



Autumn Menu

To Share (for two)

- Hall's Bakery bread basket 2.95
Marinated Belazu olives and crostini 3.50
Garlic bread 2.95, with cheese 3.95
Charcuterie board, dried and cured meats with marinated olives, pickled vegetables and crostini 9.95
Whole baked farmhouse Camembert, chutney, crudités and toasted bread 12.95

Starter

- Soup of the day, with crusty bread 5.95
Twice baked Stilton soufflé, pickled shallots, rocket, salted walnuts 7.95
Thai style fishcakes, sweet chilli mayonnaise 8.95
Gravlax, dill, mustard, coriander and lemon 8.50
Costwold game terrine, onion marmalade and toast 6.95

Main Course

(All game supplied by the Little Barrington Estate)

- Venison fillet, fondant potato, celeriac mousse, wild mushroom and red wine sauce 23.95
Vegetarian Wellington, roasted parsnips, cranberry and chestnut stuffing, roast potatoes 14.95
Red leg partridge crown, dauphinoise potato, seasonal vegetables, ravioli of braised leg, spiced pumpkin purée, blackberry jus 15.95
English lamb chump, Parisian potatoes, root vegetables, minted lamb consommé, rosemary oil 14.95

Fish

(our fresh fish board features fish delivered directly from Devon and Cornwall. Please ask for details or choose one of our signature dishes)

- Fish soup, classic French style soup with rouille, croutons and Gruyère cheese 7.95 starter, 11.95 main
Thai curry, fish curry in coconut and lemongrass and lime leaf sauce with jasmine rice 14.95
Hake, roasted loin with a "Provençale crust", smoked bacon, mushrooms, new potatoes, rocket salad 15.50

Grill

(served with field mushrooms, roasted vine tomatoes and hand cut chips along with your choice of green peppercorn sauce, roasted garlic butter or horseradish butter)

- 10oz rib eye steak, 28 day matured 23.95
8oz sirloin, 28 day matured 19.50
Chicken, butterflied chicken breast 13.95

Pudding

- Crème brûlée, shortbread 6.50
Chocolate fondant, salted caramel sauce and vanilla ice cream 6.50
Sticky toffee pudding, orange butterscotch sauce, clotted cream 6.50
Tangy Lemon Tart with raspberry coulis and clotted cream 6.50
Farmhouse cheese board, pickled vegetables, chutney and selection of biscuits 8.50 or 11.95 for two
Artisan ice creams and sorbets 5.95

Side Orders

- Mixed salad 2.95, Vegetables 2.95, Potatoes 2.95, Hand cut chips 2.95, Cheesy chips 3.95

All of our food is freshly prepared, some dishes may take up to 25 minutes to prepare. There may be bones, shot and ingredients that may cause allergies so please ask before ordering.



Lunch Menu

(Monday – Saturday, 11:00am-6:00pm, Sunday, 3:00pm-6:00pm)

Starter

Hall's Bakery bread basket 2.95

Twice baked Stilton soufflé, pickled shallots, rocket leaves dressed with salted walnuts 7.95

Thai style fishcakes, sweet chilli mayonnaise 8.95

Gravlax, dill, mustard and lemon 8.50

Costwold game terrine, onion marmalade and toast 6.95

Main Course

Home baked Gloucester ham, two fried free range eggs and hand cut chips 11.95

Homemade burger, toasted brioche bun, bacon, cheddar cheese, basket of hand cut chips 12.95

Pie of the day, traditional pastry pie served with seasonal vegetables, hand cut chips 13.50

Corned beef hash, cheese, vine tomatoes, cabbage 11.95

Fish & chips, batter or breadcrumbs, tartar sauce, minted or mushy peas, hand cut chips 12.95

Sandwiches

(Served with a basket of hand cut chips or a mug or soup)

Freshly made sandwiches, on granary or white bloomer bread, with a choice of today's fillings 8.50

Toasted club sandwich, layers of roasted chicken breast, crispy streaky bacon, free range fried egg, tomato and salad 10.50

Pudding

Crème brûlée, shortbread 6.50

Chocolate fondant, salted caramel sauce and vanilla ice cream 6.50

Sticky toffee pudding, orange butterscotch sauce, clotted cream 6.50

Tangy Lemon Tart with raspberry coulis and clotted cream 6.50

Farmhouse cheese board, pickled vegetables, chutney and selection of biscuits 8.50 or 11.95 for two

Artisan ice creams and sorbets 5.95

Side Orders

Mixed salad 2.95

Seasonal vegetables 2.95, Potatoes 2.95

Hand cut chips 2.95, Cheesy chips 3.95

Cauliflower cheese 3.50

Beverages

Filter coffee 2.75

Americano 2.50, Flat White 2.50

Cappuccino 3.50, Latte 3.50

Small espresso 2.00, Large espresso 3.00

Selection of teas 2.75

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Sunday Lunch Menu

(Sunday, 12:00noon-6:00pm)

To Share (for two)

- Hall's Bakery bread basket 2.95
- Marinated Belazu olives and crostini 3.50
- Garlic bread 2.95, with cheese 3.95
- Charcuterie board, dried and cured meats with marinated olives, pickled vegetables and crostini 9.95
- Whole baked farmhouse Camembert, chutney, crudités and toasted bread 12.95

Starter

- Soup of the day, crusty bread 5.95
- Twice baked Stilton soufflé, pickled shallots, rocket, salted walnuts 7.95
- Thai style fishcakes, sweet chilli mayonnaise 8.95
- Gravlax, dill, mustard, coriander and lemon 8.50
- Costwold game terrine, onion marmalade and toast 6.95

Main Course

- Venison fillet, fondant potato, celeriac mousse, wild mushroom and red wine sauce 23.95
- Vegetarian Wellington, roasted parsnips, cranberry and chestnut stuffing, roast potatoes 14.95
- Red leg partridge crown, dauphinoise potato, seasonal vegetables, ravioli of braised leg, spiced pumpkin purée, blackberry jus 15.95
- English lamb chump, Parisian potatoes, root vegetables, minted lamb consommé, rosemary oil 14.95

Sunday Roast

- 28 day aged sirloin of beef, Yorkshire pudding, roast potatoes, vegetables 14.95
- Roast of the week, trimmings, roast potatoes, seasonal vegetables 14.95
- Freshly baked baguette, hot meat from today's roasts, salad garnish and a basket of hand cut chips or a mug of soup 10.95

Fish

(our fresh fish board features fish delivered directly from Devon and Cornwall. Please ask for details or choose one of our signature dishes below)

- Fish soup, classic French style soup with rouille, croutons and Gruyère cheese 7.95 starter, 11.95 main
- Thai curry, fish curry in coconut, lemongrass and lime leaf sauce with jasmine rice 14.95
- Hake, roasted loin with a "Provençale crust", smoked bacon, mushrooms, new potatoes, rocket salad 15.50

Pudding

- Crème brûlée, shortbread 6.50
- Chocolate fondant, salted caramel sauce and vanilla ice cream 6.50
- Sticky toffee pudding, orange butterscotch sauce, clotted cream 6.50
- Tangy Lemon Tart with raspberry coulis and clotted cream 6.50
- Farmhouse cheese board, pickled vegetables, chutney and selection of biscuits 8.50 or 11.95 for two
- Artisan ice creams and sorbets 5.95

Side Orders

- Mixed salad 2.95, Vegetables 2.95, Potatoes 2.95, Hand cut chips 2.95, Cheesy chips 3.95, Cauliflower cheese 3.50

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