

<u>Aperitif</u>

Cottonworth English Sparkling Rose, Hampshire, UK - \pounds 9.95

Snacks

Charcuterie for One* - £5 || Dressed Smoked Salmon* - £5 || Our Bread & Butter* - £3.75 Crispy Pork & Beef Nuggets, Horseradish Mayonnaise - £4 || Nocellara Olives* - £3.75 Red Pepper Hummus with Cotswold Crunch* - £3.75 || Snack Board – Charcuterie, Smoked Salmon, Crispy Pork & Beef Nuggets, Red Pepper Hummus, Olives, Breads - £21.95

Starters

Cream of Cauliflower Soup, Baron Bigod Rarebit* - £6.5 Stokes Farm Pork Scotch Egg, Onion Ketchup, Pickled Shallots - £6 Chicken Liver Parfait, Red Onion & Apple Chutney, Toasted Brioche* - £9 Concasse Heirloom Tomatoes, Red Pepper Pesto, Toasted Cotswold Crunch* (v) - £7.5 Devon Scallops, Asparagus & Garlic Herb Puree, Pickled English White Asparagus* - £11

<u>Mains</u>

Halibut Poached in Dill Butter, Chorizo, Butter Beans, Samphire & White Wine - £18.5 Braised Lamb Neck & Shoulder Pie, Buttered Savoy Cabbage, Mash Potato, Jus - £20 Fernygrove 10oz Ribeye Steak, Triple Cooked Chips, Peppercorn Sauce* - £28.5
Beef Burger, Beer Braised Onions, Dill Pickles, Chimichurri, Smoked Cheddar, Fries* - £16 Beer Battered Fish & Chips, Mushy Peas* - £16 English Asparagus, Heckfield Cheddar Gratin, Crispy Hens Egg* - £17 Black Truffle Gnocchi, Girolles, Morels, Sage Pesto (v) - £18

<u>Sides</u>

Harissa Tenderstem Broccoli*- £4 || Dressed Heirloom Tomatoes*- £4 Triple Cooked Chips - £4 || Fries - £3.5 || Heckfield Cheddar Gratin - £4 || Green Salad* - £3.5

Children Classics

Cheeseburger & Fries - $\pounds 8$ Fernygrove Sausages & Mash with Gravy - $\pounds 8$ Fish & Fries - $\pounds 8$

(v) Vegan II *Gluten Free or Gluten Free option available Please let us know if you have any dietary requirements or allergens, or if you require information on any ingredients used in our dishes.



Desserts

Citrus Cheesecake, Blood Orange Sorbet - £7 Tropical Fruits & Coconut Pannacotta* (v) - £6.5 Chocolate Ganache, Chocolate Soil, Summer Fruits* - £7 Steamed Maple Sponge, Vanilla Ice Cream - £7 Ice Cream - Chocolate, Vanilla, Strawberry - £1.75 Scoop Sorbet - Blood Orange, Raspberry - £1.75 Scoop

Cheese

British Cheese Plate, Barkham Blue, Heckfield Cheddar, Baron Bigod, Apple & Onion Chutney, Peters Yard Sour Dough Crisps - £12 Smidgen of British Cheese, Choose One Piece of Cheese - £5

Dessert Wine

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Sauska Tokaji Late Harvest, Hungary	50ml £6	125ml £12	½ Bottle £48
Chateau La Fleur d'Or, Sauternes, France	£5 £3.75 £3.60	£10	
Delgado Zuleta, Monteagudo Pedro Ximenez, Jerez, Spain	£3.75	£7.5	$\pounds 27.5$
Finca Antigua, Moscatel Naturalmente Dulce, La Mancha, Spain	£3.60	\pounds 7.2	£26

After Dinner Drinks

Espresso Martini - £9.25	Janneau VSOP Armagnac - \pounds 4.45
Bushmills Irish Coffee - $\pounds 6.10$	Tesseron Lot 90. XO Cognac - $\pounds 6.75$
Patron Café XO - £3.80	Lagavuilin 16yo Single Malt - $\pounds 6.85$
Limoncello - \pounds 3	Cotswold Single Malt - \pounds 4.5

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