



Starters

CORN HUSK SOUP (V)
feta wonton, lemon balm

POACHED SALMON RILLETES
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