

Private Dining

£35 per person

Starters

Seasonal home-made soup

Freshly baked bread and Gloucestershire Netherend Farm butter

Slow-cooked ham hock curried rissole

Pickled vegetables, lime and Cotswold Gold rapeseed oil mayonnaise

Confit free range chicken and guinea fowl terrine

Wild mushroom ketchup, pickled enoki mushrooms, toasted brioche

Beetroot & gin home cured salmon gravlax

Tewkesbury mustard crème fraîche, heritage beetroot, pumpernickel bread

Thai-spiced smoked haddock and cheddar fish cakes

Home-made tartar sauce

Devon hand-picked white crab meat and king prawn cocktail (£5 supplement per person)

Saffron aioli, pickled cucumber, cos lettuce, vine tomatoes

Red wine poached pears & gorgonzola salad

Marinated bitter chicory, caramelised walnuts, honey mustard dressing

World's best cheese award winning Cerney Ash goat's cheese (v)

Caramelised figs, balsamic glaze, charcoal biscuit

Curried roasted aubergine roulade (v) (gf)

Tandoori spiced ratatouille, tomato fondue

Mains

24-hour slow-braised blade of Herefordshire beef

Caramelised local root vegetables, celeriac purée, red wine sauce

Chargrilled free-range Gloucester Old Spot pork chop

Pancetta savoy cabbage, pink peppercorn sauce, glazed apple

Roasted corn-fed supreme of chicken

Wilted spinach & leeks, heritage carrots, morel mushroom sauce

Confit local pork belly roulade

Chorizo and bean ragout, cider sauce

Line-caught south coast cod fillet

Tenderstem broccoli, tomato and caper salsa

Grilled grey mullet fillet

Ratatouille, sauce vierge

Bibury trout fillet (£5 supplement per person)

Pea and shallot tortellini, wilted spinach, Chardonnay beurre blanc

Grafton Farm grilled lamb rump (£8 supplement per person)

Peas, broad beans and pancetta fricassee, lamb jus

Pan-fried Gressingham duck breast (£8 supplement per person)

Asian-spiced stir fry vegetables, honey and ginger glaze

Wild mushroom tortellini (v)

Sun blush tomatoes, mascarpone white wine sauce, watercress parmesan salad

Spiced chickpeas and new potato fritters (v)

Curried lentil sauce, coriander & mango slaw

Roast butternut squash, spinach and broad bean risotto (v)

Parmesan, garlic bread

Desserts

Sticky toffee pudding

Brandy snap, toffee sauce, honeycomb ice cream

Pear and almond frangipane tart

Cotteswold Dairy clotted cream

Dark chocolate and praline mousse

Home-made pistachio ice cream

Vanilla and raspberry crème brûlée

Shortbread biscuit

Passionfruit and mango panna cotta

Pistachio biscotti, almond crumb

White chocolate and strawberry cheesecake

Strawberry sorbet

Selection of home-made ice creams or sorbets

Brandy snap

Tewkesbury Park local cheese Board (£5 supplement per person)

Cotswold organic brie and Alex James' Blue Monday, Hereford Hop, Cerney Ash goat's cheese, chutney, grapes, celery and biscuits

We make just about everything in-house, so if you have any special dietary requirements or allergies, please just speak with a member of the team.

