

Evening Menu



Starter Plates

Bite-sized

Bread board £5 (g*) (v)

Sourdough, rye bread, bread sticks, locally-churned butter, Cotswold Gold rapeseed oil & aged balsamic

Marinated harlequin olives £5 (v) (pb)

Evesham tenderstem £5 (g) (v) (pb)

Tempura-fried, lemon & garlic dressing, hummus

Goat's cheese cornetto £5 (g) (v)

Goat's cheese mousse & pickled beetroot – a bite-sized beauty

BBQ-pulled chicken & leek tart £5 (g)

Red onion marmalade & chipotle mayonnaise

Hand-picked crab croquette £5 (g*)

Wasabi, micro herb & radish salad, lemon gel

Full-sized

Roast butternut squash & red pepper soup £8 (v) (pb) (g*)

Sun-blushed tomato salsa, sourdough

Scottish king scallops £15 (g*)

Textures of onion, pickled cucumber, Parmesan foam, shellfish tuile

Sashimi-cut, locally-smoked Scottish salmon £15 (g*)

Mooli, avocado smash, micro herbs, crispy rye bread

Ham hock and confit chicken terrine £12 (g*)

Apricot & ginger chutney, brioche, pork scratchings

English burrata and Westland heritage tomatoes £12 (v)

Aged balsamic glaze, torn basil, wild rocket pesto, toasted seeds

Main Plates

Catch of the day £25

Jersey Royal new potatoes, seasonal greens, sea herbs, curried lemon butter caper sauce

Classic battered fish & chips £22 (g*)

Atlantic cod fillet, crabmeat tartare sauce, crushed fresh garden peas, fries

Gloucester Old Spot pork belly £22

Slow-cooked pork belly, five bean cassoulet, tenderstem, crackling, bourbon Jack Daniel's glaze

Home-made authentic Indian curries, served with onion pilaf rice, tawa paratha, achar, raita & poppadum

Himalayan goat curry £22 (g*)

Butter chicken curry £20 (g*)

Punjabi chickpea & paneer masala curry £18 (g*) (v)

TP Cajun-spiced beef burger £20 (g*)

Pretzel burger bun, skinny fries, smoked bacon, mature cheddar, tomato chutney, rainbow slaw

Wild mushroom tortellini £22 (g) (v)

Sun-dried tomato & mascarpone sauce, Parmesan crisp, grilled king oyster mushrooms

From the grill

All served with confit plum tomatoes, Portobello mushroom, thick-cut chips & watercress salad (g)*

Hereford beef pavé rump steak with peppercorn sauce £28

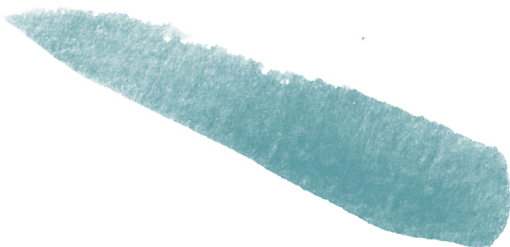
Tandoori-spiced bone-in poussin chicken with makhani sauce £25

Grilled chalkstream trout with lemon butter sauce £22

To enhance your main plate

Wild rocket & cherry vine tomatoes with Grana Padano £5

Heritage beetroot & baby gem salad with lemon vinaigrette £5



Evening Menu



Mini Puds

Fancy something sweet, but feeling pretty full? Pick one of these mini-puds, served with your choice of tea or coffee.

Lychee, cardamom & raspberry £7 (g) (v)
Choux au craquelin

Passion fruit & mascarpone mousse dome £7 (g) (v)
Sablé biscuit

Dark chocolate & salted caramel tart £7 (g) (v)

Pair of petits macarons £7 (v)

Proper Puds

Valrhona dark chocolate, banana & hazelnut bar £12
(g) (v) *Greek yogurt sorbet, miso caramel*

Coconut & mango parfait £9 (v) (pb)
Guava sorbet

Deconstructed lemon & mint tart £9 (g) (v)
Mint sorbet

Sticky toffee pudding £9 (g) (v)
Butterscotch sauce, salted caramel ice cream, brandy snap

Local cheese plate £14.50 (g*)
*Hereford Hop, Alex James' Blue Monday, Rosary
Ash Goat's Cheese, Organic Cotswold brie.
Fresh honeycomb, homemade chutney, grapes, celery,
quince jelly & selection of biscuits*

Dinner inclusive

If you are staying with us on a dinner, bed & breakfast rate, spend up to £40 on food including tea or coffee. Additional spend will be shown on your invoice as a supplementary food charge.

Pudding Wine

Go on, try a pudding wine...

2022 Birbét Brachetto, Negro – Italy 5% 125ml £8
To pair a dessert with a sweet wine is a thing of beauty. This red from Piemonte in north-west Italy is the perfect accompaniment to your dessert.

Caramel espresso Martini £9.50

After Eight cocktail £9.50

Something Hot?

Clifton Coffee Roasters
from £2.50 to £4.25

*Americano, cappucino, latte,
flat white, espresso,
double espresso, mocha,
hot chocolate*

Selection of teas & infusions
from £3.50 to £4.00

*Earl Grey, English breakfast, Darjeeling,
green, distinctively smoky, triple mint,
lemon & ginger, chamomile,
rooibos, jasmine, berry & hibiscus*

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



Love the food & service?

*We don't agree with service charges.
If you feel like leaving a tip, we thank you for your generosity and you can be assured that all tips are fairly shared amongst the whole team and paid directly to them.*

Check in and share your top tips & pics:



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