



## *Sample Menu*

### STARTERS & SIDES

<b>Heritage Tomato &amp; Burrata Salad (v)</b>	10.5
With Smoked Balsamic & Wood-Fired Croutons	
<b>Padron Peppers</b>	7
Charcoal Grilled, Dressed in Olive Oil & Sea Salt	
<b>Summer Kitchen Garden Leaf Salad</b>	7
With Cider Vinaigrette & Edible Flowers from Burleigh Garden	

### PIZZAS



Artisan Sourdough Pizzas, Hand-Stretched and Baked in our Wood-Fired Oven using Local and Seasonal Cotswold Produce.

<b>Roundabouts</b>	15
Fennel Chilli and Pork Sausage with Bocconcini and Fresh Rocket	
<b>Slad Mushroom Special</b>	14
Four Mushrooms with Hickory and Blue Cheese	
<b>The Five Valleys</b>	14
8-Hour Pulled Lamb Shoulder with Cotswold Goats' Cheese, Fresh Coriander Leaves and Yoghurt Drizzle	
<b>Cotswolds Curer</b>	16.6
Locally Cured Spicy Chorizo & Pheasant Salami with Vine Tomato	
<b>The Burleigh Garden</b>	14
Roast artichoke, Slad Chestnut Mushrooms, Red Onion, Baby Spinach & Toasted Pine Kernels.	
<b>Margarita</b>	12
With Italian Tomato Sauce and Mozzarella	



## FROM THE FIRE GRILL

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

<b>Dry-Aged Long Horn Beef Steak</b>	25.5
Brushed with Rosemary Butter, Served with Smoked Garlic Aioli	
<b>Salt &amp; Pepper Chicken Supreme</b>	14.50
Finished with Lemon Thyme Oil & Caper Salsa	
<b>Miso Aubergine Steaks</b> (vg, gf)  	10
With Black Garlic Molasses	

## DESSERTS FROM THE EMBER & OVEN

<b>Upside Down Pineapple Tart</b>	8
With Crème Fraiche & Hazelnut Praline	
<b>Triple Chocolate Brownie</b>	8
Homemade Vanilla Ice Cream	
<b>Summer Affogato</b>	7
Fruit Sorbet with Frozen Homemade Rhubarb & Ginger Cello	
<b>Homemade Ice Creams &amp; Sorbets</b>	2.5
Ask Your Server About Today's Flavours (Priced Per Scoop)	