

# STARTERS

Cotswold Chicken Terrine with Chicken Liver Parfait, Brioche, Figs & Cherries £8.00

Mushroom Omelette with Creme Fraiche & Parmesan £7.50

Mussels Cooked in Beer £7.00

Squab Pigeon with Parsley Root & Herb £10.00

Oxford Blue Cheese with Poached Pear, Raisins, Walnuts, Endive & Walnut Dressing £6.00

Smoked Mackerel Scotch Egg with Dill Mayonnaise £7.10

Crispy Pigs Heads with Pancetta, Black Pudding & White Horse 'Brown Sauce' £7.10

# MAINS

Hay Roasted Cotswold Venison Thick Flank with Jerusalem Artichoke  
Gratin & Venison Gravy £50.00 (for two to share)

Merryfield Farm Duck Breast with Duck Chou Farci, Parsnips, Pear &  
Chestnuts £20.00

Cotswold Chicken with Crispy Wing, Celeriac, Girolles, Truffle & Chicken  
Gravy £19.95

Plymouth Plaice with Brown Shrimps & New Potatoes £20.00

Purston Manor Lamb 'Pie' with Braised Red Cabbage, Dauphinoise  
Potatoes, Redcurrant Sauce & Lamb Gravy £22.00

Fish & Chips with Pea Puree & Tartar Sauce £13.95

Newbottle Farm Beef Fillet with Beer Braised Onions, Roasted Bone  
Marrow & White Horse Chips £26.00

Little Hill Farm Pork Belly with Pork Cheek Croquette Potato & Baked  
Apple Puree £19.95

Gnocchi with Butternut Squash & Sage Pesto £14.95

SIDES all at £3.00

White Horse Chips  
Dauphinoise Potatoes  
Braised Red Cabbage  
Broccoli with Hazelnuts

All items are subject to availability. All our bread is baked in house. Please ask a member of staff if you have any concerns regarding allergens in our dishes.