

### Starters

CORN HUSK SOUP (V)  
feta wonton, lemon balm

POACHED SALMON RILLETTES  
peas, sugar-cured lemon and cucumber

BEETROOT AND APPLE SALAD (V)  
green beans, goat's cheese, grilled peaches

### Mains

ROAST COTSWOLD CHICKEN  
potato rosti, honey carrots, wild mushrooms

PAN FRIED HAKE  
braised baby gem, cucumber and dill vinaigrette

PEARL BARLEY RISOTTO (V)  
parsnips, sage and salsa verde

### Puddings

BRUNT VANILLA CUSTARD  
black Provence figs, lemon madeleine

WARM BLUEBERRY CLAFOUTIS  
nutmeg ice cream

£22.95 (two courses)

£26.95 (three courses)

Head Chef - Adebola Adeshina

Optional 12.5% service added. Alternative vegetarian dishes are available.  
Allergies and dietary requirements can be accommodated, only when advised in advance.

September / October 2016