

SMALL PLATES

HOUSE MADE BREAD

Olives - House Pickles, Whipped Butter 8

HICKORY SMOKED DUCK WINGS

Pickled Carrot - Ginger Gel - Sesame - Micro Salad 12

BREADED COTSWOLD BRIE

Mango Ketchup - Candied Walnut 8

CHARGRILLED PADRON PEPPERS

Paprika Salt 6

HARISSA CAULIFLOWER

Warm Coriander Hummus - Wild Garlic Kimchi 8

DILL & MUSTARD MACKEREL

Apple & Crab Tian - Lemon Emulsion- Almond Soil 14



LAND

SPRING GREEN RISOTTO

Evesham Asparagus - Garden Pea
Goat Curd - Kale & Matcha Granola 22

GOAT CHEESE & TORCHED LEEK RAVIOLI

Smoked Beets - Pickled Spring Onion -
Wild Garlic Pesto Parnip Crisp - Parmesan 26

FARM

HEREFORD BEEF BURGER

Smoked Applewood - Streaky Bacon - Smoked Chilli & Lime Aioli
Watercress - Onions - Brioche Bun - Triple Cooked Chips
Smokehouse Slaw 22

8oz DRY AGED RIBEYE STEAK

Triple Cooked Chips, Onion Rings - Heritage Tomato Salad
Wild Garlic Butter 38

SEA

CIDER BATTERED HADDOCK & CHIPS

Garden Peas - Leek Curry Sauce
Tatare Sauce - Charred Lemon 22

MARKET FISH OF THE DAY

Brown Shrimp, Lime & Seaweed Butter,
Pickled Fennel MP

SIDES & SAUCES

HERITAGE BABY CARROTS - Spring Pesto 8

WILD GARLIC BUTTERED CORN ON THE COB 8

MINTED JERSEY ROYALS - Peas - Pancetta 8

TRIPLE COOKED CHIPS - Truffle Aioli - Parmesan - Rosemary Salt 8

ROASTED BEETROOT SALAD - Goat Curd - Dukha Spice - Pumpkin Seed - Orange & Shallot Dressing - Endive 8

BEEF JUS PEPPERCORN SAUCE 4 - HICKORY SMOKED CHIMICURRI 2 - WILD GARLIC BUTTER 2

COAL FIRED GRILL COMING SOON

DESSERTS

THE ROYAL AFFOGATO

Whiskey Ice Cream - Pedro Ximenez Esphuma -
White Chocolate Biscotti - Double Shot Espresso 12

HALF BAKED VALRHONA IVORY CHOCOLATE COOKIE DOUGH

Lavender & Lemongrass Ice Cream 10

LEMON VERBENA POSSET

Poached Rhubarb - Berry Compote - Meringue Crumb 9

HOME MADE ICE CREAM

3.50 Per Scoop

OLIVE OIL & SEA SALT - LAVENDER & LEMONGRASS

WHISKEY - CHOCOLATE - VANILLA