

## SET MENU SPRING/SUMMER 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

Seasonal vegetable minestrone soup, pesto (v)

Wye valley asparagus, potato bread, poached hens egg, hollandaise (v)

Risotto primavera, seasonal vegetables, local cheese, herb oil (v)

Ham hock salad, peas, broad bean, salad leaves from our garden, cider vinegar mustard dressing (v available)

### Main Course

Bavette steak, beef dripping chips, salad leaves from our garden, celeriac slaw

British waters-caught sustainable fish, potato rosti, pea puree, lemon caper butter sauce

Deb's GOS pork, charred purple sprouting & new potatoes, caramelised apple puree

Roast chicken supreme, baked chive gnocchi puttanesca, lemon thyme pangrattato

Longhope lamb rump, nasturtium pesto, seasonal vegetables & new potatoes

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

Warm chocolate & almond fondant torte, almond creme (GF) (V)

Torched lemon tart, meringue, raspberry (v)

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

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### VEGETARIAN/VEGAN MENU 2026

#### Starters

Seasonal vegetable minestrone soup, pesto (V)(VG)

Raviolo en brodo, filled pasta in a rich aromatic broth (V)(VG)

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

#### Main Courses

Locally grown mushroom ragu, pappardelle, parmesan (V)(VG)

Potato gnocchi, beetroot, walnut pesto (V)(VG)

Pressed tofu, mushroom ramen broth, stained 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)

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**