DINNER

WHILE YOO WAIT_____

House Marinated Olives (v) / 6 Flatbread, Smoked Cheese, Whipped 'N'duja, Honey / 9 Ricotta, Black Fig, Toasted Hazelnut (v) / 9 Beetroot Tahini, Sourdough (v) / 7

SALADS & SMALL PLATES — —

Roasted Winter Root Vegetable Salad, Labneh, Dukkah (v) / 15 Winter Kale Salad, Bulgur Wheat, Toasted Seeds, Pomegranate Molasses (v) / 16 Classic Caesar Salad / 16 + Grilled Chicken / 6

PLATES_____

Duck Breast, Ginger Crumb, Plum, Pommes Anna / 28 Market Fish of the Day / MP Seared Venison, Beets, Blackberry, Celeriac / 28 Roasted Cod Fillet, Tuscan Bean Stew / 25 Pumpkin Wellington (v) / 18 Truffle Cream Tagliatelle, Aged Parmesan / 20

GRILL

all served with watercress & roast onion

Porterhouse Steak To Share / 85

12oz Ribeye Steak / 36 + Peppercorn / Brown Butter Bearnaise / Chimichurri / Lemon, Parsley & Garlic Butter / 4

SIDES

Grilled Hispi Cabbage, Miso Butter / 7	Rocket & Parmesan Salad (ve) / 6	Truffle Mac n Cheese, Crispy Onions / 9
Honey Glazed Carrots / 7	Sprouting Broccoli, Soy, Sesame / 6	Fries / 5
Olive Oil Whipped Potato / 6	Triple Cooked Chips / 5	Truffle & Parmesan Fries / 7

DESSERTS

Seasonal Crumble, Custard / 9	Plum Pavlova / 9	Crème Brûleé, Biscotti / 10
Dolcetti Ice Cream cup or cone 1 scoop / 3.50	Sticky Toffee Pudding, Cotswold Ice Cream / 9	Chocolate Brownie, Salted Caramel Ice Cream / 9
2 scoops / 6	Affogato, Cotswold Cream Ice Cream, Espresso / 6	Cheese of the Week, Chutney, Crackers / 10

Please note a discretionary 10% service charge will be added to your bill.

Homemade Focaccia, Olive Oil (v) / 6 Charred Padron Peppers, Sea Salt (v) / 8 Pata Negra, Caperberries, Onion / 12 Aubergine & Miso dip, Sesame Flatbread (v) / 7

Devilled Lamb's Kidneys, Toast / 12 Burrata, Winter Pear, Pistachio (v) / 14 Roasted Squash, Candied Pecans, Goat's Curd (v) / 13 Mussels in White Wine, Garlic, Cream, Toasted Sourdough / 16

Scallops in Half Shell, Garlic Crumb, Herb Butter / $\boldsymbol{8}$ each

Half Roast Chicken + Lemon & Herb / Peri Peri / 24

LERCENS you have a food allergy or intolerance please let us know before ordering any food. Please note that all dishes are prepared in a kitchen where allergens are present (such as NUTS, GLUTEN, DAIRY). All free-from dishes are free from allergen containing ingredients it we're unable to guarantee free from allergen traces. FULL ALLERGEN INFORMATION IS AVAILABLE UPON REQUEST - please ask your server for a full list of dishes and allergens - all dishes of subject to availability.