

Dinner menu

To begin with

Leek and Potato Veloute – Onion Beignets

Warm Smoked Eel with Roast Beetroot, Horseradish Crème Fraîche

Heritage Tomato and Pesto Tart Fine with Buffalo Mozzarella

Rustic Pork Terrine, Pease Pudding and Mesclun Salad

To follow on

Grilled Ribeye Steak, Béarnaise and Watercress

Sauté of Lambs Liver, Pomme Puree and Onion Jus

Supreme of Cotswold Chicken, stuffed with St Eadburgha
wrapped in Streaky Bacon

Fillet of Cornish Whiting with Purple Sprouting Broccoli and Beurre Blanc

To save room for

Blueberry and Almond Tart with Clotted Cream

Exotic Fruits, Brandy Snap, Sorbet and Coulis

A Selection of Artisan Cheeses with Biscuits and Chutney

Dark Chocolate Delice, Raspberry Compote

Peanut Mousse and Brittle with Coffee Soil

*All dishes include their own unique vegetable and potato dishes,
however extra seasonal vegetables and potatoes are available.
The Dinner menu is priced at £29.95 including coffee and Petit Fours.*

Vegetarian

Spinach and Wild Mushroom Roulade with Girrolle Cream

Linguine of Spring Vegetables, Pea Shoots and Cotswold Cheese

Chargrilled Halloumi on a Fig and Ginger Tart

Goats Cheese Mousse, Beetroot and Raspberry Puree, Sakura Cress

Seasonal

We are excited to offer you our new seasonal menu in partnership with our daily dinner menu.

These seasonal offerings are priced as a supplement to the daily menu.

Please feel free to mix and match but most of all enjoy.

To begin with (supp £3.50)

Simply Smoked Wye Valley Salmon, Traditional Garnish

Tempura of Lobster with its own Bisque

Marinated and Confit Duck Terrine, Plum Chutney

To follow on (supp £5.00)

Butter poached Brill - buttered Gems and Shellfish Sauce

Braised Ox Cheek – Beef Fillet, Root Vegetable Rosti and Braising Jus

Rack of Venison with Garlic Chive Spaetzle and Port Wine Sauce

To save room for (supp £3.50)

Chocolate Pithivier with Prune and Armagnac Ice Cream

Red Wine poached Pear and Pistachio Financier