



Saturday 24th October

Spiced Ramsden pumpkin soup, toasted pumpkin seeds, croutons 6

Game terrine, Cumberland sauce, cornichons & caper berries 9

Cauliflower crudités, brown butter crumb, radish, truffle 8

Lamb kofta, yoghurt, cucumber & mint dip, pickled shallot & watercress 9

Smoked salmon, homemade crumpet, tartare butter 9

Autumn mushroom puff pastry tartlet, pickled mushrooms, radish 7

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Wild mushroom risotto, truffle & parmesan, toasted pine nuts 16

Lamb loin, onion ash, lamb fat fondant potatoes, beer & treacle braised onion 25

28 day aged sirloin steak, grilled mushroom & tomato, beef fat chips, cafe de Paris sauce 25

Pan fried monkfish, cauliflower, pak choi, coconut curry sauce 24

The Pub Classics

Chuck, brisket & short rib burger, homemade cheese slice, bacon jam, chips 15

Fish & chips, mushy peas, tartare sauce, lemon wedge 15

Garlic roast chicken, truffle & parmesan fries, Caesar salad 16

Moroccan spiced red pepper, chickpea & feta filo pie, toasted quinoa salad 16

Truffle & parmesan fries 4 • Beef fat chips 3.8 • Kale 3.5

Tenderstem broccoli 3.5 • Thick cut chips 3.8 • Bread and Butter 4

Affogato, Peruvian espresso, tonka bean ice cream, espresso vodka, honeycomb crumb 8

Sticky Toffee pudding, toffee sauce, stout ice cream 8

Lemon posset, fresh berries, black currant compote, shortbread biscuit 8

Dark chocolate tart, salted caramel, marmalade liqueur whipped cream 8

Scoop of ice cream ~ ask us for today's flavours 2.5

Royal Oak cheeses 12

Golden cenarth, Somerset brie, Oxford blue, Golden Cross, apricot chutney, cheese biscuits, grapes

Cheese & port to share ~ 20cl carafe of port, cheese for two 28

Sweet Wine, Sherry, Brandy & Port

Lions de Sudirant Sauternes 2013 125ml 14

Heaven on Earth, Muscat d'Alexandria 125ml 9.5

Bleinheim Ice Cider 2015 125ml 9.8

Pedro Ximenez 50ml 4.5

Sandemans 20yr old Tawny 50ml 5.5

Sandemans LBV 50ml 4.5

Quinta do Vesuvio 1995 50ml 8.6

Warres 1987 50ml 12

Ilmington Apple Brandy 25ml 4.8



We care about our **planet** and the **people** we share it with. As a country **pub**, a sustainable environment is essential to a successful business.

Here are a few things we do;

Belu filtered water. We charge £2 for unlimited still and sparkling water for your table. £1 of this is donated to Belu, which gives 100% of its profits to Wateraid.

Our core range of gin comes from **Keepers**. Keeping the bees in business, Keepers are avid promoters of 'save the bees' campaign and a part of the Bee Farmers Association. After all they say it was the bees that coloured the Cotswold stone.

Oh and it's not just the gin, have an Affogato, help save the bees.

Our **Peruvian coffee** is purchased directly, which makes even more ethical than fair trade!

The soaps, sanitiser and products in our rooms are a combination of both Keepers and **BeeKind**.

This is what they have to say;

"Beekind to yourself by not using products with parabens, phthalates or artificial colours. Beekind to your neighbours, animals, waiters and waitresses. Most importantly, Beekind to the environment so future generations can enjoy our planet's breath taking beauty."