



Dinner

STARTERS

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| SLOW BRAISED PIG CHEEK, malt glazed butternut, carrot, pomegranate, crispy onion, coriander GF DF | £8 | CURED SALMON, dashi, squid ink and wasabi meringue, oyster emulsion, pickled radish GF DF | £12 |
| SOY GLAZED PIGEON BREAST, date and plum sake puree, puffed pearl barley, shimeji mushrooms, fennel, pickled walnut, soy and chicken dressing GF DF | £12 | SKATE & NDUJA TERRINE, sweetcorn puree, green olive, rye bread, pine nut crumb, toasted sweetcorn | £9 |
| CAKLEBEAN RAVIOLI, egg yolk, burnt onion consommé, kohlrabi, pickled baby onion, celery (v) | £10 | PRESSED VIOLET POTATO, Tunworth cheese, charcoal mayo, celeriac crumb (v) | £9 |

MAIN EVENT

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| BARBECUE GUINEA FOWL, curried butternut & red lentil puree, liquorice braised leeks, pickled carrot and chard terrine GF | £24 | SALT BAKED CELERIAC, burnt apple puree, pickled apple, caramelized hazelnut, Perigord truffle, buttermilk, glazed chicory (v) GF | £19 |
| ROAST COD, mussels, celeriac, apple, bok choy, chive, crispy cod skin GF | £23 | STONE BASS, crab miso mayo, cavalo nero, chicken sauce, Jerusalem artichoke, crab | £26 |
| PORK LOIN caramelized onion & ale puree, black pudding crumb, salsify, pickled mustard seeds, purple sprouting | £24 | VENISON SADDLE, celeriac carbonara, roast pears, Oxford sauce, spinach, venison fritter, braised radicchio | £26 |
| <i>The Cottage</i> PIE, black treacle braised shin of beef, crispy beef fat, purple sprouting, crispy kale GF | £20 | FISH & CHIPS Beer battered hake, triple cooked chips, tartare sauce, pea & mint | £20 |

10OZ HEREFORD RIB-EYE STEAK £29
triple cooked chips, mushroom ketchup, slow roast
tomatoes, Bearnaise *or* peppercorn sauce

SIDES

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| TRIPLE COOKED CHIPS (v) GF DF | £4 | SLOW ROAST CARROTS (v) GF DF | £5 |
| PURPLE SPROUTING, toasted almonds (v) GF DF | £4 | GREEN SALAD (v) GF DF | £4 |
| CAESAR SALAD | £5 | GARLIC & MINT NEW POTATOES (v) GF DF | £4 |

For dietary requirements and food allergies, please ask one of our team members for assistance. Follow GF for gluten free and DF for dairy free.
(v) Denotes that the dish is suitable for vegetarians and (vg) denotes suitable for vegans. Variations for other dietary requirements available, please ask for details.
For guests staying in the hotel on dinner, bed & breakfast packages: three courses allowance is £40pp and two course allowance is £30pp for a starter & a main.
Service charge is not added to the bill, unless the group is 6 people or more when a discretionary 10% service charge is added to the bill. Prices are inclusive of VAT.