



## NIBBLES

<b>Honey &amp; Spice Mixed Nuts</b> .....	<b>3.5</b>
<b>Nocellara Del Belice Olives</b> .....	<b>3.5</b>
<b>Organic Sourdough &amp; Salted Butter</b> (suitable for two) .....	<b>3.5</b>

## STARTERS

<b>Crapaudine Beetroot</b> , hazelnut praline & muscat grapes (V).....	<b>8</b>
<b>Aged Beef Tartare</b> , nasturtium, beef fat breadcrumbs.....	<b>9</b>
<b>Cured House Salmon</b> , dill pickled cucumber, grain mustard yoghurt, warm blini .....	<b>11</b>
<b>Cornish Crab</b> , sea vegetables & roasted crab shell.....	<b>12</b>
<b>Cauliflower Soup</b> , curry oil, Tunworth Soldiers.....	<b>6.5</b>

## MAIN COURSE

<b>Gloucester Old Spot Pork Chop</b> , caramelised onion, potato purée & roasting juices .....	<b>17.5</b>
<b>Steamed Halibut</b> , crushed potatoes, mussel veloute.....	<b>17</b>
<b>Poached Chicken Breast</b> , truffle stuffing, chestnut & roasted chicken broth.....	<b>18</b>
<b>Mushroom Pearl Barley 'Risotto'</b> , chargrilled Portobello & lemon balm (V).....	<b>14.5</b>
<b>8oz Chargilled Ribeye</b> , bone marrow, wild mushroom fricassee & red wine jus.....	<b>28.5</b>

## SIDE PLATES

<b>Triple Cooked Chips</b> .....	<b>3.5</b>	<b>Truffled Mac &amp; Cheese</b> .....	<b>3.5</b>
<b>Tenderstem Broccoli</b> .....	<b>3.5</b>	<b>Crisp Gem Lettuce</b> .....	<b>3.5</b>

## PUDDINGS & CHEESE

<b>Carrot Cake</b> , orange blossom buttercream, candied almonds .....	<b>7</b>
<b>Bramley Apple &amp; Pecan Praline Pie</b> , malted barley ice cream.....	<b>7</b>
<b>Warm Stout Cake</b> , medjool dates, clotted cream .....	<b>7</b>
<b>Camomile Scented Rice Pudding</b> , poached pear, shortbread.....	<b>6.5</b>
<b>Cheese Selection</b> , Carr's water biscuits, caramelised onion chutney.....	<b>7</b>

## CHEF'S FIXED PRICE MENU

### STARTERS

**Chicken Terrine**  
celeriac slaw & quince

**Cauliflower Soup (V)**  
curry oil, Tunworth soldiers

**Crapaudine Beetroot (V)**  
hazelnut praline & muscat grapes

**Charred Mackerel**  
Horseradish & potato salad

### MAIN COURSES

**Slow Cooked & Glazed Beef Cheek**  
creamed potato, mushroom fricassee

**Confit Sea Bream**  
crushed potatoes, mussel veloute

**Mushroom Pearl Barley 'Risotto' (V)**  
chargrilled Portobello & lemon balm

**Gloucester Old Spot Pork Chop**  
potato purée & roasting juices

### PUDDINGS & CHEESE

**Camomile Scented Rice Pudding**  
poached pear, shortbread

**Meadow Sweet Soaked Tea Cake**  
vanilla chantilly

**Oxford Blue Cheese**  
Carr's water biscuits & caramelised onion chutney

**Two Courses £20.00**

**Or**

**Three Courses £25.00**

**Served Tue-Sat between 12.00-2.45pm  
and 5.30-7.30pm**

**PLEASE SPEAK TO YOUR WAITER IF YOU REQUIRE ANY INFORMATION REGARDING ALLERGIES AND INTOLERANCES BEFORE ORDERING. A DISCRETIONARY 12.5% SERVICE CHARGE WILL BE ADDED TO YOUR BILL. ALL PRICES INCLUDE VAT AT 20%**