



## Sunday lunch

### Cocktails

Bloody Mary	£8.50
Cotswold toffee & vodka espresso martini	£9.00
Cotswold negroni	£9.00
Seasonal Bellini	£9.00

### Nibbles

Whitebait, aioli	£4.50
Buttermilk fried chicken, sriracha mayo	£6.00
'Nduja Arancini, chipotle romesco sauce	£5.00
Sourdough, salted butter (V)	£4.50
Nocellara olives (V)	£4.50
Nuts	
marcona almonds or rose harissa nut mix (V)	£4.50

### Starters

Soup of the day, sourdough (V, GF*)	£7.00
Smoked Bibury trout, celeriac & apple remoulade, dill emulsion	£9.50
Baby artichoke bruschetta, sweet roasted garlic, mint (V)	£8.50
Wootton estate game scotch egg with homemade brown sauce (V, GF)	£9.50
Organic blue cheese bavarois, grape jelly, roasted celery lavosh (GF*)	£8.50

### Mains

Cotswold beef striploin, roast potatoes, seasonal vegetables, Yorkshire pudding, gravy (GF*)	£21.00
Roast chicken, roast potatoes, seasonal vegetables, yorkshire pudding, gravy (GF*)	£19.00
Loin of pork, crackling, roast potatoes, seasonal vegetables, Yorkshire pudding, gravy (GF*)	£17.00
Salmon, cockles, samphire, tomato concassé (GF)	£19.50
Pollock, celeriac, mussels, sea herbs	£19.50
Leek, potato & Adlestrop cheese gratin with pickled walnut & watercress salad (V, GF)	£17.50

### Sides

Hispi cabbage, bacon, blue cheese (GF)	£5.00
Garden peas, mint & crumbled feta (V, GF)	£4.50
Smoked butter mash (V, GF)	£4.00
Leek gratin (V)	£4.50
Roast potatoes (V)	£4.00

### Desserts

Homemade salted caramel rolos (5 per portion) (V, GF)	£4.75
Custard tart, gingerbread crumb, pecan ice cream (V)	£8.00
Dark chocolate fondant, pistachio ice cream (V, GF) (please allow 15 minutes to cook)	£9.00
Sticky toffee pudding, butterscotch sauce, apple ice cream (V)	£8.00
Red wine & organic honey poached pear (V)	£8.00
Bread & butter pudding, apricots poached in vanilla (V)	£8.00
Homemade ice creams (V, GF*)	£2.00 per scoop
Finest organic cheeses, grapes, chutney, crackers (GF*)	
Bledington blue, Adlestrop cheese, Penyston brie	£4.00 per cheese

(GF) Gluten Free • (GF\*) Gluten Free available • (V) Vegetarian • (VG) Vegan • (VG\*) Vegan available.  
Please note that we keep a written record of any of the 14 allergen ingredients used, listed within the EU mandate which can be provided upon request. Please ask your server or duty manager for further details.  
Please note a 10% service charge will be added to parties of 6 or more.



## Drinks List

### Cocktails

Bloody Mary	£8.50
Cotswold Toffee & Vodka Espresso Martini	£9.00
Cotswold Negroni	£9.00
Seasonal Bellini	£9.00

### Draught beers & ciders

ABV ½ Pint / Pint

Cotswold Brew Co Pils *	3.8%	£2.10 / £4.20
Hawkstone, Jeremy Clarkson *	4.8%	£2.75 / £5.30
Cotswold Brew Co Premium *	5.0%	£2.45 / £4.90
Elements Brewery Session IPA *	4.4%	£2.50 / £5.00
Guest Cask Conditioned Ales		£2.10 / £4.20
Reveller Orchard Pig	4.5%	£2.00 / £4.00
Cotswold Brew Co Cider *	5.0%	£2.25 / £4.50

### Bottled beers & ciders

Guinness 4.1%	£5.50
Big Drop Uptime 0.5%	£4.25
Bensons Mixed Berry cider * 4.0%	£5.00
Evenlode cider * 6.5%	£7.00
Daylesford Organics foragers cider * 4.0%	£7.00

### Gin & tonics

Daylesford Organics artisan gin * 40%	£5.50
Leoube gin 41.5%	£6.50
Collagin 40%	£4.50
Inverroche classic 43%	£4.50
Fresha Strawberry Gin 38%	£4.50
Gin Mare 42.7%	£4.50
Tanqueray N10 47.3%	£4.50
Portobello Road No. 171 42%	£4.00
Warner's Rhubarb Gin 40%	£4.50
Fever Tree tonics	£2.55
Merchant's Heart tonics	£2.65
Please ask your server for our selection	

### Vodka 25ml

Daylesford Organics artisan vodka *	£4.50
Wood Bros*	£3.50
Cotswold Toffee & Vodka *	£3.50
Chase Vodka	£4.00
Chase Rhubarb	£4.00
Crystal Head Vodka	£7.50

### Rum 25ml

Mount Gay Rum	£3.10
Havana Club 3YO	£3.40
Sailor Jerry	£3.50
The Kraken Black Rum	£3.95

### Whiskey 25ml

Cotswold Distillery *	£4.50
Cotswold Distillery Blue Label *	£7.50
Monkey Shoulder	£3.50
Toki	£4.00
Talisker	£4.50
Highland Park 12YO	£4.50
Laphroaig	£4.50
Dalwhinnie 15 YO	£4.50
Glenmorangie 10 YO	£4.50

### Cognac 25ml

Hennessy VS	£4.50
Hennessy Fine De Cognac	£6.00
Hennessy XO	£16.00

### Sherry 50ml / 125ml

Manzanilla Barbiana	£3.00 / £7.00
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### Calvados 25ml

Dupont VSOP Calvados	£5.50
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### Armagnac 25ml

Tariquet VSOP	£3.50
Janneau VS	£3.50

### Tequila 25ml

Herradura Reposado Tequila	£3.50
Patron Coffee Tequila	£3.50
Patron Anejo Tequila	£7.50

### The rest 50ml

Jagermeister	£3.00
Luxardo Sambuca	£3.00
Disaronno	£3.00
Daylesford Organics Limoncello *	£4.50
Grand Marnier	£3.00
Campari	£3.00
Cotswold Cream Liqueur *	£4.80
Aperol	£4.50
Pimms	£3.50
Daylesford liqueurs (various flavours) *	£4.50

### Soft Drinks & Mixers

Bensons juices * (various flavours)	£3.50
Fentiman's Ginger Beer	£3.50
Belvoir Elderflower Pressé	£3.50
Daylesford Organics Still Water 33cl	£2.00
Daylesford Organics Sparkling Water 33cl	£2.00
Daylesford Organics Still Water 75cl	£4.00
Daylesford Organics Sparkling Water 75cl	£4.00

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