

Cocktail
Tea, Ethical Addiction Coffee, Four Angels Biscuits

Fresh Hobbs House Organic Bakery Bread, Netherend Butter

*Hobbs House Bakery, Chipping Sodbury, source their flour from Shipton Mill & have sustainability at the heart of what they do.
Netherend Farm, Forest of Dean, churn the butter themselves from dairy products provided by other local Gloucestershire farms.*



STARTER

Longlevens Vegetable Patch Soup

Hobbs House Bakery Organic St Martin Sourdough
Martell double Gloucester rarebit, local beer

Gin Cured Chalk Stream Trout

braised rhubarb, elderflower pressé gel, squid ink tuille

Daylesford Truffle Brie

organic fig, apple & balsamic chutney, Hobbs Sea salt, rosemary focaccia

Cotswold Chicken & Game Terrine

prune, pear & parsnip crisps



MAIN COURSE

Handmade Potato Gnocchi

cauliflower, spinach pesto, shaved Adlestrop

Severn & Wye Salmon & Dill Fishcake

Cacklebean poached egg, crushed peas, chive beurre blanc

Cotswold Venison Pie

local roasted roots, mash potato

Gloucester Old Spot Belly of Pork

crackling crumb, cavolo nero, garlic, apple & honey sauce



DESSERT

Cheltenham Pudding

English custard, toasted sugared hazelnuts

Four Angels Soured Cherries & Almond Tart

vanilla whipped cream

Belgian Truffle Brownie

Cotswold Signature single malt whisky, Winston's vanilla ice cream

Apple & Blackberry Cannelloni

caramelised apple gel

Allergen information is compiled using data obtained from our approved suppliers. As with every catering establishment there is always a potential for cross-contamination to occur. While we endeavour to prevent this as far as possible, the nature of an allergen means we cannot fully guarantee that cross-contamination may not have occurred. If you have any concerns please speak to a member of staff. This menu is subject to change