

SNACKS	BLACK TRUFFLE CRISPS	£2
	TEMPURA PRAWNS & SRIRACHA MAYO	£4.25
	POPCORN MUSSELS & TARTARE SAUCE $gf \parallel$ HUMMUS & CRUDITES $gf \lor v$	£3.25
	HONEY & MUSTARD GLAZED SAUSAGES	£3.50
	SPICED NUTS MIXED OLIVES	£3
BOARDS to share	TUNWORTH whole-baked British camembert, apricot & walnut, granary wafers	£12
	${\bf FALAFEL} \ {\bf harissa} \ {\bf mayonnaise}, {\bf hummus}, {\bf mixed} \ {\bf olives}, {\bf crudit\'es} \ {\bf \textit{v}}$	£12
	BREADS from Taste of the Country, butters, balsamic, olive oil v	£4 £6
STARTERS	SOUP made from this morning's produce, warm bread <i>v gfo</i>	£6.50
	CARAMELISED SHALLOT TART crispy kale, salsa verde, micro herbs \boldsymbol{v}	£8
	${f SATAY}$ CHICKEN Asian salad, sesame, chili, spring onion, pink ginger ${\it gf}$	£9
	BEETROOT-CURED SEA TROUT lemon seaweed crème fraiche gfo	£9
	$\textbf{WALDORF SALAD} \ \text{chicory, maple walnuts, pear, celery, grapes, stilton to ast} \ v$	£8.50
	FISH CAKE thai spices, saffron butter, radish, coriander salsa	£8.50
MAINS	SPRING PEA & SORREL RISOTTO burrata, parmesan v vgo gf	£15
	MISO LOCH DUART SALMON chilli & sesame greens, noodles, miso dashi broth g	gf £21
	HEREFORD BEEF FILLET rainbow chard, bone marrow & shimeji mushroom jus	gf £32
	PORK BELLY pork shoulder croquette, burnt apple, Roscoff onion, cider sauce	£19.50
	COTSWOLD BALTI CHICKEN Bombay potato fritters, poppadum, yoghurt, chutne	ey <i>£20</i>
REGULARS	SHORT RIB BURGER Rollright, bacon, sriracha mayo, brioche bun, slaw, chips gfo	£16
	$\mbox{\bf FALAFEL BURGER harissa mayo, coriander flatbread, slaw, chips } \ v$	£15
	FISH & TRIPLE-COOKED CHIPS minted peas, tartare sauce	£16.50
SIDES	TRIPLE-COOKED CHIPS \parallel SAGE & GARLIC FRIES \parallel CREAMED LEEKS gf	all £3.50
	SAUTÉED POTATOES, SHALLOTS & SMOKED BACON $gf \parallel$ SLAW gf	
	TRUFFLE MAC & CHEESE \parallel TOMATO & SHALLOT SALAD $gf\parallel$ SEASONAL VEG gf	