

# MENU

## NIBBLES

olives *gf, df, vg* / chilli mixed nuts *gf, df, vg* 3 each

homemade bread selection, balsamic vinegar, fiorano241 olive oil 4 *df, v, vg*

mini chorizos *df* / breaded whitebait, lemon mayo *df* / padron peppers *gf, df, vg* / hummus, flatbread *gfa, df, vg* 4.5 each

english charcuterie board, pickles & bread *gfa, df* 8.5

## STARTERS

gazpacho – chilled tomato soup with garlic croutons & smoked sea salt *df, v, vg* 6.5

goats cheese croquettes with heritage tomato, basil & pine nut *v* 7.5

slow cooked shredded duck salad with finely sliced vegetables & honey soy dressing *df* 8

grilled nectarine salad with toasted walnuts, goats curd, honey & thyme dressing *gf, v* 7.5

garden swift gin cured salmon with pomegranate, citrus & watercress *gf, df* 8

## MAINS

chicken and chorizo Kiev with buttered green beans, roasted new potatoes & parmesan 18.5

slow cooked Cotswold kid with pappardelle pasta, tomato, courgette & mint *gfa, df* 18

pea risotto with goat's cheese, preserved lemon & walnut *gf, v* 17.5

sea bream with crushed new potatoes, white wine mussels chowder & sea herbs *gf* 18.5

8oz Sirloin steak with confit garlic, grilled tomato, watercress & triple cooked chips *gf, df* 23

peppercorn sauce *gf, v* / garlic butter *gf, dfa, v, vga* / béarnaise *gf, v* / 2.5 each

crisp battered cod with crushed garden peas, tartar sauce & triple cooked chips *gfa, dfa* 17.5

chimichurri chicken burger with roasted butternut squash, harissa mayo, turmeric bun and skinny fries *gfa, df* 15

## ON THE SIDE

skinny fries *gf, df, v, vg* / triple cooked chips *gf, df, v, vg* / green beans & shallot *gf, dfa, v, vga*

courgette fritters *df, v, vg* / buttered new potatoes *gf, dfa, v, vga* rocket & parmesan salad *gf, v* / 3.5 each

## DESSERTS

lower mill estate elderflower parfait with strawberry & white chocolate *gfa, v* 7

chocolate mousse with lime ice cream, caramel sauce & peanut praline *gf, v* 7

coconut rice pudding mousse with mango foam & lime beignet *dfa, v* 7

raspberry Bakewell tart with salted caramel & vanilla *v* 7.5

selection of english cheese with crackers & chutney *gfa, v* 9.5

selection of ice creams & sorbets *gfa, dfa, v, vga* 2.5 a scoop

*gf* = gluten Free | *gfa* = gluten free available | *df* = dairy free | *dfa* = dairy free available  
*v* = vegetarian | *va* = vegetarian available | *vg* = vegan | *vga* = vegan available

please be aware not all ingredients are listed on our menu. if you have any allergies please speak to our staff, who can provide you with a more detailed allergen menu and help you with your food choices. an optional 12.5% service charge is added to the bill. this is shared between all our staff & truly appreciated.

PLAY. GRAZE. LAZE.

