



SMALLS, SIDES & NIBBLES

Heritage Tomato & Burrata Salad (v)	10.5
<i>With smoked balsamic & wood-fired croutons</i>	
Grilled asparagus salad with a mimosa dressing	9.5
<i>With slow gin and orange hollandaise</i>	
Charred Tender stem Broccoli (vg, gf)	6.5
<i>With lemon zest and toasted seeds</i>	
Summer Kitchen Garden Leaf Salad	
<i>With cider vinaigrette & edible flowers from Burleigh Garden</i>	
Parmesan Crusted Courgette Fries & Mint Tzatziki	8.5
<i>Locally grown courgettes, lightly crumbed with parmesan</i>	
Koffman Black Truffle Fries	6
Koffman Blue potato fries with black truffle and parmesan cheese	

FLAT BREADS

Burbon BBQ braised organic chicken skewers	12.5
<i>With Bourbon infused cream cheese on stone baked flat bread</i>	
Cotswolds Lamb bon bons	12.5
with harissa yogurt on <i>stone baked flat bread</i>	

FROM THE FIRE GRILL

Prepared on our bespoke char grill & served with kitchen garden salads

Cotswold Lamb Cutlets	18.5
<i>With a harissa & preserved lemon glaze.</i>	
Dry-Aged Long Horn Beef Steak	25.5
<i>Brushed with rosemary butter, served with smoked garlic aioli</i>	
Salt & Pepper Cornish Game Hen	SQ
Grilled Brixham Market Fish of the Day	SQ
<i>Finished with lemon thyme oil & caper salsa</i>	
Miso Aubergine Steaks (vg, gf)	10
<i>With black garlic molasses</i>	

PIZZAS

Wood-Fired Pizzette

Artisan sourdough pizzas, hand-stretched and baked in our wood-fired oven using local and seasonal Cotswold produce.

Roundabouts 15

Fennel chilli and pork sausage with bocconcini and fresh rocket

Slad Mushroom Special

Four mushrooms with hickory and blue cheese

The Five Valleys 14

8 Hour pulled lamb shoulder with Cotswold goats' cheese,
fresh coriander leaves and yogurt drizzle

Cotswolds Curer 16.6

Locally cured spicy chorizo & Pheasant Salami with Vine Tomato

The Burleigh Garden 14

Roast artichoke, Slad chestnut mushrooms, red onion, baby spinach
& toasted pine kernels

Margarita 12

With Italian tomato sauce and mozzarella

DESSERTS FROM THE EMBER & OVEN

Wood-Roasted Peaches (gf) 6.5

With crème fraiche & hazelnut praline

Sticky Toffee Pudding S'mores 10

*Toasted over the fire, with chocolate ganache and burnt sugar
marshmallows*

Summer Affogato 7

Fruit sorbet with frozen Limoncello