



<b>BREAD &amp; OLIVES</b> Rosemary & Seasalt Focaccia, Olives, Olive Oil, Balsamic Vinegar	7.00
<b>WILD GARLIC &amp; ASPARAGUS SOUP</b> White Truffle Oil, Parmesan Croutons	7.00
<b>SALT &amp; PEPPER SQUID</b> Sweet Chili, Lime & Coriander	8.00
<b>HAM HOCK TERRINE</b> Toast & Picalilli	8.00
<b>PAN FRIED SCALLOPS</b> Parsnip Puree, Wye Valley Asparagus, Pea Shoots, Prosciutto	13.50
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<b>SIRLOIN OF SOUTH DEVON BEEF</b> Yorkshire Pudding, Horseradish Sauce	20.00
<b>RACK OF COTSWOLD LAMB</b> Mint sauce	20.00
<b>LOIN OF PORK</b> Sage & Onion Stuffing, Crackling, Apple Sauce	18.00
<b>TURKEY CROWN</b> Pigs In Blankets, Stuffing, Cranberry Sauce	17.50
<b>PUY LENTIL &amp; PISTACHIO WELLINGTON</b> Mushrooms, Pumpkin Seeds, Sesame Seeds, Cranberry Sauce	16.00
<b>WILD BOAR &amp; CHORIZO SHORT CRUST PASTRY PIE</b> Red Currant Jelly	16.00
All Served With Roast Potatoes, Seasonal Vegetables, Cauliflower Cheese & Gravy	
<b>PLANT BASED CHEESEBURGER</b> Monterey Jack Cheese, Dill Pickle, Relish, Salad, Fries	16.00
<b>KEMPSFORD FRIED CHICKEN BURGER</b> Monterey Jack Cheese, Dill Pickle, Relish, Salad, Fries	16.00
<b>ATLANTIC COD</b> Jersey Royal Potatoes, New Season White & Green Asparagus, Lobster Bisque	21.50
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<b>PASSIONFRUIT CREME BRULEE</b> Orange Sorbet, Shortbread	8.00
<b>COFFEE &amp; WALNUT CHEESECAKE</b> Salted Caramel Ice Cream	8.00
<b>WARM DARK CHOCOLATE TART</b> Chocolate Soil, Raspberry Sorbet	8.00
<b>SPICED PLUM CRUMBLE</b> Custard	8.00
<b>MARSHFIELD ICE CREAM POT</b> Strawberry - Chocolate - Vanilla - Salted Caramel - Mint Choc Chip - Lemon Sorbet	3.50
<b>CHEESE &amp; BISCUITS</b> Tuxford & Tebbut Blue, Organic Cotswold Brie, Extra Mature Cheddar, Biscuits, Apple Chutney	9.00

OUR MENU IS SUBJECT TO CHANGE

For those with a lighter appetite, smaller portions are available on some of our dishes.  
If you have any allergies or dietary requirements please inform a member of our team.

