

Summer Tasting Menu

£70 per person

Amuse Bouche



Our Bread Box (g*) (v) (d) (sd)

*Homemade sourdough, seeded crispy lavash,
smoked paprika & herb butter*



Lobster & Scottish Salmon Raviolo (g) (d) (e) (f) (cr) (c) (mu) (sd)

*Exmoor caviar, coconut & tamarind shellfish broth,
compressed cucumber, fennel crisp*



Lamb Brioché (g*) (d) (e) (c) (mu) (sd)

*Lightly spiced lamb, buttery brioche bun, coriander chutney,
sweet coconut yoghurt, pomegranate*



Local Beetroot & Goat's Cheese Tart (g*) (d) (mu) (sd) (v)

*Golden, candy & red beetroot, red onion chutney,
whipped Rosary Ash goat's cheese*



Cotswold Free-Range Chicken (g*) (d) (mu) (sd) (n) (c)
*Chicken supreme roulade, tamarind-glazed confit leg,
dukkah crumb, pea & feta croquette, wilted spinach,
korma-flavoured chicken velouté*



Lemon Yuzu Frost (sd) (v)
*Lemon sorbet, lichiko Japanese shochu &
yuzu granita, basil tuile*



English Summer Berries (g*) (d) (e) (sd)
*Mint & matcha parfait, meringue,
macerated berries, strawberry sorbet*



Tea or Coffee & Petits Fours (e) (d) (n) (sd)

(v) Vegetarian, (g) Contains gluten, (d) Contains dairy/milk, (n) Contains nuts, (p) Contains peanuts, (e) Contains egg, (f) Contains fish, (cr) Contains crustaceans, (m) Contains molluscs, (s) Contains soya, (c) Contains celery, (mu) Contains mustard, (se) Contains sesame seeds, (sd) Contains sulphur dioxide, (l) Contains lupin, (pb) Plant based

If you are staying with us on a dinner, bed & breakfast rate, spend up to £40 per person on food, including tea or coffee. Additional spend will be shown on your invoice as a supplementary food charge

