

RESTAURANT & TERRACE DINNER MENU

18.00 – 21.00

STARTERS

Creamed rosary goats' cheese and beetroot tart, candied walnut, apple relish	£7.50
Chilled tomato soup, globe artichoke, basil focaccia, marinated cottage cheese	£8.50
Pan fried king scallops, ham hock and leek, heritage carrot and frissi salad	£15
Marinated chalk stream trout, wasabi cream cheese, radish, crisp anchovies, light rye bread	£12
Potted Cotswold white chicken, chorizo, balsamic pickled onion puree, crisp sourdough	£10.50

COOKED OVER A SYNERGY GRILL

Roast rump and belly of lamb, chive potato puree, peas and beans, parsley & mint chimichurri	£28
10 Oz Tamworth pork t bone steak, sage and onion butter, creamed cabbage, salt baked jersey royals and Benson's cider apple sauce	£24
28-day aged longhorn beef fillet, salt baked carrot, shitake mushroom, asparagus and creamed truffle and parmesan potato puree	£28
Grilled 7oz tuna steak, cherry plum tomato, chilli and yellow courgette ragout	£18

MAINS

Spiced baked aubergine, chickpea, yellow courgette, sweet pepper	£15
Sweet potato hash, poached cackle bean egg, summer vegetables, dill hollandaise	£14
Grilled market fish, wilted spinach, tomato and caviar dressing, jersey royals	£20

SIDES

Spiced baked baby cauliflower, jersey royals, salt baked carrots, thin/fat cut chips, Cowley salad, fine bean and parmesan dressed gem lettuce	£4
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DESSERTS

Passion fruit and pineapple pavlova, mango and black coconut ice cream	
Baked apple and toffee crumble tartlet, vanilla ice cream	£6.50
Cold chocolate fondant, salted chocolate centre, marinated raspberries, raspberry sorbet	£6.50
Selection of British cheese, chutney, celery grapes & miller damsel cheese biscuits	£6.50
	Choice of 3
	£12
	Choice of 5
	£14

If you have specific allergies or queries, we will do our best to accommodate you.
Please note a discretionary 10% service charge will be added to your final bill.