



Snacks

Greek olives V, GF £4.5 / Lynwood & Co. sourdough, Berkeley farm butter Vg £4.5
Turmeric & paprika hummus, sesame cracker, crudities V £4.5

Starters

Hand dived scallop & black pudding 'Coquille St Jacques + £1 supplement
Chicken liver parfait, apple chutney sourdough crisps
Heritage beetroot, apple, goats curd, candied walnut Vg, GF
House smoked mackerel pate, cucumber, lemon, sourdough crisps
Crispy mac & cheese, nacho cheese sauce, chilli sauce & pickled chillies

Mains

All served with Yorkshire pudding, roast potatoes & seasonal vegetables, gravy

Roast spiced beetroot & mushroom wellington Vg
Roast "BBC" Tom Long beef brisket, wasabi horseradish
Roast pork shoulder, apple sauce
Roast sirloin of beef, wasabi horseradish + £3 supplement

Ling fritters, peas, tartare sauce, chips & salad GF, DF

Puds

Lemon posset, meringue, lavender shortbread, lime curd Vg
Banana loaf, miso caramel, banana ice cream Vg
Bramley apple & raspberry crumble, duck egg custard Vg (contains nuts)

British cheese board

Black sesame cracker, Zambian forest bee honey, medjool dates, Bramley apple, 2 Cotswold cheeses + £3 supplement
Cerney Ash goats cheese / Ashcombe / Rollright / Blue veined brie / Truffle Gloucester / Bath blue / Bath Vintage cheddar

Ice cream & sorbets

Ice creams Vg - *Vanilla / Chocolate / Strawberry / Coffee / Salted Caramel / Banana*
Sorbets V - *Raspberry / mango*

2 course £26 / 3 course £32



Responsible sourcing of our ingredients is at the forefront of our business goals. Over 95% of all of our produce comes from organic farms and we are the first pub to be awarded 5 stars "Organic Served Here".