

À la carte – 2 course £55 3 Course £65

### STARTERS

Wild mushroom risotto and Woodchester Cotswolds Classic

Cornish scallops, chipotle, broccoli, chilli relish and sour cream

Terrine of ham hock, and rabbit with pickled fennel salad, sweet mustard and prune

Cape Malay cod, baba ghanoush, golden raisin and cumin yogurt

### MAINS

Potato crusted Cornish brill, Wye Valley asparagus and asparagus cream

Beef fillet, Session IPA braised beef, salt baked  
celeriac tartlet, Savoy cabbage and red wine jus (supp £5)

Creedy Carver duck, duck hash and braised endive

Roasted butternut squash, Wye Valley asparagus, parmesan gnocchi,  
cheddar custard and samphire

### DESSERTS

Apple and blackberry almond crumble, vanilla ice cream

70% cocoa chocolate fondant, hazelnut praline ice cream  
and salted rum caramel sauce

Mango cheesecake, pineapple salsa, and mango sorbet

British cheeses, membrillo and assorted crackers