

À La Carte
Sample Menu

Treacle sourdough, soda bread, focaccia, homemade butters

Starters

Crab Crème Brûlée
£14.50
Crab salad, avocado ice
cream

Diver Scallop
£15.50
Vermouth velouté,
cod mayonnaise

Chicken Liver Parfait
£9.50
Bacon jam, toasted brioche

**Cerney Ash Goat's Cheese
Soufflé** **£8.50**
Australian winter truffle

Mains

50 Day Aged Fillet of Beef
£32.95
Parisienne gnocchi,
Wye Valley asparagus,
Bordelaise sauce

John Dory
£29.95
Jersey Royals, tomato fondue,
octopus, citrus beurre blanc

Lamb
£29.95
Pea, broad beans,
morel mushrooms

Mushroom&Asparagus Tart
£19.95
Pâté of chestnut mushroom

Desserts

Raspberry Soufflé
£9.10
Raspberry sauce, raspberry
sorbet

Thoughts of a Marathon
£9.10
Chocolate, praline,
salt caramel

Cherry Slice
£9.65
Poached cherries, frozen
cherry parfait, mascarpone,
syrup

Strawberries & Cream
£9.10
Shortbread, meringue,
strawberry sorbet & ice cream,
lemon curd

(Please allow an additional 10 mins)

Cheese Board £10.20

Three Cheeses, homemade oat biscuits, chutney, grapes, celery

Wigmore - soft ewe's milk cheese (v, up), Cotswold Blue-veined Brie – soft, creamy, Roquefort veins (v), Wookey Hole – cave aged cheddar,

Golden Cross - soft ashed goat's cheese, natural bloomy rind, (up,v), Martell's Double Gloucester - cheddar,

Rollright - washed rind soft cow's milk, Quicke's smoked cheddar (v), Baron Bigod - Brie-de-Meaux style, farmhouse Brie (up),

Oxford blue – mild, creamy (v), Barkham blue - creamy (v), Rachel - semi hard goat's cheese (up,v),

Montgomery cheddar - rich, nutty, peppery (up), Cerney Ash - soft goat's cheese, rolled in oakash/salt (v, up)

(v – vegetarian, up – unpasteurised) 5 cheeses - £14.50, 7 cheeses - £18.80