

19th October

Adonis	8
Apple & pear kombucha, mills brewery stroud	5.5
Achill oysters & shallot mignonette	4.5 ea.
Whipped cod roe & crisps	8
Cobble lane bresaola & citrus	15
Fiocchetto di parma	14
Vacherin mont d'or & autumn fresh truffle	18
Beef tartare & sourdough toast	15
Old Winchester & oakleaf salad	12
Chalkstream trout, buttermilk & dill	14
Parmesan & spring onion tart	17
Chorizo mangalitza & sauerkraut	12
Red mullet & garlic butter	12
Silver mullet, capers & brown butter	29
Crown prince squash & wensleydale cheddar pie	26
Flat iron chicken, tumblebug mushrooms & brandy sauce	28
Pork loin chop, cabbage & bacon	28
Cotswold venison, pumpkin & chestnut	30
Trout, haricot beans, wholegrain cream	28

Please see blackboard for prime cuts

Conygree farm leaves	8
Slow cooked leeks & gruyere	10
Fries or crispy new potatoes	7
Buttered kale & cavolo nero	6
Lynwood baguette & ampersand dairy butter	6

Allergens? Please ask your server.

An optional 12.5% Service Charge will be added to your bill. All prices are inclusive of VAT.