

GRAZING

Marinated Olives
Warm sourdough with tetbury butter, oil & balsamic
Crispy crackling sticks, sticky toffee apple jam
Smoked paprika hummus, warm pitta sticks.

STARTERS

FARMERS SOUP White onion & Local cider veloute, crispy onion sourdough & Tetbury butter.
HAM & PEA Runny free-range duck scotch egg, summer pea, pickled shallots, edamame, wild herbs
G&T SALMON Bristol gin cured salmon, beetroot textures, scorched cucumber, tonic compressed tomatoes, polenta bread.
OUR CAESAR Smoked chicken, pancetta, crispy gem, endive, hazelnuts, soft boiled free-range egg, parmigiano, dressing.
FANCY AN INDIAN - Seared scallops, coconut spiced sweet curry sauce, fennel & onion bhaji.

MAIN COURSE

COTSWOLD LAMB RUMP Sticky shoulder bon bon, carrot paint, orange glazed chicory, roast garlic & mint buttermilk mashed potato, lamb jûs.
COD LOIN Fresh loin of cod, corn purée, crab potato croquette, chorizo oil, wild herbs.
A HEN DO Charred Organic Chicken breast, hasselback potato, burnt shallots, asparagus, bread sauce, lemon & rosemary oil.
PORK PLANK Seared loin, pressed belly, crispy skin, pigs cheek bon bon, rosemary & parmesan polenta, warm baby spinach & carrot salad, smoked paprika dressing.
8oz RIB-EYE Herefordshire beef, cafe dû paris butter, triple cooked chips, forest mushroom, garlic roasted plum tomatoes.
COURGETTE KATSU - Panko breaded courgettes, baked aubergine, sticky jasmine rice, pink ginger, red pepper, rocket & wild herb salad, sweet curry sauce.

SIDES

Triple cooked chips | Seasonal roasted vegetables | House salad | Truffle Mac 'n' cheese

DESSERTS

White chocolate pannacotta, poached rhubarb, orange sorbet, candied pistachio.
Blueberry & almond cake, sticky honey & blueberry in a frangipane tart, granola crumble, vanilla bean ice cream.
Strawberries & cream, chantilly cream, compressed strawberries, meringue shards.
Selection of local cheeses, frozen grapes, baked crackers and chutney.



Fancy a
COCKTAIL

- FARM MOJITO**
Blueberry, apple, white rum, fresh mint with sugars and bitters served over crushed ice.
7.50
- EARL GREY & WHITE PEACH BELLINI**
Earl grey, white peach purée, prosecco
7.50
- PORN STAR MARTINI**
Passionfruit, lime, vodka, prosecco shot
7.50
- ESPRESSO MARTINI**
Vodka, coffee liqueur, shot of espresso, fresh coffee beans.
7.50

BREAKFAST

Served from 9:00 - 12:00pm Daily

- 3.50**
3.95
3.95
3.85
- THE FULL KITCHEN** 2 rashers of dry aged bacon, 2 luxury sausages, free-range eggs, butter roasted mushrooms, plum tomato, heinz baked beans, chunky sourdough, Netherend farm butter. **12.95**
- YOGHURT BOWL** Creamy local yoghurt topped with fresh berries, coulis, homemade granola & super seeds. **7.95**
- 6.95**
8.10
8.65
8.20
10.90
- OUR EGGS** Perfectly poached free-range eggs topped with velvety rich hollandaise sauce, toasted bottom oven baked muffins. **5.95**
- ADD CRISPY BACON +** **1.80**
ADD SMOKED SALMON + **2.50**

SALADS

- HAIL CAESAR** Smoked chicken, pancetta, crispy gem, endive, hazelnuts, soft boiled free-range egg, parmigiano, dressing. **11.50**
- CRAYFISH COCKTAIL** Freshwater crayfish, crisp baby gem, shaved fennel, pomegranate, mini vine tomatoes, homemade marie rose sauce. **12.50**
- ASPARAGUS SALAD** Charred organic asparagus, fresh peas & pea shoots, soft set egg, local watercress and a bearnaise vinaigrette **11.50**

• C H E F S S P E C I A L B O A R D •

CLASSIC DISH	SANDWICHES	LUNCH
Naturally smoked haddock, haddock & crayfish in a light white wine and cream sauce topped with a buttery wholegrain mash, warm pea salad & watercress. 13.50	Free-range breast of chicken, baby spinach, apricot, sweet curry mayonnaise, cucumber served on soft white bloomer bread, Vegetable crisps & house salad 7.80	Croûte madamé Wiltshire ham & cheese toastie with a cheesy white sauce on soft white bloomer, served with house salad & complement of fries. 11.25

Chefs specials may change daily, please ask your server for todays menu.

Afternoon Tea

- Served from 12:00 - 16:30pm Daily**
A selection of freshly cut sandwiches.
Roasted red pepper & goats cheese tart
Parma ham wrapped asparagus
Fluffy & warm scones with clotted cream & strawberry jam
Blueberry & almond tart
Green tea & chocolate delicé
Goopy chocolate brownie
Choice of tea or freshly ground coffee
£15.00pp
ADD CHAMPAGNE + £5