

Day Menu

9-12pm Morning Plates

Home-made banana bread slice £4

Warm pain au chocolat £4

All-butter croissant £4
Raspberry jam

Greek yoghurt, mixed berry compôte
& granola £5

Cotteswold Dairy milk porridge £4
Cotteswold honey & fresh berries

Home-made smoothie with coconut,
lychee & mango £4

Home-made smoothie with fruits of the forest £4

12-6pm Starter Plates

Marinated Harlequin olives £5

Grilled flatbread with hummus £6 (g*)

Seasonal soup £8 (v)
Warm crusty roll, local butter

Trio of mixed nuts, pretzels & Bombay mix £7

Lighter Plates

Chorizo, basil & Gruyère cheese baked pretzel,
chipotle mayonnaise & fries £12

BBQ pulled chicken & pickled red cabbage,
bourbon glaze bao bun, sweet potato fries £12

Burrata, heirloom tomatoes, garlic butter baked
ciabatta, rocket leaves & fries £12 (v)

If you have a dietary requirement or a particular allergy,
please let our team know. (v) = vegetarian dish,
(g) contains gluten, * = can be made gluten free
(pb) = plant based

Salad Plates

Locally smoked Scottish salmon & avocado salad £15 (g*)
*Rocket leaves, toasted rye bread, pickled quail egg,
radish & wasabi mayonnaise*

Heritage beetroot, garbanzo beans & Greek
feta salad £12
*Olives, sun-dried tomatoes, baby gem &
lemon garlic dressing*

Main Plates

Grilled chalkstream trout fillet £20
*Jersey Royal new potatoes, Evesham tenderstem
broccoli, lemon caper butter sauce*

Roast cornfed chicken supreme £20
*Koffmann's potatoes herb mash, grilled heritage carrots,
peppercorn sauce*

Wild mushroom tortellini £20
*Sun-dried tomato & mascarpone sauce,
Parmesan crisp, wild rocket pesto*

Classic battered fish & chips £20 (g*)
*Atlantic cod fillet, tartare
sauce, crushed fresh garden peas, fries*

TP Cajun-spiced beef burger £18 (g*)
*Pretzel burger bun, skinny fries, smoked bacon,
mature cheddar, tomato chutney, rainbow slaw*

Butter chicken curry £18 (g*)
*Onion pilaf rice, tawa paratha, achar, raita
& poppadum*

Pudding Plates

Lemon fudge cake £7 (g)
Vanilla ice cream

Almond frangipane fruit tart £7 (g) (v)
Raspberry sorbet

Triple chocolate brownie £7 (v) (g*)
Chocolate sauce, vanilla ice cream

Fruits of the forest Eton mess £7
Strawberry ice cream

Salted caramel ice cream, toffee sauce
& chocolate brownie sundae £8

Coconut & mango sorbet sundae £8
Passion fruit & mango salsa