

<b></b>	BREADS	READS			
		Sourdough & butter	£4	Rosemary focaccia & olive oil	£4

## SMALL

Beetroot, ewe's curd salad, miso & wasabi dressing	£IO	Montgomery cheddar tart, ham hock, pickled shallots, baby gem, mustard dressing	£12
Carrot & star anise soup, warm milk bread	£10	Parsley & garlic prawns, sesame toast	£15
Farmhouse pork terrine, crispy hen's egg, gherkin & caper mayonnaise	£12	Hot-smoked salmon, warm blini, sea vegetables, crème fraîche	£17

## LARGE

Mushroom & celeriac strudel, nettle pesto	£24	Butterfly sea bream, fennel, red wine sauce	£32
Chicken Kiev, smoked garlic mayonnaise, curry fries	£26	Short rib of beef & comté cheese lasagne	£32
Confit duck leg cassoulet, Morteau sausage, parsley pistou	£30	Monkfish & prawn thermidor, seasonal greens	£36
		Grilled rib-eye steak, chimichurri, triple cooked chips (8oz)	£38

## SIDES

Fries £5	Mixed leaves, lemon olive oil dressing £5	Seasonal greens £6	Triple-cooked chips £6

Invisible fries £5 - 0% Calories, 100% Charity
(Tuck into a side of invisible chips. They're delicious. All proceeds go to the charity, Hospitality Action)

	SWE		
Cotswold tart, clotted cream ice cream	£10	Spiced pear crumble, vanilla custard	£IO
Orange crêpe soufflé, Grand Marnier sauce	£10	Roquefort cheese, Eccles cake	£18
Rhubarb arctic roll	£10		

Feeling 'tip top' after your dining experience with us!? We have popped a 10% discretionary service charge onto your bill and all of this will be shared equally amongst our hard-working team. If you'd like to opt-out that's fine too, just let us know.



Some of our dishes contain allergens, as well as (delicious!) calories. If you'd like to see our allergen menu and calorie count for our dishes scan the QR code.