



STARTERS

SMOKED HADDOCK SOUP

flaked haddock, diced potatoes, lemon balm

PRESSED TERRINE OF HAM HOCK

fruit chutney, sourdough toast

SALAD OF GRILLED PEACHES AND APPLE (V)

goat's cheese, green beans, mint and chia seeds

MAINS

WILD GILT-HEAD BREAM

Fowey mussels, fennel, Romanesco

ROAST COTSWOLDS CHICKEN SUPREME

potato purée, onions, hispi cabbage, Agen prunes

POLENTA AND MUSHROOM TART (V)

pickled mushrooms, spring onion yoghurt

PUDDINGS

BURNT VANILLA CUSTARD

black Provence figs, Granny Smith sorbet

PLUM AND FRANGIPANE TART

pistachio, caramel ice cream

£22.95 (two courses) £26.95 (three courses)

Head Chef - Adebola Adeshina

A discretionary 12.5% service added. Alternative vegetarian dishes are available. Please make us aware of any requests, food allergies or intolerances that you may have; we will be more than happy to offer suitable alternatives.

September