

Evening menu

Wild garlic soup. Hand picked first of the wild garlic from the Painswick Valley.
Served with cream and chopped chives. (V/GF on req.)

Cornish mackerel tart. A crisp puff pastry base with tomato concasse and whiting
mousse topped with mackerel. Herb finé beurre blanc. Dressed salad leaves.

Ham hock terrine. A pressed terrine of ham hock, capers, wholegrain mustard and herbs
wrapped in Savoy cabbage. Kitchen garden piccalilli. (GF, DF)

Parsley gnocchi. Potato, parsley and Parmesan gnocchi with a leek and parsley veloute.
Goats cheese mousse and Parmesan crumb. (V)

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Poached chicken supreme on a light potato pancake, butter wilted spinach with nutmeg.
White wine, chive and chicken veloute.

Rotollo. A rolled saffron pasta with a stuffing of chicory, ricotta and hazelnuts. Sage and
hazelnut beurre noisette. Dressed endive and radish salad. (V)

Grilled cod. Cornish cod, grilled and set on top of creamed leeks and pancetta. A beer
battered beignet of smoked haddock. (GF)

Lamb noisette with a piquant mojo verde stuffing. Celeriac puree. Herb and caper sauce
and buttered sprout flowers. (DF on req with olive oil mash)

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Cuban orange Rum and raisin Crème reversé. Orange shortbread biscuit. (GF on Req)

Armagnac and earl grey infused autumn fruit. Nutmeg crème fraiche and crisp apple
rings
(V/GF)

Chocolate fondant. A chocolate sponge pudding with a surprise centre. Salted caramel
sauce and Crème fraiche. (V/GF) ***Please allow up to 15 minutes***

Local artisan Baronet cheese with chicory, pear and candied walnut salad. Crackers and
homemade breads. **+£1.50***

2 course £29.50 3 course £34.00

Please make staff aware of any allergies or food intolerances you may have.