

Monday 8th – Friday 12th September 2025 Two-Courses £30.00 | Three-Courses £34.00

# **Starters**

# **Roasted Butternut Squash Soup**

With Chilli Crème Fraîche

#### Mackerel Escabeche

With Grape Mustard Aioli, Celery and Watercress Salad and Pickled Radish

## Smoked Bacon Wrapped Pork, Apricot and Walnut Terrine

With Gooseberry Compote and Dressed Chicory

# **Main Courses**

### Ox Cheek, Mushroom, Pickled Walnut and Stout Pie

With Horseradish Mash and Seasonal Cabbage

## Homemade Cotswold White Chicken Kiev

With French Fries and Buttered Spinach

## Citrus Marinated Chargrilled Swordfish

With Herb Roasted New Potatoes, Charred Baby Gem and Salsa Verde

#### Wild Mushroom and Pea Risotto

With Toasted Sunflower Seeds and Parmesan Crisp

# **Desserts and Savouries**

### Classic Tiramisu

With Chocolate Shards and Late Summer Berries

#### Warm Banana Cake

With Vanilla Custard and Rum and Raisin Ice Cream

### Rag and Famish Hash

Truffled Corn Beef Hash with Gentlemen's Relish Served on Oat Biscuit

### Scotch Woodcock

If you have a food Allergy, please inform a member of Staff.

Food allergens are present in our kitchen, we cannot guarantee any menu items will be completely free from a particular allergen