

DINNER

STARTERS

Artisan Bread Board per person	£1.00	Twice-Baked Cheddar Soufflé (v) with spinach & wholegrain mustard	£7.00
Nocellara del Belice Olives (v)	£2.50	Cerney Ash Goat's Cheese Salad (v) with roasted artichoke, butternut, pumpkin seeds & lemon dressing	£7.25
Homemade Sausage Roll & piccalilli	£3.00	Salmon & Herb Fishcake with pea purée, poached egg & Hollandaise sauce	£7.50
Soup of the Day (v)	£5.00	Tandoori Chicken Skewers with tomato, onion & cucumber salad & tzatziki dip	£7.50
Salt & Pepper Squid with rocket, aioli & lemon	£6.75		
Pork & Apple Croquettes in a panko crumb, sweetcorn salsa & garlic mayo	£6.50		

MAINS

Fillet of Pork with black pudding, crackling, roasted apples, sautéed potatoes & a chive cream sauce	£16.00
Bacon Crusted Cod with rosemary-garlic potatoes, wilted spinach & white butter sauce	£16.95
Garlic & Thyme Chicken with mushroom cream sauce, tarragon & smoked mash	£14.50
8oz Rump Steak with fries & peppercorn or Bearnaise sauce	£18.00
10oz Rib-Eye Steak with triple cooked chips & peppercorn or Béarnaise sauce	£23.00
Breast of Gressingham Duck with roasted salsify, sautéed Brussel sprouts & orange sauce	£17.50
Roasted Shallot & Brie Tarte Tatin with rocket, pear & walnut salad, horseradish dressing	£12.50
7oz Beef Burger with Swiss cheese, baby gem, tomato, burger sauce & fries	£13.50
Salmon & Herb Fishcake with pea purée, poached egg & Hollandaise sauce	£14.00
Grilled Halloumi Burger (v) with pesto, baby gem, tomato salsa & fries	£12.50
Beer-Battered Haddock with triple-cooked chips, tartare sauce & crushed peas	£13.50
Superfood Salad (v) with crumbled goats cheese, broccoli, quinoa, avocado, kale, spring onion, almond & ginger dressing	£11.75
Chicken Caesar Salad with cos lettuce, anchovies, Parmesan, croutons & pancetta	£12.50

SIDES

Rosemary & Garlic Roasted Potatoes	£4.00	Tenderstem Broccoli	£3.00
Triple Cooked Chips	£3.00	Rocket & Parmesan Salad	£4.00
Fries	£3.00		

DESSERTS

All of our desserts are made freshly in house by our team of chefs

Passionfruit & Lemon Posset with almond crumble	£5.50	Vanilla Crème Brûlée with shortbread biscuit	£6.00
Hot Belgian Chocolate Brownie with toffee popcorn ice cream	£6.50	Selection of Ice Creams & Sorbets (3 scoops) Toffee popcorn, vanilla, chocolate, strawberry, mango, lemon, blackcurrant	£5.00
Warm Treacle Tart with Cornish clotted cream	£6.00	Farmhouse Local Cheese Plate with Fowlers Warwickshire Truckle, Cotswold organic Brie, Stilton, Cerney Ash, water biscuits & grapes	£8.50
Red Wine Poached Pear with vanilla mascarpone & hazelnut brittle	£6.50		

Please advise us of any allergies or intolerances

(v) vegetarian