



Lunch Menu

Some of our recipes can be adjusted for a Gluten free diet, please ask your server.

Starters

Soup of the day, homemade bread roll (g, mk)	£6.95
Seared salt & pepper squid, sake, garlic aioli, sriracha dressing (g, e, m, sp)	£8.95
Sticky Korean style chicken wings, Asian slaw (g, s, n, md, ss, sp)	£9.95
Wye Valley asparagus, slow cooked hen egg, mustard and vinegar reduction, rosemary and garlic focaccia croutons (g, e, mk, sp)	£9.50

Mains

Caesar Salad, Caesar dressing, pancetta, anchovies, garlic croutons, parmesan cheese	£12.00
<i>Add Chicken</i>	+ £3.00
<i>Add Smoked Salmon</i>	+ £4.00
Fish of the day, roasted new potatoes, cherry tomatoes, asparagus, green oil (f, mk)	£17.95
Roasted harissa cauliflower, ginger lentil dahl, coriander pesto, tomato concasse (sp, vg)	£16.95
8oz Prime Rump steak, pan fried wild mushroom, tomato, chunky chips (mk, sp)	£21.45
<i>Sauce of your choice - Peppercorn (mk, sp) Creamed Cheese (mk, sp), Bordelaise (sp)</i>	

Sides

Freshly baked artisan bread and oils (g, vg)	£3.95
Chef's selection of buttered vegetables (mk)	£4.00
Parmesan, truffle oil, chunky chips (mk, sp)	£5.00
French fries (sp)	£4.00
House farm salad (sp)	£4.00
Tender stem broccoli (vg)	£4.00

Desserts

Cherry bakewell tart, cinnamon custard (g, e, mk, sp, n)	£8.00
Coconut rice pudding, roasted plums, cinnamon sugar (n, vg)	£8.00
Sticky toffee pudding, vanilla ice cream (g, mk, vgo)	£8.00
Winstone's Cotswold ice creams and sorbets (vgo)	per scoop £2.00

Gluten – (g), Crustaceans – (c), Eggs – (e), Fish – (f), Molluscs – (m), Soybeans – (s), Peanuts – (p), Nuts – (n), Milk – (mk),
Celery – (cy), Mustard – (md), Sesame Seeds – (ss), Sulphites – (sp), Lupin – (l), Vegetarian – (v), Vegan – (vg),
Vegan Option – (vgo), Gluten Free Option – (gfo)

If You Suffer From An Allergy, Speak To a Member of Staff

Discretionary service charge of 10% is added to your bill