

Summer Party Menu

Three Courses for £27.95

Two Courses for £21.95

TO START

Pea & Ham croquette, piccalilli salad and pea shoots

Crayfish Cocktail, homemade bread

Butternut Squash, roasted red pepper and butter bean salad, toasted seeds and soft boiled duck egg (V)

Chilled Cucumber, Avocado & Mint Soup, poppy seed scone (V)

FOR MAIN

Ale-Battered Fish and Chips, minted peas & tartare sauce

Spring Pea, Goat's Cheese and Samphire Cakes, charred spring onion & heritage tomato salad (V)

Whole Roast Sea Bream, cider pickled fennel, apple & dill salad (£2.50 supp.)

Creamed Spinach, Globe Artichoke & Sheep's Cheese Tart, broad bean, caper, radish & chopped egg salad

Pot Roasted Ox Cheeks, cauliflower champ & braised cabbage (£2.50 supp.)

For Dessert

Set Lemon Cream, fresh raspberries, toasted almonds and milk shortbread

Homemade Seasonal Sorbet

Milk Chocolate & Brownie Mousse, candied orange & honeycomb

Cheese Plate

A tasting of Cotswold organic brie, Cashel blue, Keens cheddar,

baked quince chutney, grapes, celery & oatcakes

(£4 Supp)