


## STARTERS


### Ham

Tetbury Smoked Ham, Rabbit & Black Pudding Terrine, Mushroom Butter, Pickles 14 

### Lobster

Poached Lobster, Potato, Cream Cheese, Bisque, Caviar 15

### Mackerel

Charred Mackerel, Toasted Cucumber, Wasabi, Lemon 12 

### 'Forest Floor'

Burleigh Garden Vegetables, Goat's Cheese, Pumpernickel, Pecan 12 

### Tomato

Heritage Tomato, Buratta, Balsamic, Watermelon 12.50 

## MAINS

### Beef

Cotswold Aged Beef Sirloin, Potato Rosti, Mushroom, Nasturtium, Truffle 35 

### Duck

Creedy Carver Duck, Peach, Parfait, Carrot 35 

### Cotswold Chateaubriand to Share (16oz)

Tomato, Mushroom, Rosemary Chips, Vegetables 39 Per Person

### Cod

Cod Loin, Curry, Mussels, Potato & Kombu Terrine 32

### Celeriac

Confit Celeriac, Apricot, Aubergine 27

## DESSERTS

### Chocolate

Chocolate & Beetroot Tart, Coffee 12 

### Lemon

Lemon Parfait, Fennel, Blackberry 12


### Strawberry

Poached Strawberries, Pistachio, Meringue, Fig Leaf 12


### Sea Buckthorn

White Chocolate Mousse, Mango & Sea Buckthorn Sorbet 12

### Cheese

Selection of British Cheese, Biscuits, Grapes, Chutney 15 

*If you have any food allergies, intolerances, or dietary requirements, please let us know at the time of ordering.*

 - means elements of the dish have come from our garden

*We apply a discretionary service charge of 10% to all tables.*