

NO. 3

SNACKS, BREAD & SHARERS

Freshly Baked Sourdough , Netherend farm butter, Cotswold Gold oil & salsa verde (V, G, D, SD)	£5
Nocellara Olives (VG, GR)	£5
Padron Peppers , smoked paprika and chilli salt (VG)	£7
Burnt Aubergine Dip , feta, pomegranate and toasted sourdough (VG, SE, G, GR)	£10
Whole Baked Camembert , garlic, rosemary, chilli jam and toasted sourdough (V, D, SD, GR, G)	£14
Smoked Salmon Platter , capers, pickled shallots, parsley, burnt lemon and sourdough bread (F, G, SD)	£12/£18
Charcuterie Platter , salami, chorizo, terrine, hogs' pudding, piccalilli, cornichons and sourdough bread (G, SD, E, MU)	£12/£18

SMALL PLATES *Perfect for sharing around the table as starters or as your main meal*

Mushroom Arancini , aioli, Parmesan and truffle oil (G, E, GR, D)	£9
Ham Hock Terrine , piccalilli, cornichons and toasted sourdough (G, MU, SD)	£10
Marinated King Prawns on toasted sourdough, smashed avocado, chilli jam and garlic crisps (C, G, SD, GR)	£12
Ox Cheeks Croquettes , horseradish mayonnaise, salsa verde and red wine jus (G, E, SD)	£12
Whole Burrata , roast peppers, salsa verde and toasted sourdough (V, D, G, SD, GR)	£13
Twice-Baked Double Gloucester Soufflé , leek fondue and fresh truffle (V, E, D, G, SD) <i>please allow 15 minutes</i>	£13
Cornish Scallops cooked in Nduja butter and served in the half shell, smoked paprika and burnt lemon (MO, D, GR)	£18

LARGER PLATES

Cheeseburger , 6oz beef patty, honey glazed bacon, lettuce, tomato, chilli jam, aioli and skinny fries (G, SD, GR, E, D)	£18
Sweet Potato Masala , basmati rice, toasted almonds, spring onions and spicy poppadom (VG, N, G) <i>add King Prawns (C)</i>	£18/£22
Slow Cooked Pork Belly glazed in Gochujang, tenderstem broccoli and puffed crackling (SD, SE, S, G, GR)	£24
Sea Bream , charred peppers, olive oil mash, salsa verde and romesco sauce (F, D, N, SD, GR)	£24
Slow Cooked Venison , honey glazed bacon, creamy celeriac, roast parsnips and red wine juniper jus (SD, D)	£28
Grilled Rib-Eye Steak (10oz) served with one of our steak sauces (D)	£30
Grilled Fillet Steak (7oz) served with one of our steak sauces (D)	£34
Extra Steak Sauces	
Peppercorn (D, SD) Salsa Verde (VG, SD) Béarnaise (V, E, D, SD) Garlic Parsley Butter (V, GR, D) Stilton (V, D)	£3

FOR THE TABLE TO SHARE *please allow 25-45 minutes*

Whole Baked Seabass cooked and served on the bone, burnt lemon and garlic parsley butter (F, D, GR)	£48
Tomahawk Steak (42oz) served with any two of our steak sauces (D)	£80

ON THE SIDE

Salty Skinny Fries , aioli and chives (V, E, GR, SD)	£4
Crispy Spicy Crushed Potatoes , spring onions and coriander (VG)	£5
Barbecued Carrots , maple syrup, dukkah spice and yoghurt (VG, N, SE)	£5
Green Beans , roast hazelnuts and chilli salt (VG, N)	£5
Baby Gem Salad , Parmesan and truffle oil (D)	£6
Parmesan & Truffle Fries , béarnaise sauce (D, E, SD)	£7

ALLERGEN KEY

Our allergen key is designed to help you with your menu choices, the letters on the menu are there to inform you of the allergens that are present within our dishes.

*Please let us know if you have any allergies, intolerances, or dietary requirements before placing your order.

Not all ingredients are listed on the menu and we can not guarantee the total absence of traces of nuts or allergens.

(C) Crustaceans (CE) Celery (D) Dairy (E) Eggs (F) Fish (P) Peanuts (G) Gluten (L) Lupin (V) Vegetarian
(N) Nuts (MO) Molluscs (MU) Mustard (S) Soya (SD) Sulphur Dioxide (SE) Sesame Seeds (VG) Vegan (GR) Garlic

A discretionary 12.5% service charge will be added to your final bill. Which will then be shared equally between all our staff

All prices are inclusive of VAT