



MARKET MENU

Lunch

TO START

Soup du jour, served with sour dough & Tetbury butter.

~

Classic Caesar salad.

~

Welsh rarebit, onion jam, wild rocket.

TO FOLLOW

Pan seared loin of pork, roasted garlic & buttermilk pomme purée, wilted spinach, creamy cider jus.

~

Beer battered cod loin, chunky chips, crushed garden pea, tartar sauce.

~

Risotto of asparagus finished with mascarpone, Parmesan & wild rocket.

TO FINISH

Seriously dark chocolate brownie, salted caramel drizzle & vanilla bean ice cream

~

White chocolate pannacotta, compressed strawberries, meringue shards

~

Selection of local cheeses, crackers, frozen grapes & chefs chutney (£2 supplement)

2 COURSES - FIFTEEN POUNDS
3 COURSE - NINETEEN POUNDS

Please make your server aware of any dietary requirements or intolerances prior to ordering.



"POP UP" *Menu*

6 COURSE TASTING MENU

Tapioca crisp, hazelnut & carrot gel.

~

Alex Gooch sourdough, marmite butter, crispy onions

~

Butter poached hake, raisin jam, Curried mango & apricot, spinach,
shaved coconut, coriander.

~

Barbecued rump of Wiltshire Lamb, smoked crème fraiche, aubergine, polenta,
d dukkah and pomegranate

~

Caramelised white chocolate set cream, pistachio shortbread stick

~

Textures of the blackberry, Snow, warm flapjack, honey custard, sorbet.

CHEFS TASTING MENU - FORTY POUNDS

Add local cheese selection, crackers, frozen grapes, chutney - £7

Please make your server aware of any dietary requirements or intolerances prior to ordering.



"POP UP"

Menu

VEGETARIAN 6 COURSE TASTING MENU

Tapioca crisp, hazelnut & carrot gel.

~

Alex Gooch sourdough, marmite butter, crispy onions

~

Butter poached Cauliflower steak, raisin jam, Curried mango & apricot, spinach, shaved coconut, coriander.

~

Barbecued & glazed mushroom steak, smoked crème fraîche, aubergine, polenta, dukkah and pomegranate

~

Caramelised white chocolate set cream, pistachio shortbread stick

~

Textures of the blackberry, Snow, warm flapjack, honey custard, sorbet.

CHEFS TASTING MENU - THIRTY FIVE POUNDS
Add local cheese selection, crackers, frozen grapes, chutney - £7

Please make your server aware of any dietary requirements or intolerances prior to ordering.