



## TO BEGIN

Marks Cotswold Bakery Sourdough Bread - Cultured Butter

## STARTERS

Pea & Asparagus Soup - Welsh Rarebit (V) £6

Vale of Evesham Asparagus - Cured Egg Emulsion - Sauce Vierge (V) £7

Roasted Wood Pigeon Breast - Pickled Red Cabbage - Bilberries - Artichoke £8

Bergamot Cured Mackerel - Beetroot - Cucumber - Frisee - Apple £8

Todenham Manor Pig Cheek - Hash Brown - Onion Broth - Chive £8

## MAINS

Smoked Goats Cheese Polenta - Beetroot - Wasabi - Pea - Hazelnut (V) £16

Breaded Bibury Rainbow Trout - Asparagus - Burrata - Heritage Tomatoes - Basil Dressing £17

Hay-Baked Cotswold Pork Loin - Fondant Potato - Crispy Artichoke - Chanterelles - Madeira Sauce £17

Pan Fried Sea Bream - Spinach - Samphire - Caviar Cream - Jersey Royals £18

Oak Smoked Short Rib of Beef - Blue Cheese Beignet - Kohlrabi Remoulade - Walnuts £18

Cotswold Estate Venison Loin - Fermented Wild Garlic - Beetroot - Shallot - Mustard Jus £20

Dry-aged 10oz Sirloin Steak - Confit Tomato - Mushroom Duxelle - Crispy Pickled Onion - Madeira Sauce

Plus a side dish of your choice - £25

## Sides

Herb Skin on Chips

Broccoli with Hollandaise & Nutmeg

Buttered Jersey Royal Potatoes and Chives

Caesar Salad

£4 each

We proudly use local produce including game and freshwater fish which may contain shot/small bones.

While we strive to be allergen free, we cannot guarantee this. Please let us know of any dietary requirements or allergies so that we may do our best to accommodate you.

Tables dining in the restaurant have a 10% optional gratuity added.