BEEF

*We dry age our British cuts of rare breed beef (minimum of 30 days) in-house for a superior level of tenderness and flavour. All steaks are served with French Fries, Rocket & Grilled Tomato.

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| 10oz Hereford Ribeye | 24 | 8oz Paddock Farm Sirloin | 22 |
| 8oz Flat Iron Steak | 16.50 | 10oz Ruby Red Rump | 19.50 |
| T-Bone (for two) | 69.95 | Daily Cut | POA |

SAUCES 2.50 each

Peppercorn, Bearnaise, Stilton Hollandaise or Garlic Butter

SIDES

4.50 each

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|---------------------------------------|---------------------------------------|
| French Fries | Broccoli, Chilli & Almonds |
| Green Beans, Confit Garlic | Creamed Potatoes |
| Baby Gem, Tomatoes & Mustard Dressing | Roasted Potatoes and Rosemary Steamed |
| Honey Roast Heritage Carrots | Spinach |

An optional 12.5% service charge will be added to your bill

*Please let us know if you have any food allergies



