

BRUNCH

Served Until 2pm daily.

VEGAN CHACHA - 9.50

Scrambled tofu, sourdough, Plant sausage, our beans, Portobello mushrooms, spinach, tomato, crispy potatoes, aubergine.

EGGS + AVO - 9.50

Poached free-range eggs, sesame toasted spinach, avocado, harissa, toasted oven bottom muffin, parsley hollandaise.

FULL PLATE - 11.50

Two free-range eggs, maple glazed bacon, Cumberland sausage, roasted plum tomato, our beans, crispy potatoes, sourdough.

POTATO MAD - 9.85

Potato rosti, chorizo sausage, charred red pepper, scrambled egg, spinach, super seeds.

SMOKED SALMON - 9.95

Poached free range eggs, oven bottom muffin, sea vegetables, smoked salmon.

GRANOLA BOWL - 8.50

Natural yogurt, marinated blueberries, shredded mint, our homemade honey & nut granola, chia seeds.

GRAZING DISHES

Marinated Olives	3.95
Warm sourdough with tetbury butter, oil & balsamic	3.95
Crispy crackling sticks, sticky toffee apple jam	3.95
Smoked paprika hummus, warm pitta sticks.	3.95

ALLERGENS OR FOOD INTOLERANCES

If you have any allergens or food intolerances, please inform your server before ordering.

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KITCHEN

BY CLEVERCHEFS

MAIN COURSE

Gloucester Old Spot loin, pigs cheek & black pudding croquette, celeriac & apple jam, Pomme purée, baby spinach, black garlic paint. 16.80

Butter roasted organic chicken breast, rosemary & parmesan polenta, smashed pea, Carmarthenshire ham shards, herb cream sauce. 15.20

Cotswold lamb rump, crispy Pommes Anna potato chip, heritage carrot purée, charred leeks, rich lamb jus. 16.90

Gin & tonic battered fresh cod loin, smashed pea, triple cooked chips, chunky tartar sauce. 15.50

Stone bass, lemon purée, fennel, shrimp & Cornish crab tortellini, seafood butter. 17.10

Smoked aubergine lentils, harissa, black quinoa crackers, lemon. 13.50

Textures of onions, Purée, petals, burnt shallot, consommé, black garlic, onion crisps, chive oil. 13.50

FROM THE GRILL

30 day aged Herefordshire beef sirloin, roasted field mushroom & plum tomato, triple cooked chips. 22.80

227g Fillet of beef, Roasted field mushroom, plum tomato, triple cooked chips 27.20

STARTERS

Chicken parfait jammy dodger, tea soaked cherry jam, chicken skin & oat granola. 7.50

Clever Ham, Eggs & chips. 7.25

Torched mackerel, dill, crab & apple salad. 8.20

Smoked haddock kedgeree croquette, burnt almond, spinach, harissa hollandaise. 8.50

Fennel & pea bhajis, pomegranate, sweet turmeric dip. 6.60

Confit potato, wild mushroom, charred corn, puffed maize. 7.60

SIDES

Triple cooked chips. 2.50

House salad. 2.00

Truffle Mac 'n' cheese. 3.25

Seasonal Vegetables 2.50

THE

Kitchen Burger

Hand-pressed beef pattie, crispy bacon, american cheese, kitchen sauce, brioche bun, fries, house slaw.

FIFTEEN POUNDS

DESSERTS

Dark chocolate torte, honeycomb, toffee popcorn, smoked Halen Môn salt, peanut butter ice cream. 6.80

Textures of banana, butterscotch panacotta, burnt banana, cake, ice cream. 6.75

Seriously sticky toffee pudding, butterscotch sauce, vanilla bean ice cream. 6.50

Selection of premium ice cream. 5.90

Local cheeses, baked crackers, frozen grapes, chutney. 7.20

Afternoon Tea

Selection of freshly cut sandwiches.

Gourmet sausage & chutney roll.

Fluffy scone, clotted cream & jam.

Salted caramel brownie.

Lemon & rhubarb drizzle cake.

Tea or coffee

12.95 for Two

2.00 pm to 4.00 pm