



## STARTERS

### Special of the Day

Ask your server

### Homemade Soup of the Day

Toasted Cirencester Sourdough Bread & Butter

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

8

### Uley Ham Hock Terrine

Free Range Organic Pork, Piccalilli, Cirencester Sourdough

*Wine Pairing: Riesling, Cave De Ribeaupville (Dry, Floral, Complex)*

10.5

### Orkney Hand Dived Scallops (option to have as a main) □

Pan Seared Sustainable Scallops, Pea Puree, Crispy Cotswolds Pancetta

*Pairing: Pouilly Fume, Charles Devoire (Crisp, Flinty, Vibrant)*

12.5

*Wine*

### Jersey Heritage Tomato

Somerset Bocconcini, Basil Pesto, Tomato Emulsion, Rye Cracker

*Wine Pairing: Alberino Pazo de Mirasole's (Fruity, Aromatic)*

10.5

### Beetroot Cured Scottish Salmon

Confit Beetroots from Kitchen Garden, Creme Fraiche, Coral Tuille

*Wine Pairing: Domaine De Rousset. Les Coquelicots Fruité (Dry, Crisp, Fruity)*

11.5

## MAINS

### Uley Pork Fillet

Free range Pork, Parmesan mashed potato, Apple Puree, Tenderstem, 48hr Jus

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

28

### Stroud Valleys Lamb Rump

Rump, Lamb Bon-Bon, beetroot candied savoy cabbage, Potato Rosti, 48hr Jus

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

32

### Slad Valley Mushroom

Cauliflower Puree, Candied Walnuts, Kitchen Garden Baby Beetroot

*Wine Pairing: Domaine Pinchinat Villa Victorine (Crisp, Fruity, Minerally)*

24

### Vegetarian dish of the Day

Ask your server

20

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

Sustainably fished with Burnt Shallots, Braised Leeks, Mussel Volute

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

30

## Local Meat/Game Grill of the Day

Ask your server

### 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)*

## SIDES

Truffle Koffman Fries | Dauphinoise | Carrots & Pistachio | Pitchfork Macaroni Cheese

6.00

Seasonal 150 Yard Salad from our Kitchen Garden

4.50

## DESSERTS

### Deconstructed Eton Mess

9

With meringue, lemon & grapefruit cured, Chantelle cream, summer berries and mango sorbet

### Apricot Glazed Pear & Almond Frangipane Tart

12

Served with salted caramel ice cream & edible flowers from the garden ☺

### Organic White Chocolate & Vanilla Panna Cotta

10

With honied apple puree, ginger crumb served with honey combe & ginger ice cream

### Triple Chocolate Brownie

12

With whiskey crema, homemade vanilla ice cream, fresh berries & dark chocolate tuille

### Summer Affogato

7

Frozen limoncello with strawberry sorbet

### 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: Pitchfork Cheddar, Burford (Award Winning), Smoked Cheddar (Award Winning), Bath Blue, Dorstone Goats Cheese

Guest Cheese (beyond 40mins): Gorgonzola Dolce

## LIQUID PUDDINGS

### Coffee & Truffles

6

### Cream & Coffee

14

Irish Coffee with Tullamore Dew  
Calypso Coffee With Goldstone Rum  
Cappuccino Martini (Served Cold)

### 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

*If you have any food allergies, intolerances, or dietary requirements, please let us know at the time of ordering.  
We apply a discretionary service charge of 12.5% to all tables, of which 100% goes to the staff.*



**SCAN FOR EVENT DETAILS**



Burleigh Wellness Garden

We invite all locals to enjoy our wellness garden with any Lunch or Afternoon Tea booking (£10 Charge plus a min spent of £15 per person). Hot Tub, Plunge Pool & Sauna ready for you PLUS our Treatment Hut available to book for Holistic Massages  
Phone to book 01453 883 804

PIZZAS

End of week Pizza Nights! Taking place on our back terrace, surrounded by our beautiful gardens.

JAZZ SUNDAY LUNCH

Every second Sunday we are serving up our famous Sunday Roasts, to be enjoyed on our Back Terrace while enjoying the sounds of our fabulous jazz band.

HOSTED WINE FOOD TASTINGS

Vineyards or wine speakers hosted events with food paired with each wine

