

## SUMMER MENU

### TO START

<b>Smoked Wiltshire ham hock terrine</b> roasted onion purée, focaccia	£7.95
<b>Fresh peas &amp; edamame beans</b> pea mousse, radish & crostini (vg)	£6.50
<b>Maple-smoked chalk stream trout</b> new potato salad, cucumber and dill	£6.95
<b>Somerset rarebit</b> Portobello mushroom on toasted ciabatta, apple, grape & pickled walnut salad	£6.50
<b>Cotswold heritage tomato salad</b> whipped goat's cheese, basil oil (gf) (v)	£6.00

### MAINS

<b>Celeriac steak</b> roasted vine cherry tomatoes, salsa verde and sweet potato fries (vg) (gf)	£12.95
<b>Ballotine of chicken</b> prosciutto, smoked mash, pak choi, chicken jus	£13.95
<b>Wye Valley asparagus</b> pea pesto linguini, toasted pine nuts, spinach & basil oil (vg)	£14.95
<b>Fish of the day</b> Please ask for details	£16.95
<b>Creedy Carver duck breast</b> noisette potatoes, roasted onion purée, braised gem lettuce (gf)	£16.95

### GRILL

Served with sautéed chestnut mushrooms, watercress, charred onion, parsley & mustard butter, hand-cut chips (gf)	
<b>8oz flat Iron</b>	£17.00
<b>Chargrilled 10oz 50 day aged rib eye</b>	£23.00
sautéed chestnut mushrooms, watercress, charred onion, parsley & mustard butter, hand-cut chips (gf)	

### ON THE SIDE

<b>Hand cut chips   Skinny fries   Sautéed greens with garlic or chilli   Dressed baby leaf</b>	£3.50
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### DESSERTS

<b>Cheddar strawberries</b> iced parfait, shortbread & gel (vg)	£6.50
<b>Passion fruit fool</b> passion fruit gel, muscovado sugar meringue (gf)	£6.50
<b>Dark chocolate mousse</b> raspberry sorbet, chocolate soil, raspberry puree (gf)	£6.95
<b>Archangel cheese board</b> wheat wafers, grapes, apple, spiced tomato chutney	£8.95

*A discretionary service charge of 10% will be added to your bill.*

*Please be aware that all our food is prepared in a kitchen where nuts, cereals containing gluten and other allergens are present. If you have any food allergy or intolerance query, please speak to a team member who will be happy to help.*