



Easter Sunday Menu

£45 Three Courses £40 two courses

Nibbles Perello olives and house bread for the table

Starters Pea & mint soup, wild garlic pesto, Cotswold butter, sourdough baguette *vgo/gfo*
English asparagus, wild garlic oil, hollandaise sauce, toasted herb crumb *vgo/gfo*
Beef short rib croquettes black garlic aioli, chimichurri, aged Parmesan
Ham hock, smoked chicken & asparagus terrine, pickles, mustard & toast *gfo*
Twice baked cheddar & Gruyere soufflé, spinach, grain mustard, Parmesan cream *v*
Shell roasted Devon scallops, bacon, samphire, shellfish butter, sourdough crumb. *gfo*
Langoustine & Atlantic prawn cocktail, Bloody Mary dressing, caviar, sourdough crisp *gfo*



Mains Roscoff onion & goats cheese tarte tatin, spring salad, house mustard dressing *v*
Cotswold venison burger, Shropshire Blue cheese, miso onions, pickles, aioli, bistro fries
Whole Cornish lemon sole, caper, lemon & crayfish butter, samphire, new potatoes
Shell roasted Devon scallops, bacon, samphire, shellfish butter, sourdough crumb. Bistro fries *gfo*
Whole John Dory, roasted over charcoal, N'Duja butter, monks beard, new potatoes
Cornish Hake fillet, herb crushed potatoes, asparagus, warm tartare sauce

Roasts All our roasts are served with roast potatoes, glazed parsnips & carrots, buttered greens,
Yorkshire pudding & red wine gravy
Roast sirloin of Oxfordshire beef & pulled brisket
Roast Rump of Cotswold lamb
Half roast cornfed chicken
Oxfordshire pork belly "Porchetta"
Butternut Squash, mushroom & savoy Wellington *v*



Desserts Sticky date pudding, toffee sauce, clotted cream, candied pecans
Apple & rhubarb crumble, vanilla custard
Glazed lemon tart, blackberry sorbet
Chocolate crèmeux, poached pear
Mango & passion fruit pavlova
British cheese plate, house crackers, chutney

Allergens: Please inform us of any allergens or intolerances before ordering. Whilst we have protocols in place to address the risk of cross contamination of allergens and nuts, we cannot guarantee their total absence in our food & drink

For our team: A discretionary service charge of 12.5% will be applied to your bill. All gratuities are shared amongst the team.