

À LA CARTE MENU

£55 - 2 COURSES

£65 - 3 COURSES

STARTERS

Wild mushroom risotto, Woodchester Cotswolds Classic
And Italian black truffle oil

Smoked salmon, crème fraiche, chive and dill wreath
with marinated salmon, keta and pickled carrots

Ham hock and confit duck press with piccalilli

MAINS

Roasted loin of West Country lamb, beetroot
and dauphinoise

Brill, lemon spinach and caper butter

Butternut, sage and chestnut pithivier with salt baked
beetroot and feta

DESSERT

Pear tatin with clotted cream ice cream

Bramley apple and blackberry crumble
with cinnamon ice-cream

Chocolate and coffee fondant, almond tuile,
vanilla ice cream and Frangelico foam

British cheese's, membrillo and crackers