



Autumn Set Menu

2 Course

3 Course

Artisan Breads, House Whipped butter

£6

STARTERS

Beetroot Cured Scottish Salmon,

Fennel & Smoked Almond Salad

Smoked Ham Hock & Pistachio Terrine,

Toasted Sourdough Bloomer, Fig & Onion Chutney

Chicken Liver Parfait,

Cranberry Compote, Toasted Brioche, Pan D'espices

Hand Rolled Chestnut & Squash Ravioli,

Nutmeg & Butternut Squash Cream

Shakshuka Duck Egg,

Spiced Tomato Ragu, Shaved Fennel

MAINS

Cotswold Estate Venison Loin,

Marinated Blackberries, Squash & Roasted Jerusalem Artichoke Puree (£8 Supplement)

Truffled Guinea Fowl,

Potato Pave, Seasonal Greens, Fried Cotswold Chicken Ravioli, Red Wine Sauce

Prosciutto Wrapped Pork Fillet,

Gnocchi, Fricassee of Smoked Pancetta & Garden Greens,

Spiced Korean Cauliflower Fritters,

Pickled Asian Slaw, Sriracha Mayonnaise, Sesame

Pan-Fried Stone Bass,

Lemongrass, Ginger, Corn & Clam Chowder



Our menu contains allergens. If you suffer from an allergy or intolerance, please do let a member of the restaurant team know upon placing your order. A discretionary service charge of 12.5% will be added to your bill. All prices include VAT.

(V) - Vegetarian ,(VG) - Vegan (GF) - Gluten Free



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DESSERTS WINE & PORT (50ml)

Tokaji, Late Harvest, Disznoko, Hungary	£8
Kopke Fine Ruby, Port	£7
Kopke Fine Tawny, Port	£7
Pedro Ximenez	£8

DESSERTS

Apple Tartlet,
Vanilla Ice-Cream & Warm Custard
Belgium Chocolate Mousse,
Pistachio Fudge & Blackberries
Selection British Continental Cheeses,
Fig Chutney, Crackers & Grapes
Selection of Sorbets



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