

A LA CARTE STYLE MENU AUTUMN/WINTER 2026

This menu is exclusive, only available by itself and cannot be mixed with any other menus
We allow for **2 choices only** from starters, mains & desserts, for your party to order from.

PRICE: 2 course £45 per person

3 course £55 per person

Please add serving staff cost on top of the total cost per person

For up to 12 people add £250

Over 12 people add £360

Over 20 people POA

All prices are inclusive of VAT

Starters

Roast onion bone broth, glazed cheese & chive croute, crispy leek (v available)

Liver pate, crispy onion & seed crumb, bacon jam, oatcakes

Lime cured Harts Barn Lake trout, beetkraut, horseradish crème, lemon puree, rye bread

Twice baked Double Gloucester cheese souffle, chive oil, pickled walnut

Raviolo en Brodo, handmade filled pasta, in a rich meat broth

Main Courses

Dry aged Longhope beef fillet Wellington, beer mustard, truffled mushroom, cured ham, spinach crepe, butter puff pastry, beef jus (**£15 surcharge per person**)

Dry aged Longhope ribeye on the bone, beef dripping chips, forest mushroom, confit onion, slow roast tomato, smoked beef fat bearnaise & salad leaves from our garden (**£15 surcharge per person**)

Deb's GOS belly pork porchetta, nduja, preserved citrus & fennel stuffing, mash, pan jus

Spiced panko crumbed lamb, smoked aubergine, hung yogurt, roast chickpeas & fermented wild garlic tagine

Stuffed chicken breast supreme, risotto alla Milanese, garden herb gremolata

British waters-caught sustainable fish, smoked bacon, leek & potato chowder, cornbread

Stout braised ox cheek, fondant potato, glazed parsnip, crispy onions, pan jus

Desserts

Spiced earl grey tea & date pudding, vanilla cream, treacle toffee sauce (gf on request) (V)

Warm rum & coffee chocolate fondant torte, almond brittle, blackberry (gf)(V)

Apple tarte tatin, malted brandy caramel, clotted cream, spiced apple puree (v)

Gloucestershire cheese platter, crackers, chutney & grapes (**£10 per person surcharge**) (V)

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Vegetarian/Vegan Menu 2026

Starters

Seasonal Ragman's Lane Farm vegetable minestrone soup, pesto, focaccia

Raviolo en Brodo, handmade filled pasta, in a rich aromatic broth

Twice baked Double Gloucester cheese souffle, chive oil, pickled walnut

Crispy fried whole globe artichoke, mint & garlic aioli, broad bean salad

Main Courses

Forest mushroom & lentil ragu, fresh pasta, parmesan, sourdough

Ras el hanout spiced squash tagine, preserved lemon tabbouleh, smoked baba ghanoush, labneh, flatbread

Winter vegetable dhal, red onion bhaji, pickled cucumber, chapatti

Miso glazed aubergine, sticky peanut rice, house kimchi

Korean Fried Cauliflower, gochujang sesame sauce, bao, pickles

Vegan Desserts

Muhallabi - middle eastern almond milk, cardamom, rosewater & pistachio set custard (VG)

Dark chocolate mousse, candied cocoa nibs, passionfruit gel (VG)

Espresso crème caramel, pecan biscotti (VG)

Chocolate & raspberry torte, fresh berries & coulis, honeycomb (VG)

Our Chefs make everything from scratch, using as much local, seasonal & foraged produce as possible. Which means our menu will change throughout the year. We pride ourselves on being a zero-waste kitchen and, utilising as many "waste" products as possible.

Please inform us of any food allergies or intolerances at time of booking.

Our dishes can be adapted to suit most diets