

STARTERS

Cotswold Chicken Terrine with Fig & Cherry Chutney & Toasted Brioche
£8.00

Hay Smoked Partridge with Pearl Barley, Jerusalem Artichoke
& Partridge 'Tea' £10.00

Mushroom Omelette with Creme Fraiche & Parmesan £7.50

Cured Hampshire Trout with Smoked Trout Mousse, Trout Roe, Dill
Pickled Cucumber & Rye £8.00

Salad of Beetroot, Pumpkin, Goats Curd & Chicory with Walnut Dressing
£6.00

Smoked Mackerel Scotch Egg with Dill Mayonnaise £7.10

Crispy Pigs Heads with Pancetta, Black Pudding, Beer Pickled Onion &
Onion Ketchup £7.10

Our chefs work in a small kitchen environment where most allergens are present including nuts and peanuts.
Therefore **we can never guarantee** our dishes are completely free from traces of any known allergens

MAINS

Cotswold Chicken with Chestnut Stuffing, Celeriac, Brioche Bread Sauce
& Chicken Gravy £20.00

Merryfield Farm Duck Breast with Duck Faggot, Carrots & Duck Gravy
£20.00

Gnocchi with Parsley Root Puree & Mushrooms £14.95

Little Hill Farm Pork Belly & Tenderloin with Parsnip Puree, Pear,
Hazelnuts, Pork Cheek Croquette Potato & Pork Gravy £19.95

Cauliflower with Caramelised Cauliflower Puree, Almonds, Raisins &
Pickled Black Cabbage £12.95

Purston Manor Lamb 'Pie' with Savoy Cabbage, Dauphinoise Potatoes
Mint Sauce & Lamb Gravy £22.00

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

Whole Plymouth Plaice with Brown Shrimps, Samphire & New Potatoes
£20.00

Fish & Chips with Pea Puree & Tartar Sauce £13.95

SIDES all at £3.00

White Horse Chips
Dauphinoise Potatoes
Braised Red Cabbage
Sprout Tops with Chestnuts

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