



MENU

Wood Fired Chicken, Asian Rainbow Slaw, Sesame &
Miso Dressing £13

Roast Loch Duart Salmon, Beetroot, Samphire,
Horseradish Crème Fraiche Potato Salad £14

Posh Prawn Cocktail, Bloody Mary Sauce, Avocado
Confit Tomato & Gem £14

Caramelised Leek & Aged Gruyere Tart, Watercress &
Lemon Vinaigrette £12

Spiced Butternut Squash & Coconut Soup, Coriander &
Chilli Salsa, Cotswold Crunch Roll £7.5

Truffle & Parmesan Fries £4.5

Cakes - £4



DRINKS

WHITE - Sauvignon Blanc, Domaine Bergon, France £7 / £25

ROSE - Grenache, Preignes, France £7 / £25

RED - Tempranillo Syrah, Castillo Ladera, Spain £7 / £25

CHAMPAGNE - Joseph Perrier, Cuvée Royal, NV £10 / £55

Festive Mulled Cider £5

Peroni 5.1% £5

Heineken 0.0% £5

Hooky Cider 4.8% £5

Hooky Ale 3.8% £5

San Pellegrino Sparkling Mineral / Aqua Panna Still Mineral £3

Lovely Elderflower Presse £3

Lovely Raspberry Lemonade £3

Coke/Diet Coke - £3

Espresso £2.5

Latte £3.5

Cappuccino £3.5

Flat White £3.5

Hot Chocolate £3.5 Add Whipped Cream & Marshmallows £1.5

Teas & Infusions £3.5