

**Dinner menu – 7.00pm-9.00pm Sunday to Thursday  
9.30pm Friday and Saturday**

**Nibbles**

Mixed bread with balsamic and olive oil	3.25
Bowl of mixed Provençale marinated olives	3.00

**Starters**

Warm bloody Mary soup	5.95
Glazed goat's cheese tart, sun-blush tomato, beetroot coulis	7.95
Cotswold game terrine, pear & fig chutney, toasted granary bread	7.95
Hot-smoked trout paté, pickled cucumber, parmesan & lemon crostini	7.95
Home smoked pigeon breast, celeriac remoulade, mache and rocket salad	8.25
Moules marinière, chorizo, champagne cream sauce	8.50

**Pasta and risotto** *(all topped with rocket and parmesan salad)*

Wild mushroom & spinach risotto	10.95
Locally grown Crown prince squash & pine nut risotto	10.95
Cajun chicken tagliatelle, leeks, sun blush tomatoes, white wine and garlic cream sauce	12.95
Mixed seafood linguini, creamy saffron mascarpone sauce	14.95

**Mains**

Garlic & peppered tenderloin of Gloucester Old Spot, balsamic fruit puddles, parmentier potatoes	17.25
Quince glazed duck breast, creamed potato, pak choi, five spice & red wine jus	17.50
Pan-roasted pheasant supreme, dauphinoise potato, pancetta & chestnut cabbage, thyme jus	18.50
Chef's catch of the day	Market price
Creamy wild mushroom pie, baby vegetables, polenta chips	13.95
Pan-fried Bibury trout fillet, oven roasted tomato & olive sauce, tarragon lyonnaise potatoes	16.95
10oz rump steak, red onion marmalade, black pudding hash brown, Baileys & green peppercorn sauce	18.95

**Sides**

all 3.25

Mixed salad, green beans with flaked almonds, mixed vegetables, herbed new potatoes,
Rocket and parmesan salad, bowl of chips

## **Puddings**

Banana, pecan & rum crumble, ginger stem ice cream	6.95
Iced lemon curd semi-freddo, balsamic & liquorice syrup	7.50
Dark chocolate truffle torte, bay leaf crème Anglaise	7.25
Selection of homemade ice creams & sorbets	5.95

## **Cheese\*\*\***

Selection from 'Doris' our cheese trolley <i>Served with grapes, biscuits &amp; Godminster chutney</i>	8.95
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*These can include any or all of the following:*

Godminster organic cheddar

*Matured for 12 months with a creamy taste and texture. A delicious cheese! It just so happens that the owner sits on the board of our company as well!*

Simon Weaver Cotswold brie

*An organic cow's milk cheese, produced locally on a farm in Upper Slaughter, suitable for vegetarians.*

Blue Monday

*An Evenlode partnership cheese, founded by Alex James (Blur bass guitarist) & Juliet Harbutt. It has a creamy and mild flavour, soft texture.*

Cerney Ash

*Produced locally just outside Cirencester, made from goat's milk, unpasteurized, finished with an ash coating.*

**Please note:** Guests on a dinner inclusive package have a £30 allowance per person towards their dinner (including tea and coffee). Any spend over this amount will show as a food item on your bill upon checkout.