

Glazed Omelette “Lobster Thermidor” - £34.50

30g Tin of Exmoor Caviar with Crème Fraiche,
Grated Hen’s Egg, Shallot and Sourdough Toast - £95

Please advise your server if you have any allergies or require information on ingredients used in our dishes. All prices are inclusive of VAT. A 15% discretionary service charge will be added to your bill

STARTERS

Cornish Crab Scotch Egg with Yellow Pepper Velouté
and Basil Pickled Cucumber - £17.50

Pork and Mushroom Terrine with Piccalilli,
Grilled Sourdough Toast and Truffle Butter - £14.50

Tunworth Royale with Italian Black Grapes,
Australian Winter Truffle and Fried Bread Cracker - £24.50

New Potato “Risotto” with Baby Artichokes,
Morels and Aged Parmesan - £17.50

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MAINS

Roasted Rib of Stokes Marsh Farm Beef
with Stuffed Yorkshire Pudding, Horseradish Cream
and Roast Potatoes- £36.50

Roasted Saddle of Wiltshire Lamb with Malt Vinegar Ketchup,
Haggis and Roast Potatoes - £34.50

Whole Cotswold White Chicken “For Two” with Apricot Stuffing,
Onion Soubise and Roast Potatoes - £68.00

Pig’s Cheek Pie with Devilled Sauce, Clotted Cream Mash

and Black Pudding - £28.50

Deep Fried Lemon Sole and Chips with Pease Pudding, Tartare and
Matson Spiced Sauce - £36.50

Fillet of Sea Bass with Crushed Broad Beans, Toasted Cucumber,
Courgette Flower and Red Thai Bisque - £42.00

SIDES - £ 6.50

Garlic Roasted Hispi Cabbage

Triple Cooked Chips

Mixed Salad

Stuffed Yorkshire Pudding - £3.50