



Autumn Sample Menu

SMALL PLATES

Soup of the Season £8

Smooth and comforting vegetable soup made from our home-grown produce.
Served with cultured butter and freshly baked sourdough.

Bobotie Rouleaux £14.9

Crisp pastry rolls filled with venison and subtle Cape Malay spices.
Brandied apricot preserve.

BBQ Pork Belly £9 / £16

Whiskey and honey-glazed pork belly, skewered and chargrilled.

Flammkuchen £12

Stone-baked flatbread brushed with garden herb oil. Topped with soft
cheese & cooked Uley ham, Sweetcorn, sea herbs and crispy pancetta for contrast.

Pheasant Ragù with Tagliatelle & Woodland Herbs £8 / £16

Slow braised local pheasant in red wine and herbs. Hand-cut heritage wheat
pasta ribbons.

White Bean & Root Vegetable Potjie £8 / £15

White bean and root vegetable casserole.
Creamy pearl barley, braised rainbow chard.

LARGE PLATES

Grilled Venison Skewer £18

24-hour marinated muntjac skewers, finished across our chargrill.

Grilled Pork T-Bone £22.5

Flame-grilled pork T-bone with charred parsnip purée and caramelized apple

COTSWOLDS CHEESE FONDUE FOR TWO

A blend of local Cotswold cheeses melted to bubbling perfection £24 / per person

Artisan sourdough bread, pickled gherkins.

Available from the 14 November, Friday Nights, Pre-booking required

SIDES

Sweet Potato Fries £5

Hand-cut, twice-cooked, dressed with rock salt and aged Grana Padano.

Grilled Hispi Cabbage £6 / £12

Marinated with rosemary and garlic, then fired over our chargrill.

Tartiflette £12

Baked Koffman Blues potatoes with smoked pancetta, cheese, thyme, white wine.

DESSERTS

Baked Fruit Calzone £7

Wood-fired fold-over pie served with clotted cream and a berry coulis drizzle.

Seasonal Fruit & Matcha Crumble £6

Baked seasonal fruit and berry compote, topped with matcha crumble and vanilla bean custard

Homemade Ice Creams £2.5 per scoop