

Set Lunch

2 Courses £18, 3 Courses £22

Starters

Served with Freshly Baked Bread, Butter Churned Today & Garden Salt

Beer & Cheddar Soup

Duck Liver Parfait with Malted Cabbage from Our Small Holding & Pickled Red Currants

Forge Farm Beetroots - Raw with a Dressing made from Vinegar & Honey from Forge Farm with Really Fresh Cottage Cheese

Mains

Fish & Chips with Pea Puree & Tartar Sauce

Whole Roast Squash from Wykham Farm with Cracked Wheat, Sage & Kale

Savoury Porridge of Cotswold Grains with Sweetcorn From Forge Farm

Desserts

Rosehip Custard, Hedgerow Fruit & Milk Crumble

Pear & Almond Pudding with Buttermilk Ice-Cream

Ice- Cream Pots *Chocolate or Vanilla*

Hendrik works 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