

A LA CARTE MENU SPRING/SUMMER 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

Seasonal Ragman's Lane Farm vegetable minestrone soup, pesto, focaccia **(V)**

Shio koji & mirin cured Harts Barn Lake trout, pickled cucumber, preserved lemon, yuzu kosho puree

Wye valley asparagus, potato bread, poached duck egg, truffle hollandaise, crispy bacon **(V available)**

Risotto primavera, seasonal vegetables, Leonard Stanley cheese, puffed wild rice, wild herb oil **(available as main course) (V)**

Ham hock salad, asparagus, peas, broad bean, salad leaves from our garden, local milk feta, cider vinegar mustard dressing **(v available)**

MAIN COURSE

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, salad leaves from our garden, celeriac slaw, chimichurri **(£15 surcharge per person)**

British waters-caught sustainable fish, spinach rosti, mussel popcorn, bisque sauce

Deb's GOS pork, charred spring onion & purple sprouting, hazelnuts, caramelised apple puree

Stuffed chicken thigh ballotine, baked chive gnocchi puttanesca, lemon thyme pangrattato

Longhope lamb rump, nasturtium pesto, our own aged feta, Ragman's Lane Farm baby vegetables & new potatoes

DESSERTS

Spiced sticky earl grey tea & date pudding, vanilla cream, treacle toffee sauce **(GF)(V)**

Warm chocolate & almond fondant torte, cherries, almond creme, cocoa nib crumb **(GF) (V)**

Apricot & pistachio tart, poached apricot, tonka bean creme anglaise **(V)**

Torched lemon tart, lemon curd & puree, meringue, raspberry **(V)**

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Gloucestershire cheese plate, crackers, chutney & grapes (£10 per person surcharge)

VEGETARIAN/VEGAN MENU 2026

STARTERS

Seasonal Ragman's Lane Farm vegetable minestrone soup, pesto, focaccia (v)(vg)

Raviolo en brodo, filled pasta in a rich aromatic broth (v)(vg)

Crispy fried whole globe artichoke, mint & garlic aioli, broad bean salad (v)(vg)

MAIN COURSES

Locally grown mushroom ragu, pappardelle, parmesan, sourdough (v)(vg)

Black garlic gnocchi, beetroot, courgette, walnut pesto (v)(vg)

Pressed tofu, mushroom ramen broth, soy egg, peanut chilli crisp, Sichuan oil (v)(vg)

Miso glazed sesame aubergine, sticky peanut rice, house kimchi (v)(vg)

Korean Fried Cauliflower, gochujang sauce, bao, pickles (v)(vg)

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.



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Our dishes can be adapted to suit most diets