

2 courses for £32.00, 3 courses for £40.00

## STARTERS

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Beer & Cheddar Soup with Toast

Waldorf Salad - Oxford Blue Cheese, Pears, Pickled Garden Celery & Raisin  
& Walnut Dressing

Cotswold Chicken Liver Pate with Pickled Spring Onions & Toast

Cured Hampshire Chalk Stream Trout, Dill Pickled Cucumber & Soured Cream

## ROASTS

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Newbottle Farm Fillet of Beef & Ox Cheek Stuffed Yorkshire Pudding with Carrots

Free Range Pork Belly with Savoy Cabbage Preserved in Apple Vinegar & Apple Sauce

Forge Farm Pumpkin & Squash Wellington with Goats Cheese

Roast Cotswold Chicken with Asparagus, Broad Beans & Peas

Our Roasts are served with Vegetables, Roast Potatoes & Gravy

## MAINS

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Pearl Barley Risotto with Mushrooms & Leeks (V)

Beer Battered Fish & Thick Cut Chips with Mushy Peas & Tartar Sauce

## DESSERTS

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Hay Custard, Forge Farm Honey, Caramelised Milk Crumble with Honey & Buttermilk Ice-Cream

Whipped Chocolate with Toasted Hazelnuts, Barley Ice-Cream & Brown Butter Biscuit

Apple Crumble with Vanilla Ice-Cream

Please Inform your server if you have any allergies or intolerances. Foods prepared and cook in an environment where all food allergies are present so we cannot guarantee absence of these in any items