



Dinner Menu

Starters

Soup of the day, artisan bread cy, d, g, gfo, v	7
Mussels, creamy cider and caramelised leek sauce, toasted sourdough d, g, m	11
Salmon fishcake, red onion and caper salsa e, f	9
Red onion Tarte Tatin, rocket, balsamic drizzle g, sp, vg	8
Smoked venison carpaccio, rocket, Parmesan d	11
Confit duck terrine, onion chutney, sourdough g	10

Mains

Cod wrapped in Parma ham, pearl couscous, chorizo, spinach f, psc	19
Pan seared rack of Cotswold lamb, cherry tomatoes, sautéed new potatoes, broccoli, goats curd purée d	28
Oxfordshire pork belly, caramelised apple, celeriac fondant, green beans burnt celeriac puree, rich pork jus d	20
Cotswold chicken supreme, spring garden risotto, charred asparagus, Parmesan crumb d	19
Slow cooked beef short rib, potato rosti, kale, confit carrot, thyme jus d	25
Roasted stuffed aubergine, ratatouille vegetables, spiced rice, roasted red pepper tomato sauce vg	17
Jesse Smith's 10oz sirloin steak, wilted spinach, charred onion, thick cut chips <i>choice of sauce</i> - Peppercorn, creamy blue cheese or Diane d, sp	30
Mussels, creamy cider and caramelised leek sauce, French fries d, m	17
Radicchio, fennel and olive Panzanella salad with Parmesan shavings vg	13
<i>add</i> Chicken supreme	4
Bibury trout fillet f	6

Sides | 3

New potatoes - d, vgo | Fine green beans with flaked almonds - d, vgo, n | Confit carrots - d, vgo
Sautéed leeks - d | Slow braised red cabbage

If you have any allergies or dietary requirements please speak to a member of staff

Gluten - g | Crustaceans - c | Eggs - e | Fish - f | Molluscs - m | Soybeans - s | Peanuts - p | Nuts - n | Milk - d
Celery - cy | Mustard - md | Sesame seeds - ss | Sulphites - sp | Lupin - l | Vegetarian - v | Vegan - vg | Gluten free - gf
Vegan option available - vgo | Gluten free option - gf | Pescatarian option available - psc