



## DINNER MENU

### Everyone Loves Bubbles

125ml

**Woodchester**, *Cotswold Classic English Sparkling*  
**Apericena Prosecco**, *Italy*  
**Sea Change 0%**, *Italy*

**11**  
**7.5**  
**7.5**

### Nibbles

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

### Starters

**Soup of the day**  
*homemade bread* **gfo, v**

**8**

**Pan fried scallops**  
*caramelised cauliflower puree, crispy prosciutto* **gf**

**14**

**Venison & black pudding scotch egg**  
*celeriac remoulade* **gf**

**10**

**Mushroom parfait**  
*pickled shallots, toasted sourdough* **gfo, v**

**8**

**Crispy soft-shell crab taco** **12**  
*fennel, fresh herbs & chilli jam* **gf**

**Chicken liver parfait** **10**  
*toasted brioche, spiced apple chutney,  
pickles & pistachio* **gfo**

**Crispy salt & pepper squid** **11**  
*lime & seaweed aioli*

### Chef's Seasonal Dishes

**Braised short rib** **26**  
*smoked paprika, pumpkin purée & gremolata* **gf**

**Wild garlic & pea risotto** **21**  
*parmesan* **v**

**Roast duck breast** **27**  
*pea & broad bean hot mint sauce, celeriac terrine* **gf**

**Grilled fillet of sea bream** **26**  
*hispi cabbage, curry sauce, new potatoes* **gf**

**Chicken kiev** **24**  
*creamed spinach, triple-cooked chips* **gfo**

**Baked hake** **25**  
*leeks, tartare hollandaise, seaweed crust, new potatoes* **gf**

**Roast butternut squash** **18**  
*sweetcorn, pumpkin seed relish, tomato chickpeas  
& whipped feta* **v, vgo**

**Exmoor moules frites** **20**  
*lemon*

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*

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

### Make It Surf & Turf?

|                                     |           |
|-------------------------------------|-----------|
| <b>Additional ½ lobster tail gf</b> | <b>15</b> |
| <b>½ shell scallops gf</b>          | <b>15</b> |

### Sauces **3 EACH**

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

### Sides

|                                                          |          |
|----------------------------------------------------------|----------|
| Fries <b>gf, vg</b>                                      | <b>5</b> |
| Chunky chips <b>gf, vg</b>                               | <b>5</b> |
| Onion Rings <b>gf, v</b>                                 | <b>5</b> |
| New potatoes, <i>minty butter</i> <b>gf, v</b>           | <b>5</b> |
| Leaf salad, <i>Parmesan, olive oil</i> <b>gf, v, vgo</b> | <b>5</b> |
| Onion bhajis, <i>lime pickle gel</i> <b>gf, v</b>        | <b>5</b> |
| Braised red cabbage <b>gf, v</b>                         | <b>5</b> |
| Creamed spinach <b>gf</b>                                | <b>5</b> |

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

### Desserts

|                                                                                                                             |          |                                                                                                                                                                                                    |                |
|-----------------------------------------------------------------------------------------------------------------------------|----------|----------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|----------------|
| <b>Caramelised white chocolate &amp; raspberry cookie,</b><br><i>raspberry ripple ice cream v (12 minutes cooking time)</i> | <b>8</b> | <b>Vanilla bean panna cotta,</b> <i>Evesham strawberries,</i><br><i>gingerbread</i>                                                                                                                | <b>8</b>       |
| <b>Lemon posset,</b> <i>sweet pickled cherries, shortbread</i><br><b>vg, gfo</b>                                            | <b>8</b> | <b>Stratton House cheeseboard,</b> <i>three or five cheeses,</i><br><i>quince jelly, frozen grapes, artisan crackers</i> <b>gfo</b>                                                                | <b>11 / 15</b> |
| <b>Sticky toffee pudding,</b> <i>vanilla ice cream v</i>                                                                    | <b>8</b> | <i>For the cheese lovers please ask to see our cheese menu,</i><br><i>where you can make your own selection from our full range</i><br><i>of individually chosen cheeses from local suppliers.</i> |                |
| <b>White chocolate cheesecake,</b> <i>rhubarb &amp; ginger</i><br><i>compote</i> <b>gf, v</b>                               | <b>8</b> |                                                                                                                                                                                                    |                |

### Fortified

|                                |             |             |
|--------------------------------|-------------|-------------|
| <b>Bristol Sherry Cream</b>    | <i>50ml</i> | <b>5</b>    |
| <b>Cockburns LBV Port</b>      | <i>50ml</i> | <b>4</b>    |
| <b>Courvoisier VS Cognac</b>   | <i>50ml</i> | <b>8.8</b>  |
| <b>Courvoisier VSOP Cognac</b> | <i>50ml</i> | <b>14.4</b> |

### Dessert Wine

|                                                                           |             |            | <b>Bottle</b> |
|---------------------------------------------------------------------------|-------------|------------|---------------|
| <b>Floralis Moscatel Oro Catalunya,</b> <i>Spain</i>                      | <i>75ml</i> | <b>5.5</b> | <b>35</b>     |
| <b>Gonzalez Byass Nectar,</b> <i>Pedro Ximenez</i><br><i>Dulce, Spain</i> | <i>50ml</i> | <b>7</b>   | <b>60</b>     |

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

Please speak to a member of our team for more information.

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