



## DINNER MENU

Seasonal Soup | Rustic Bread & Butter £6.5

Pork Terrine | Apricot | Pistachio | Chutney | Melba Toast  
£7.50

Crispy Whitebait | Lemon Mayo £7

Pan Fried Pheasant | Lentils | Kale | Puffed Rice | Jus £8.5

Paprika Marinated Tiger Prawns | Aioli £7.5

\*\*\*\*\*

Blade of Beef | Garlic Mash | Roasted Roscoff Onion | Glazed  
Carrot | Madeira Jus £16

Oven Roasted Guinea Fowl | Puy Lentils | Thyme Carrots | Baby  
Beets | Hazelnut | Sprout Tops | Jus £18

Fillet of Sea Bass | Curried Sautéed Potatoes | Spiced Bhajis  
| Cauliflower | Curry Oil £18

Duck Breast | Crushed Potatoes | Courgette | Crispy Kale |  
Thyme Carrots | Jus £18.50

Homemade Beef Burger | Cheddar | Chips £15

Battered Cod | Chips | Crushed Peas | Tartar £14

Cotswold Ribeye Steak | Field Mushroom | Confit Tomato | Chips  
| Watercress | Garlic Butter £25

Macaroni Cheese | Streaky Bacon | Spinach £13

Vegetarian Option Available

\*\*\*\*\*

*All food is freshly prepared in house. If you or any of your guests have an allergy or dietary restriction, please inform your server and our Chefs will be happy to accommodate you as best they can. We cannot guarantee that any items are completely allergen free due to being produced in a kitchen that contains ingredients with allergens. All Game may contain traces of lead shot.*