

Our menu currently contains over 60% organic produce

*** - Every item marked with a “*” is organic**

Organic Sharpeners

Sherries / Fino £3.3, Amontilado £3.8, Oloroso £4 (50ml)

Starters

Cream of cauliflower soup* , crusty bread (V)	£7
Onion tart , celery, apple* & walnut salad (N, V)	£8
Loch Duart salmon , horseradish & potato cream*, cucumber*, dill* (gf)	£9.5
Fennel* , buckwheat*, pine nuts, sultanas (V)	£8.5
Wood pigeon , beetroot salad* (df, gf)	£9.5
Ham hock & chicken terrine* , red onion jam*, sourdough	£9.5

Mains

Fish & chips , mushy peas, tartar sauce, lemon* (df)	£15.5
Beef burger* , mature cheddar*, truffle mayonnaise, cucumber* relish, chips	£17.5
Pork belly* , red cabbage*, walnut mash, spring onion* (N)	£21.5
Cod , greens, potatoes, mussel & clam chowder (gf, SH)	£20
Heritage carrot* , fennel*, apple quinoa, raisins (V, gf)	£16
Cauliflower steak* , purple potatoes*, greens*, sultanas, curry oil (V, gf)	£16
Short Horn steak* , chestnut mushroom ketchup*, king oyster mushroom*, chips (gf, df)	
8oz Sirloin £26 , 8oz Ribeye £31 , 7oz Fillet £32	
Chateaubriands to share (2 or 3 people) – 25oz £90	

Sides **£4**

Mixed leaf salad*(V, gf), Honey & mustard Valor potatoes* (vg, df, gf)
Crushed root vegetables (gf), Truffle & almond dressed autumn greens*(V, N, gf), Chips (V)

gf – Gluten Free **df** – Dairy Free **V** – Vegan **vg** – Vegetarian **N** – Contains nuts **SH** – Contains shellfish



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Puddings

£8.75

Date cake, caramelised honey cream*, blood orange sorbet

Vanilla panna cotta, blueberries* (gf)

Hot chocolate fondant*, spiced orange ice cream*

Lemon* curd tart, meringue*

Pear tarte tatin*, vanilla ice cream*

Organic Ice Creams, & cookie

£3/scoop

Strawberry*, Chocolate*, Vanilla*, Spiced orange*

Organic British cheese, served with apple chutney* & oat biscuits

1 cheese £5.50 2 cheeses £9.50 3 cheeses £13.00

Godminster* – Vintage cows milk cheddar, rich with creamy texture, Somerset

Perl Las* – Cow’s milk, creamy blue cheese, gently salty taste from Wales

Organic Somerset Brie* – Pasteurized cow’s milk, West country

Tea* & Coffee

Our own unique bean Espresso blend from local micro roastery in Stow on the Wold.

DBL espresso, Americano, Cappuccino, Latte, Flat white, Hot Choc, single cafetière **£2.8**

Single espresso, Selection of organic teas **£2.4**

Double cafetière **£5.4**

Ports & dessert wines (100ml)

Muscat d’Alexandrie **£6.5**

Fortified Malbec **£6.5**

Tawny Port **£6.2**

LBV Port **£8.8**

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As our food is cooked to order, there may be a short wait during busy periods.
Please let us know if you have any food allergies. All game may contain traces of shot, if you have any questions please ask

