



Starters

Salmon duo, beetroot, cucumber, dill 8.50

Warm goat's cheese, beetroot & shallot tartlet, walnut salad 8.50

Guinea fowl, duck, pigeon. & pistachio terrine, pickled fennel, fennel toast 8.50

Cauliflower cheese croquettes, apple and marrow chutney 8

Crispy lamb belly, black pudding, pea soup 9

Mains

Sunday Roast

Beef – rare £9/18

Loin of pork with apple sauce £8/16

Chicken with pig in blanket and bread sauce £8/16

*Vegetable Wellington (vg/gf if without Yorkshire) £16
served with roast potatoes, Yorkshire pudding, vegetables & gravy**

**All gravy is gluten free*

Fish & chips – beer battered cod, pea purée, lemon & tartare sauce £7.50/15

Spice roasted winter roots, jewelled cous-cous (vg) 15

Monkfish, bamboo shoot, pepper, oyster mushroom, Jasmine rice 17

Venison, potato & thyme fondant, wild mushrooms, damson jus 28

We prepare food in our kitchens using nuts, flour and other allergens as such we cannot guarantee their complete absence. Please make staff aware of any allergies and ask for more information. Game may contain shot.

A discretionary service charge of 10% will be applied.



Puddings

Chocolate & orange delice, pistachio, meringue, orange, Cointreau cream 8.50

*Orange & almond pudding, marmalade sauce 7
(made with vegan, dairy and gluten free products)*

Apple & sultana crumble, custard 8

Artisan cheeses, rosemary crackers, chutney 9.50

Mango and raspberry sorbets, granola, coconut tuile 6.50

Affogato £5.50

A single scoop of vanilla ice cream with a shot of espresso

Jeeves & Jericho Tea £3

*English breakfast, Darjeeling, Earl of Grey, Gunpowder green, Rooibos, Chamomile & lavender, Mojito
mint, Lemon & ginger, Red berry*

Cotswold Coffee Company

Americano, Espresso, Macchiato £3

Double espresso, Latte, Cappuccino, Mocha £3.50

Floater coffee £7 Liqueur coffee £9

Hot chocolate £3.50