

'Wild, Sustainable, Organic'

Starters

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

Duck Liver Parfait with Malted Cabbage from Our Small Holding & Pickled Red Currants £6.50

Beer & Cheddar Soup £5.50

Forge Farm Beetroots - Raw with a Dressing made from Vinegar & Honey from Forge Farm with Really Fresh Cottage Cheese £6.00

Pig's Head Terrine with Apples & Sage £6.50

Salt Pig Charcuterie Selection £9.00

Tart of Moreton Farm Mushrooms with Really Fresh Cottage Cheese & Truffle £5.50

Mussels Cooked with Leeks & Beer £7.00

Hampshire Chalk Stream Trout, Dill Pickled Gherkin From Wykham Farm,
Land Cress, Malt Vinegar Jelly & Cultured Cream £8.00

Main Courses

Traditional Plates & Signature Dishes

'Pie' of Venison Stalked Near Newbottle Estate with Greens from Our Small Holding
& Squash From Forge Farm £20.00

Fish & Chips with Pea Puree & Tartar Sauce £15.95

Pork Belly From Little Hill Farm, Malted & Pickled Red Cabbage From our Small Holding
& Celeriac £16.95

Savoury Porridge of Cotswold Grains with Sweetcorn From Forge Farm £14.95

Fillet of Newbottle Farm Beef, Greens from Our Small Holding, Chips &
Beef Stock & Onion Paste £26.00

Whole Roast Squash from Wykham Farm with Cracked Wheat, Sage & Kale £14.95

for Two to Share
Game Pie with Red Cabbage & Garlic & Rosemary Roasted New Potatoes £30.00

Sides all £3.00

Chips

Green Vegetables

Red Cabbage

Garlic Roasted New Potatoes

Desserts

Rosehip Custard, Hedgerow Fruit & Milk Crumble £6.50

Whipped 80 % Chocolate, Cotswold Dark Rye Cake & Toasted Rye Ice-Cream £7.00

Pear & Almond Pudding with Buttermilk Ice-Cream £7.00

Ice- Cream Pots *Chocolate or Vanilla* £4.50

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