

- MENU -

STARTERS

HADDOCK & SPRING ONION FISH CAKE

Poached egg, hollandaise sauce

£9

CHICKEN LIVER & BRANDY PARFAIT

Red onion marmalade, toasted sourdough

£8

CRISPY DUCK PANCAKES

Spring onion, cucumber, hoisin sauce

£9

GLAZED CAULIFLOWER WINGS

Satay sauce (vg)

£7

TEMPURA COD

Pickled red cabbage, curried mayonnaise

£9

CHEF'S SOUP

Crusty bread (vg)

£7

MAINS

GARLIC & HERB PORCHETTA

Fondant potato, buttered cabbage

£18

BRAISED LAMB

Dauphinoise potatoes, tenderstem broccoli

£19

CIDER BATTERED COD

Gluten free batter, chips, mushy peas, tartare sauce

£19

MACARONI CHEESE

Garlic bread (v)

add BBQ pulled pork

£13

HALF ROAST CHICKEN

Chunky chips, coleslaw

£16

VALE & HILLS SAUSAGES

Mash, onion gravy

£15

MUSHROOM & GOATS CHEESE WELLINGTON

Ratatouille (v)

£15

CHILLI & GARLIC GNOCCHI

Tenderstem broccoli (vg)

£14

FROM THE GRILL

Choice of chunky chips or fries, rocket & parmesan salad

STEAK FRITES

Café de Paris butter

£19

8oz SIRLOIN STEAK

£29

add peppercorn, blue cheese or bearnaise sauce

£1.50

TOM'S PIES

Mashed potato, mushy peas & gravy

STEAK & ALE

£16

CHICKEN & WILD MUSHROOM

£16

MATURE CHEDDAR & ONION (v)

£16

BURGERS

Brioche style bun, red onion, lettuce, tomato, dill pickle, burger sauce, chunky chips or fries

VALE & HILLS BEEF BURGER

£15

BUTTERMILK CHICKEN BURGER

£15

BBQ PULLED PORK

add cheese, blue cheese, bacon or fried egg

£15

£1.5

MOVING MOUNTAIN

PLANT BASED BURGER (vg)

£15

SALADS

GREEK SALAD (vg)

Vegan feta

£7 / £14

GLAZED GOATS CHEESE & BEETROOT SALAD (v)

£7 / £14

WALDORF SALAD (V)

Apple, celery, grapes, walnuts, stilton

£7 / £14

CAESAR SALAD (v)

add chicken

£7 / £14

£2

SEAFOOD COCKTAIL

£9 / £16

SIDES

Truffle & parmesan chips, Garlic bread, Cauliflower cheese, Cabbage & bacon, Seasonal vegetables, Rocket & parmesan salad £4 each

PUDDINGS

STRAWBERRY & CLOTTED CREAM CHEESECAKE

£8

CHOCOLATE DELICE

Candied walnuts

£8

BREAD & BUTTER PUDDING

Cointreau custard

£8

ARTISAN CHEESES

Biscuits, chutney, celery, grapes

£10

APPLE TERRINE

Cotswold cream gelato

£8

RED WINE POACHED PEAR

£7

KNICKERBOCKER GLORY

£7

DOLCETTI ICE CREAM & SORBET

Cotswold cream, Chocolate, Strawberry cream, Mocha, Mint Choc Chip, Rum & Raisin, Pistachio, Salted caramel, Lemon Sorbet, Mango Sorbet

£2.50 per Scoop

Dishes may contain nut/nut derivatives. Fish dishes may contain bones. If you have any food allergies or food intolerances please ask a member of waiting staff about the ingredients in your meal before placing your order. Please note that a 10% discretionary gratuity is added to all tables



- WINES -

CHAMPAGNE

	37.5cl	75cl
Laurent Perrier Brut Rose NV		£90
Bollinger Special Cuvee NV	£39	£70
Moet & Chandon NV	£33	£60
Joseph Perrier Cuvee Royale NV		£55
Ayala Brut Majeur NV		£50

SPARKLING

	20cl	75cl
Prosecco Rose, Rivani, Italy		£33
Prosecco Brut, Bellino, Italy		£30
Prosecco, Il Caggio, Italy	£10	

WHITE WINES

	125ml	175ml	250ml	375ml	75cl
Pinot Grigio, Prospekti, Italy	£4.50	£6.25	£8.50	£13	£25
Chardonnay, Sotherton Estate, South Eastern Australia	£4.50	£6.25	£8.50	£13	£26
Sauvignon Blanc, Bouchon Reserva, Chile	£4.75	£6.50	£8.75	£14	£27
Chenin Blanc, Boschendal Pavillion, South Africa	£5.50	£7.25	£9.50	£14	£28
Sauvignon Blanc, Black Cottage, Marlborough, New Zealand	£6.00	£7.75	£10.00	£15	£29
Albarino, Vionta, Rias Baixas, Spain					£34
Sauvignon Blanc, Sancerre, Langlois, Loire Valley, France					£35
Cortese, Gavi di Gavi, Fontanafredda, Piedmont, Italy					£38
Chardonnay, Chablis, Oliver Trincon, Burgundy, France					£40
Sauvignon Blanc, Cloudy Bay, Marlborough, New Zealand					£44

RED WINES

	125ml	175ml	250ml	375ml	75cl
Shiraz, Sotherton Estate, South Eastern Australia	£4.50	£6.25	£8.50	£13	£25
Merlot, Maison Bosquet, France	£4.50	£6.25	£8.50	£13	£26
Malbec, 7 Fires, Chile	£4.75	£6.50	£8.75	£14	£27
Tempranillo, Solar Viejo, Rioja, Spain	£5.50	£7.25	£9.50	£14	£28
Pinot Noir, Sensas, France	£6.00	£7.75	£10.00	£15	£29
Pinotage, MAN Family Estates, Western Cape, South Africa					£28
Sangiovese, Gabbiano, Chianti Classico Riserva, Italy					£31
Gamay, Le Quartier du Cru Beaujolais Fleurie, France					£32
Corvina, Torre del Falasco, Valpolicella Metodo Ripasso, Italy					£34
Shiraz, The Butchers Block, Barossa, Australia					£35
Tempranillo, Covila Gran Reserva, Rioja, Spain					£36
Sangiovese/Cab Sav/Merlot, Fertuna Pactio, Tuscany, Italy					£37
Grenache/Syrah/Mourvedre, Trescoy de Lavau, Chateauneuf-du-Pape, France					£40
Cabernet Sauvignon, Legende, Pauillac, France					£47
Merlot, Chateau la Fleur de Bouard, Lalande de Pomerol, France					£50

ROSE

	125ml	175ml	250ml	375ml	75cl
White Zinfandel, Canyon Road, USA	£4.25	£6.00	£8.25	£12	£24
Pinot Grigio Rose, Ca' Del Lago, Italy	£4.50	£6.25	£8.50	£13	£25
Provence Rose, La Promenade, France	£6.00	£7.75	£10.00	£15	£30
Whispering Angel, Cotes de Provence, France					£40

DESSERT

	50ml	375ml
Semillon/Sav Blanc/Muscadelle, Garonelles, Sauternes, France	£5.00	£37

