



DINNER MENU

EVERYONE LOVES BUBBLES

	125ml
Woodchester, Cotswold Classic English Sparkling	11
Apericena Prosecco, Italy	6
Sea Change 0%, Italy	6

NIBBLES

Homemade focaccia, balsamic vinegar & oil	v	5
Marinated Kalamata olives	gf	5

STARTERS

Pumpkin soup <i>roasted pumpkin & ginger soup, chestnuts</i> gf, v	8	Pan-fried scallops <i>apple & coriander salad</i> gf	14
Marinated beetroot <i>goat curd, tomatoes & mint vinaigrette, pumpkin seeds</i> gf, v, vgo	9	Crispy salt & pepper squid <i>lime & seaweed aioli</i>	11
Cauliflower cheese croquettes <i>black garlic mayonnaise, vintage Cheddar, crispy leaves</i> gf, v	8	Ham hock terrine <i>crispy egg, piccalilli, beer & fennel crackers</i> gfo	9
Gin cured trout <i>horseradish crème fraiche, beetroot relish, crispbread</i> gfo	10		

CHEF'S SEASONAL DISHES

Baked & grilled marinated courgette <i>borlotti beans, crispy quinoa, vegan pesto, olives</i> gf, vg	18	Exmoor moules frites <i>lemon</i> gf	20
Potato gnocchi <i>mozzarella, spinach, roasted red pepper puree, crispy basil, toasted pine nuts</i> gf, v	19	Pan-fried chicken breast <i>nduja crust, new potatoes, roasted peppers, rocket & French bean salad</i> gf	24
Roast cod <i>dal, spinach, caramelised cauliflower, onion bhaji, lime pickle & coriander</i> gf	25	Tenderloin of pork <i>confit potato, kale, roasted roscoff onion, apple puree, thyme & red wine jus</i> gf	27
Pan-fried sea bass <i>salsa verde new potatoes, broad beans, hispi cabbage</i> gf	27	Roast duck breast <i>maple roasted parsnips, sticky plums, parsnip puree, red wine jus</i> gf	27

If you have any allergies or dietary requirements,
please speak to a member of the team to see the allergen matrix.

Vegetarian - v | Vegan - vg | Vegan option available - vgo

Gluten free - gf | Gluten free option - gfo

Discretionary service charge of 10% is added to your bill.
This service charge is shared across the team pro-rated by hours worked.



DINNER MENU

FROM THE GRILL

all served with chips, tomato & mushroom gf

8oz rump steak	24
Jesse Smith's 10oz sirloin steak	36
20oz chateaubriand	95
Whole grilled catch of the day - Ask your server for today's catch	28
Chargrilled marinated cauliflower steak vg	22

Make it surf & turf?

Additional ½ lobster tail gf	15
½ shell scallops gf	15

SAUCES 3 each

Peppercorn **gf** | Bearnaise **gf** | Red wine jus **gf**

SIDES

Koffman's fries gf, vg	5
Koffman's chunky chips gf, vg	5
Onion Rings gf, v	5
New potatoes, minty butter gf, v	5
Leaf salad, Parmesan, olive oil gf, v, vgo	5
Onion bhajis, lime pickle gel gf, v	5
Braised red cabbage gf, v	5
Caramelised cauliflower gf, v	5
Creamed spinach gf	5

THURSDAY NIGHT IS GRILL NIGHT! EVERY THURSDAY ENJOY A **30% DISCOUNT** FROM THE GRILL

DESSERTS

Sticky toffee pudding , caramelised banana v	8	White chocolate & caramelised ginger cookie , vanilla clotted cream ice cream v (12 minute cooking time)	8
Marathon pudding , vanilla clotted cream ice cream v (12 minute cooking time)	8	Stratton House cheeseboard , three or five cheeses, quince jelly, frozen grapes, artisan crackers gfo	11 / 15
Spiced poached pear , pickled blackberries, salted caramel, granola gfo, vg	8	<i>For the cheese lovers please ask to see our cheese menu, where you can make your own selection from our full range of individually chosen cheeses from local suppliers.</i>	
Chocolate cremosa , blood orange gel, compressed strawberries gf, v	8		

FORTIFIED

Bristol Sherry Cream	50ml	5
Cockburns LBV Port	50ml	4
Courvoisier VS Cognac	50ml	8.8
Courvoisier VSOP Cognac	50ml	14.4

DESSERT WINE

Floralis Moscatel Oro Catalunya, Spain	75ml	5.5	35
Gonzalez Byass Nectar, Pedro Ximenez Dulce, Spain	50ml	7	60

Children's menu and suitable alternatives for young VIPs also available.

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