

Example dinner January 2020

Snacks and Appetizers

Artisan bread selection-farmhouse butter-arbequina extra virgin olive oil-5-year-old balsamic vinegar £4.90

Bowl of marinated Provençal olives [v] £4.50

Confit Chicken and Smoked Bacon Croquettes-Harissa Mayonnaise £4.50

Double Gloucester Rarebit Arancini-Local Ale Mustard £4.90

Cavolo Nero Crisps-Black Garlic Dip £3.90

Starters

Baked potato soup – whipped goat’s cheese [v] * £5.50

Braised oxtail – caramelised onion – potato mousse [gf] £8.90

Beetroot risotto – shaved Reggiano Parmigiano [v] £7.90

South Coast King scallops – black pudding – sherry caramel * £12.25

Flamed Cornish mackerel – pickled shallots – watercress emulsion [gf] £7.90

Hampshire Barkham Blue cheese soufflé – pear & ale – walnut [v] £7.50

Mains

Forthampton venison – pickled cabbage – confit leg pie – celeriac £23.90

28-day aged 10 oz ribeye of beef – peppercorn sauce – stuffed chestnut mushroom – fries * £29.50

8oz Fillet of beef – pickled girolles – spinach – Bearnaise - beef fat chips- red wine jus [gf] £31.50

Loin of Gloucestershire Old spot – crisp shoulder – black pudding – grelot onion – truffle mash £19.90

Roast local cauliflower – smoked aubergine – sesame – crisp Cavolo Nero [v] [v] £14.50

South coast cod loin – crisp breadcrumbs – samphire – crisp polenta – warm tartare * £23.90

Cornish brill fillet - brown shrimp – cuttlefish gnocchi- marsh samphire £22.90

Side Dishes

Triple Cooked Chips	£3.90	Rocket, Almond and Coconut	£3.90
Truffled Potato Mash	£4.50	Double Gloucester and Chive Fries	£4.50
Cauliflower and sesame fritters	£3.90	Chargrilled Broccoli and Toasted Seeds	£3.90

[v] vegetarian [v] vegan [gf] where not indicated some dishes can be adapted to be made gluten free *

A discretionary 10% service charge will be added to bills of parties 8 +

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