



Evening Menu

Starter Plates

Bite-sized

Bread board (d)(g*)(sd)(v) £5

Cotswold Crunch sourdough, rye bread, bread sticks, locally-churned butter, Cotswold Gold rapeseed oil & aged balsamic

Garlic & pepper marinated mixed olives (pb)(v) £6

Ratatouille arancini croquette (c)(g*)(mu)(pb)(sd)(v) £6

Tomato & chilli jam, pickled compressed cucumber

Lamb keema pav (d)(e)(g*)(mu)(sd) £7

Lightly-spiced lamb mince, pea & mint chutney, butter brioche, sweet yoghurt

Goat's cheese & beetroot tart (d)(g*)(v) £7

Pickled red beetroot & whipped Rosary Ash goat's cheese, red onion marmalade

Cod & smoked haddock Thai-spiced fishcakes (c)(d)(e)(g*)(sd) £7

Lime & coriander emulsion, sea herbs

Full-sized

Spring greens soup (d)(g*)(sd)(v) £10

Broccoli, spinach, watercress & leek soup, herby garlic butter sourdough

Pan-seared king scallops (d)(e)(mu)(sd) £18

Passionfruit, sweetcorn & pineapple salsa, red pepper remoulade, charcoal tapioca cracker

Smokin' Brothers sashimi-cut smoked Scottish salmon (e)(d)(g*) £16

Avocado smash, pickled quail's egg, mooli, wasabi mayonnaise, rye bread

Guinea fowl, duck & corn-fed chicken roulade (c)(d)(g*)(n)(sd) £12

Kumquat compote, bitter endive, brioche, Cointreau gel, pistachios

Buffalo mozzarella & heirloom tomato salad (d)(sd)(v) £12

Pesto dressing, rocket, balsamic reduction

The real onion bhaji (g*)(mu)(pb)(sd)(v) £10

Red & spring onion, chive & leek bhaji, tamarind ketchup

Main Plates

ChalkStream trout fillet (c)(cr)(d)(f)(mu)(sd) £24

Warm potato & olive salad, wilted spinach, coconut & tamarind crab shell broth, pickled mooli

Catch of the day (c)(d)(f)(mu)(sd) (market price)

Wilted seasonal mixed greens, Evesham broccoli, white wine & lilliput caper cream sauce, radish

Classic fish & chips (c)(e)(f)(g*)(mu)(sd) £22

Battered Atlantic cod fillet, tartare sauce, crushed garden peas, lime, skinny fries

Crumbed, corn-fed chicken (d)(e)(f)(g)(sd) £24

Home-made fettuccini pasta, creamy Alfredo sauce, garden peas, smoked pancetta, Parmigiano Reggiano

TP beef burger (d)(g*)(mu)(sd) £20

Pretzel bun, smoked bacon, plum tomato, mature cheddar, chilli jam, skinny fries, Asian slaw

Gloucester Old Spot pork ribeye (d)(mu)(sd) £25

Sticky BBQ glaze, charred tenderstem broccoli, herby mashed potatoes, whisky peppercorn sauce

Dry-aged Angus beef fillet steak (c)(d)(g*)(sd) £37

King oyster mushroom, Roscoff onion, slow-roasted plum tomatoes, black garlic emulsion, peppercorn sauce, Parmesan & truffle-dusted fries

Barbary duck (c)(d)(sd) £28

Asian-spiced duck supreme, duck leg kebab, confit carrots, sweet potato, merlot glaze

Heritage beetroot risotto & poached egg (d)(e)(sd)(v) £20

Roasted beetroot, feta & toasted seed crumble, herb salsa & free-range poached egg

Home-made authentic Indian curries,

served with onion pilaf rice, tawa paratha, mango chutney, raita & poppadom

Himalayan goat (d)(g*)(mu)(sd) £22

Butter chicken tikka (d)(g*)(mu)(sd) £20

Punjabi chickpea & paneer masala (d)(g*)(mu)(sd)(v) £18

To enhance your main plate £5

Skinny fries or triple-cooked chips (g*)(v)

Herb mashed potatoes (d)(v)

Tenderstem broccoli (d)(su)(v)

Wild rocket, cherry tomato & Parmesan salad (d)(su)

Proper Puddings

Raspberry & lychee rum baba (d)(e)(g)(v) £10

Raspberry sauce, lychee & rose sorbet, raspberry crisps

Mille-feuille (d)(e)(g)(v) £13

Crisp pastry with vanilla, chocolate cream & caramel sauce, vanilla ice cream

Mango & coconut cheesecake (v)(pb) £10

Mango & coconut mousse, mango salsa, guava sorbet

Espresso date pudding (d)(e)(g*)(v) £10

Salted caramel sauce, iced latte ice cream

Banoffee tart (d)(e)(g)(v) £10

Caramelised banana, Greek yoghurt sorbet

Local cheese plate (d)(g*) £16

Hereford Hop, Alex James' Blue Monday, Rosary Ash goat's cheese, Cotswold brie. Served with fresh honeycomb, home-made chutney, grapes, quince jelly & a selection of artisan biscuits.

Mini Puddings

Fancy something sweet, but feeling pretty full?

Pick one of these mini puds, served with choice of tea or coffee

Lemon & basil dome (d)(e)(g)(v) £8

Lemon mousse, lemon basil gel, meringue & basil sable

Rhubarb, strawberry & almond tart (d)(e)(n)(g)(v) £8

Rhubarb & strawberry compote, almond cream, almond crumble

Chocolate & caramel choux (d)(e)(g)(v) £8

Chocolate cream, caramel, chocolate, craquelin

Pair of home-made petits macarons (d)(e)(n) £8

Pudding Wine

Go on, try a pudding wine...

2022 Birbet Brachetto, Negro – Italy 5%

125ml £6.50

Or try a cocktail...

Caramel Espresso Martini £12

After Eight cocktail £12

Something Hot?

Clifton Coffee Roasters from £3.50 to £4.75

Selection of teas & infusions from £4 to £4.50

(c) Contains celery, (cr) Contains crustaceans, (d) Contains dairy/milk, (e) Contains egg, (f) Contains fish, (g) Contains gluten, (g*) Can be made without gluten, (l) Contains lupin, (d) Contains peanuts, (pb) Plant based, (s) Contains soya, (sd) Contains sulphur dioxide, (se) Contains sesame seeds, (v) Vegetarian

[View our other allergen menus](#)

