

S T A R T E R S

Wye Valley Asparagus with Duck Ham & Egg £8.95

Pea Soup with Crispy Quail Egg £7.00

Smoked Haddock Omelette 'Arnold Bennet' £7.50

Duck Liver Parfait with Fig & Cherry Chutney &
Toasted Brioche £7.00

Salt Baked Beetroot with Oxford Blue Cheese &
Walnut Tart £7.00

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

Whole Roast Cotswold Chicken with Wye Valley Asparagus, Jersey Royal Potatoes, Wild Garlic & Truffle Gravy £40.00 *(for two to Share)*

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

Fillet of Scottish Cod with Bouillabaisse Sauce & New Potatoes 17.95

Tenderloin of Little Hill Farm Pork with Slow Cooked Shoulder, Turnip, Apple & Pork Cheek Potato Croquette £18.95

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

Tronçon of South Coast Monkfish with New Potatoes & Cornish Mussel Sauce £21.00

Hay Baked Celeriac with Wild Mushrooms Ragout
£13.95

S I D E S all at £3.00

White Horse Chips
Dauphinoise Potatoes
Braised White Cabbage & Alsace Bacon
Kale with Hazelnut Butter

Please note some of our meats are served pink as standard, please ask your server for more information. 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.