

## À La Carte – Sample Menu

### Homemade Bread & Butter

Treacle sourdough, soda bread, focaccia with tapenade,  
homemade butters

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### Starters

**Crab Crème Brûlée**  
**£14.50**

Crab salad, avocado ice  
cream

**Diver Scallop**  
**£15.50**

Vermouth velouté,  
mussel & cod mayonnaise

**Chicken Liver Parfait**  
**£9.50**

Bacon jam, brioche bun

**Cerney Ash Goat's Cheese  
Soufflé £8.50**

Red onion jam

### 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**

Loin, wild garlic purée, turnip,  
crispy shoulder

**Mushroom & Asparagus Tart**  
**£19.95**

Pâté of chestnut mushroom

### Desserts

**Peach Melba Soufflé**  
**£9.10**

Raspberry sorbet,  
vanilla ice cream

**Thoughts of a Marathon**  
**£9.10**

Chocolate, praline,  
salt caramel

**Forced Rhubarb**  
**£9.65**

Buttermilk custard,  
rhubarb textures

**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), Cerney Ash – goat's cheese (v, up), Cotswold Blue-veined Brie – soft, creamy, Roquefort veins (v), Wookey Hole – cave aged cheddar, Martell's Double Gloucester - cheddar, Oakwood Smoked Cheddar – hard cow's cheddar (v), Baron Bigod - Brie-de-Meaux style, farmhouse Brie (up), Oxford blue – mild, creamy (v), Barkham blue - creamy (v)  
(v – vegetarian, up – unpasteurised)

5 cheeses - £14.50, 7 cheeses - £18.80

Please be aware all parties of 6 or more people incur a 12.5% service charge