



SAMPLE MENU

STARTERS

Homemade Soup of the Day £8

Toasted Cirencester Sourdough Bread & Butter

Wine Pairing: Chardonnay, Montmija Pays S'oc (Crisp, Fruity, Aromatic)

Game Bird Terrine £10.5

Confit Guinea Fowl, Pheasant & Duck, Ginger & Citrus Chutney

Wine Pairing: Nerello (Red Fruits, Balanced, Light)

Orkney Hand Dived Scallops £12.5 (Option to Have as a Main)

Miso Pan Seared Scallops, Garden Pea Puree, Crispy Cotswolds Pancetta, Black Pudding Crumb

Wine Pairing: Pouilly Fume, Charles Deloire (Crisp, Flinty, Vibrant)

Wild Mushroom Ravioli £10

Wine Pairing: Ijalba White Rioja (Dry, Complex, Rich)

MAINS

Tetbury Chateaubriand for two £90

Grass fed Aberdeen Angus Fillet, Dauphinoise, Slad Wild Mushroom, Tomato, Broccoli, Carrots, 48hr Jus

Wine Pairing: Côtes Du Rhône, Le Sentier Des Terroirs (Flinty, Rich, Spicy)

Uley Pork Trio £28

Free-Range Pork Belly & Fillet, Pancetta, Parmesan Mashed Potato, Apple Puree, Tenderstem, 48hr Jus

Wine Pairing: San Genovese's, Conti San Bonofacio (Herbaceous, Rich, Complex)

Stroud Valleys Lamb Rump £32

Rump, Lamb Bon-Bon, Beetroot Candied Savoy Cabbage, Potato Rosti, 48hr Jus

Wine Pairing: Valpolicella Ripasso (Complex, Spicy, Rich)

Local Meat/Game Grill of the Day £40

Ask Your Server

Wine Pairing: Tempranillo (Rich, Red & Dark Fruit, Complex)

Pan Seared Atlantic Fish of the Day (landed at Brixham) £30

Ask Your Server

Wine Pairing: Rioja Maturana Blanca (Dry, Bold, Citrusy)

3 Hour Layered Vegetable Tian £20

Baked, Pressed and served with horseradish ice cream

Wine Pairing: Von Buhl Reisling (Dry, Balanced, Balanced Minerality)



DESSERTS

Burleigh Baked Figs £9

With Honeycomb, Yoghurt and Fig Puree

Dark Chocolate Torte £9

With Molten Espresso Chocolate Sauce, Vanilla bean Creme Fraiche

Spiced Apple Tarte Tatin

With Vanilla Bean Ice Cream

40 Minutes Cheese Selection £15

Choice of 3 of our Selection of Local Cheeses (less than 40 minutes' drive away)
with Bath Biscuits, Apricot & Ginger Preserve & Fresh Berries.

Local Cheeses: Burford (Award Winning), Smoked Cheddar (Award Winning), Bath Blue, Dorstone Goats Cheese

LIQUID PUDDINGS

Coffee & Truffles £6

Cream & Coffee £14

Irish Coffee with Tullamore Dew
Calypso Coffee With Goldstone Rum

Dessert Wine

Sauternes, L'Ouest De Lamthe Guignard
Royal Tokaji Late Harvest
Araldica Moscato d'Asti
"Nectar" Pedro Ximenez

70ml

9.5
9.5
6
9.5

Bottle

46
48
35
48