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## KITCHEN

BY CLEVERCHEFS

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### *To Start*

Farmers soup, white onion & cider veloute, crispy onions,  
sourdough, Tetbury butter

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Our Caesar, smoked chicken, pancetta, crispy gem, endive,  
soft boiled free-range egg, hazelnuts, parmigiano dressing

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Bristol gin cured salmon, beetroot textures, scorched cucumber,  
tonic compressed tomatoes, polenta bread

### *To Follow*

Roasted Gloucestershire pork belly

Roast Breast of Cotswold chicken

Herefordshire roast beef sirloin (£3 supplement)

Truffle & mushroom nut roast

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served with broccoli cheese, honey parsnips,  
seasonal vegetables, braised cabbage, roast potatoes  
and a Yorkshire pudding

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Creamy fishermans pie, topped with mashed potato, with seasonal greens

### *To Finish*

White chocolate pannacotta, poached rhubarb,  
orange sorbet, candied pistachio

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Bluberry & almond cake, sticky honey & blueberry in a frangipane tart, granola crumble,  
blackcurrant sorbet

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Strawberries & cream, chantilly cream, compressed strawberries,  
meringue shards

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Trio of Oxford Blue, Tunworth, Gloucester Cheddar,  
onion and tomato chutney, frozen grapes (£2 supplement)

**Two Courses 18.95**

**Three Courses 23.50**

Please make your server aware of any allergies or food intolerances before ordering.

EXAMPLE MENU