



# Dinner

MENU DESIGNED BY ROB MASON

## STARTERS

CURED AND SMOKED SALMON Buttermilk, cucumber, dill	£10.5	EVESHAM TOMATO Burrata, wild garlic, sourdough v	£10.5
ASPARAGUS Slow cooked egg, crispy chicken skin, pickled maitake v	£10.5	DUCK LIVER PARFAIT Onion, chutney, pickled shallots, malted beer bread, watercress	£10.5

## MAIN EVENT

LAMB Salt aged Rumb of Cotswold lamb, BBQ neck, lamb fat potatoes, onion, dashi GF	£24.5	CAULIFLOWER Roasted cauliflower, spiced lentils, smoked almonds, sultana, coriander VG	£18.5
COD Pan roasted cod, English peas, broad beans, ratte potatoes, white wine cream sauce, parsley	£23.5	STEAK Salt aged Longhorn Ribeye, triple cooked chips, mushroom, slow cooked tomatoes, onion rings Wild garlic butter or Peppercorn sauce GF	£29

## SIDES

COS LETTUCE Dijon mustard dressing, radish, shallot DF/VG	£5	LIGHTLY GRILLED LOCAL ASPARAGUS English rapeseed oil, Droitwich salt GF/DF/V/VG	£5
ROASTED HISPI CABBAGE Miso butter GF,V	£5	JERSEY ROYALS Garlic butter GF/DF/V/VG	£5
SKIN ON FRIES GF/DF*/V		£5	

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 for vegetarian and VG for vegan. 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.

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.