

STARTERS

Glazed Omelette of Wild Mushrooms, Creme Fraiche &
Parmesan £7.50

Cured Salmon, Salmon Mousse, Dill Pickled Cucumber, Avruga
Caviar & Rye £8.00

Oxford Blue Cheese, Poached Pear, Pickled Celery, Walnuts,
Apple, Chicory & Walnut Dressing £6.00

Oak Smoked Quail, Slow Cooked Leg, Poached Quail Egg,
Pickled Mushroom & Cep Mayonnaise £10.00

Pigs Head & Black Pudding Terrine, Piccalilli & Toasted Honey,
Mustard Loaf £7.00

Brixham Crab Scotch Egg & Shellfish Sauce £7.50

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.

M A I N S

Merryfield Farm Duck, Smoked Duck 'Chou Farci', Lavender,
Orange, Braised Red Cabbage & Condiment
(for Two to Share) £40.00

Newbottle Farm Beef Fillet, Beer Braised Onions, Roasted Bone
Marrow & White Horse Chips £26.50

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

Salt Baked Jerusalem Artichoke, Bulgar Wheat, Goats Curd &
Hazelnuts £14.95

Cotswold White Chicken, Celeriac, Chestnut & Chicken Sauce
£20.00

Cotswold Venison Loin, Slow Cooked Venison, Beetroot, Tops &
Toasted Barley £22.00

Little Hill Farm Pork Belly, Slow Cooked Shoulder 'Apple',
Pickled Onion & Mustard Cream Potatoes £18.95

Sea Bass Fillet, Turnip, Greens & Lemon £18.95

Gnocchi, Sage Pesto & Butternut Squash £14.95

Fish & Chips, Pea Puree & Tartar Sauce £13.95

S I D E S all at £3.00

White Horse Chips

Dauphinoise Potatoes

Braised Red Cabbage

Buttered Savoy Cabbage

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