

## SET MENU AUTUMN/WINTER 2026

**This menu is exclusive, only available by itself alongside the vegan/vegetarian menu**

We allow for **2 choices only** from starters, mains & desserts, for your party to order from

**PRICE:** 2 course £25 per person

3 course £35 per person

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

For parties of over 6, please add serving staff cost of £125.

For parties of over 12, please add serving staff cost of £250

*Over 20 people POA*

**All prices are inclusive of VAT**

### STARTERS

Caramelised onion broth, glazed cheese croute (v)

Liver pate, seasonal chutney, toast

Twice baked Double Gloucester cheese soufflé, chive oil (v)

### MAIN COURSES

Bavette steak, beef dripping chips, forest mushroom, roast onion, plum tomato, whipped beef fat butter

Deb's GOS belly pork, mash, seasonal vegetables, pan jus

Pan roast chicken thigh, risotto alla Milanese, garden herb gremolata

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

### DESSERTS

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

Warm rum & coffee chocolate fondant torte, blackberry coulis (GF)(V)

Apple tarte tatin, clotted cream (v)

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

## SET MENU AUTUMN/WINTER 2026

### VEGETARIAN/VEGAN MENU 2026

#### STARTERS

Seasonal Ragman's Lane Farm vegetable minestrone soup, pesto (VG)

Twice baked Double Gloucester cheese soufflé, chive oil (V)

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

#### MAIN COURSES

Forest mushroom & lentil ragu, fresh pasta, parmesan

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)

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.**



## **SET MENU AUTUMN/WINTER 2026**

**Our dishes can be adapted to suit most diets**