



AUTUMN MENU

STARTERS

Soup of the day *bread roll (v, gfo)* £5.95

Roasted wild mushrooms *garlic butter, sourdough toast, duck egg, truffle oil (v, gfo, vgo)* £8.95

River Fowey mussels *local cider & leek cream, sourdough (gfo)* £9.95

Game terrine crushed beetroot, pickled cauliflower, toasted sourdough £9.95

Roasted aubergine & chickpea pate *seed butter, onion jam, toasted ciabatta (v, gfo, vgo)* £8.50

MAINS

Roasted seasonal squash

potato gnocchi, spinach, blue cheese sauce, crushed walnuts (v)
£15.95

Confit duck leg

celeriac & potato puree, white bean & tomato ragout, tender stem broccoli (gfo)

£19.95

swap duck leg for pan roasted cauliflower steak (v, gfo, vgo)

£15.95

Salmon fillet

leek & smoked fish crushed new potatoes, buttered samphire prawn & caper volute (gfo)

£19.95

Cotswold venison haunch (*served pink*)

spiced parsnip puree, fondant potato, roasted beetroot, cavolo nero, pink peppercorn & red wine jus (gfo)

£22.95

10oz dry aged sirloin steak,

sautéed garlic wild mushrooms, peppercorn sauce, chunky chips (£6 supplement) (gfo)*

£24.95

DESSERTS

Pear & almond cheesecake *sliced poached pear & almond brittle (v, gfo)* £6.95

Dark chocolate & raisin crossiant pudding *vanilla custard (v)* £6.95

Warm banana loaf *caramel ice cream (v, vgo)* £6.95

Winstones Cotswold ice cream, a choice of 3 scoops - *ask your server for flavours (v)* £5.95

Stratton House cheese board *selection of 4 British cheeses, artisan crackers, chutney (*£3 Supplement)* £10.95

Supplement applicable to dinner inclusive packages

All our food is cooked to order so during busy periods people please be patient it will be worth the wait

Any allergen requirements please inform a member of staff

v= vegetarian vg= vegan vgo= vegan option gfo= gluten free option