

# Winter Menu

## *Bar Snacks & Small Plates*

Proper pork scratchings, seasoned with smoked paprika and fennel seed	£3.25
Nocellera green olives, served on ice (ve/gf)	£3.75
Local bread and Berkley Farm butter (v)	£4.25
Bang-bang cauliflower, fermented chili mayo (ve)	£6.25
Saffron-pickled Bromham Farm carrots, smoked aubergine soil (ve/gf)	£6.95
Gloucester Old Spot sausage roll, pear and apple cider chutney	£7.25
Sesame tempura prawn popcorn, green chilli and lime leaf caramel (gf)	£8.95

## *Aperitifs*

No-Groni; Seedlip Spice 94, Aromatic, fresh orange peel	£7.95
Discarded Negroni; Hayman's London Dry Gin, Campari, Discarded Vermouth, fresh orange peel	£10.50
Winter Spritz; Aperol, Pomegranate Liqueur, Prosecco, cranberry juice, fresh orange twist and rosemary sprig	£10.50
Winter Fizz; Hayman's Sloe Gin, Prosecco, fresh winter berries	£10.95

## *To Start*

Homemade soup of the day (please see blackboard for details)	£5.95
Penny bun mushroom parfait, pickled shimeji, smoked pumpkin and black garlic crumb (ve/gf)	£7.75
Tunworth cheese soufflé, pickled golden raisins, cauliflower, chive and pine nut dressing (v) add Wiltshire truffle for £5.50	£7.95
Cumberland Scotch egg, St. Ewes organic egg, black pudding brown sauce (gf)	£8.50
Hot smoked Bibury trout, sourdough crumpet, poached St. Ewes organic egg, wilted greens, caviar hollandaise	£8.75
Bowood Estate partridge rilette, white piccalilli and pear mustard, pine oil dressed leaves (gf)	£8.95
Cornish crab and prawn cocktail, Armagnac and shallot dressing, romaine wedge (gf)	£9.25
Dexter beef tartare, Colchester oyster, wild horseradish, smoked beetroot, chive and crispy onions	£10.50

## *Mains*

Smoked chicken Caesar salad, parmesan dressing, anchovies, rosemary croutons	£14.75
Bowood Estate venison cottage pie, crushed neeps and tatties, chargrilled hispi cabbage, crispy black pudding, cranberry	£15.50
Roasted Black Mission figs, smoked golden beetroot, torn Rosary Ash, toasted hazelnut dressing (vg/gf)	£16.25
Signature fish and chips; cured South Coast cod, beef dripping chips, tartare hollandaise, marrow fat peas (gf)	£16.95
Hand-pressed Goosnargh chicken and smoked ham hock pie, champ mash, chicken fat gravy	£18.95
Sykes Farm ox cheek and port bourguignon, beef fat roasted carrots, horseradish potatoes, smoked bacon, baby onions, button mushrooms, roasted chestnuts (gf)	£19.50

## *Robata Grill*

*All grill items served with skin-on-fries, house salad and D.I.T herb butter*

Crown Prince pumpkin, sage, amaretto	£12.25	Cornish sole, lemon, artichoke and almond (gf)	£24.25
Aubergine steaks, Za'tar chickpea and pomegranate salad	£14.75	Emperor prawns, smoked almond romesco (gf)	£22.75
Smoked celeriac, horseradish gremolata (ve/gf)	£16.50	Gloucester Old Spot tomahawk	£24.75
½ smoked Goosnargh chicken	£16.95	Sirloin, aged in a Himalayan salt chamber (300g)	£33.50
South Coast sea bass, fennel, lime, red chilli (gf)	£19.50	Ribeye, aged in a Himalayan salt chamber, on the bone, perfect for sharing (500g)	£64.00
Fillet tail minute steak	£19.95		

### *Perfect Sides*

Chef's mash (gf)	£3.50	Beef dripping chips (gf)	£5.25
add Wiltshire truffle for	£5.50	Smoked goose fat, sage and onion terrine (gf)	£5.75
Smoked duck fat roast potatoes (gf)	£3.75	Robata grilled hispi cabbage, crispy black pudding and mustard mayo	£3.75
Cauliflower cheese; slow roasted Bromham Farm cauliflower, Sussex Charmer, whole grain mustard and chive (v)	£4.25		
add Wiltshire truffle for	£5.50		
House salad; butterhead salad, garden herbs, sumac and pomegranate dressing (ve)	£4.25		
Skin-on-fries (ve/gf)	£4.50		
Beef fat and star anise roasted carrots (gf)	£4.50		
Local sprout tops, Sandridge bacon and creamed seasonal greens (gf)	£5.25		

### *Sauces & Gravies*

Triple peppercorn and Armagnac sauce (gf)	£3.95
Bone marrow gravy (gf)	£3.00
The Gentleman's relish béarnaise (gf)	£3.25
Royal Basset blue cheese sauce (gf)	£3.50
Chicken fat gravy (gf)	£3.75

### *Desserts & Cheese*

Winter fruit crumble, cinnamon baked Bramley apple and mulled quince, custard ice cream (v)	£6.50
Chocolate and espresso coupe, Peruvian chocolate mousse, espresso gelato and crushed amaretto biscuit (v) (**gf)	£6.75
Rum and raisin crème brûlée, coconut macaroon biscuit (ve/gf)	£7.25
Bristol Cream sherry and damson trifle, eggnog custard, toasted nuts, whipped vanilla cream (v)	£7.50
Lemon, thyme and honey cheesecake, fresh Ampney Brook honeycomb ice cream (v)	£7.50
Medjool date and muscovado sticky toffee pudding, Baileys ice cream (v)	£8.25
Black Forest gâteau, kirsch-soaked cherries, white chocolate parfait, pistachio gelato (v)	£9.25
St. Clements baked Alaska, Amalfi lemon curd, orange and almond cake, vanilla ice cream, perfect to share (v)	£12

Cheese selection; our cheese selection will showcase the best British, and the odd continental gem, served with honey and thyme tarte tatin, spiced pear and apple cider chutney, and Bath Oliver crackers. See black board for monthly selection and prices.