

WINTER COCKTAILS

PX Espresso Martini	£12
Winter Spritz	£11
Mojito	£11
Cotswolds cream	£12

DRY JANUARY DRINKS

Cranberry, lime, pomegranate, ginger beer	£8
'Posh henry' - blood orange puree, lemonade, fresh mint, lemon	£8
Apple & mango presse, Seedlip, lime, mint	£8
Lucky saint 0.5%	£5
Guinness 0%	£5
Cranberry & ginger beer (non-alcoholic)	£8

WHILST YOU WAIT

Otis & Belle sourdough	£4
Taramasalata, Otis & Belle sourdough	£8
Nocerella olives	£4
Cayenne & Cacklebean egg emulsion, Otis & Belle sourdough	£7½
Fried pickled gherkins	£6½

STARTERS

Carrot soup, Otis & Belle sourdough	£9½
Donnington braised onion & cheddar tart, pickled walnut puree	£9½
Cacklebean devilled eggs, house salad	£9½
Crispy ham hock terrine, celeriac & kohlrabi remoulade, dressed leaves	£11
Prawn cocktail, Otis & Belle sourdough, Bloody Mary sauce	£12½
Donnington ale & Cheddar cheese rarebit, pickled walnut puree	£10½
Roasted beetroot salad, goat's cheese, bitter leaves, candied pistachio	£10½

MAINS

Cod loin, whole grain mustard potato cake, broccoli puree, cavolo nero, tomato sauce	£24
Beer battered haddock fillet, Koffmann chips, crushed peas, tartare sauce	£19
Double baked mature cheddar cheese souffle, house salad	£19½
Huntsham farm pork sausages, creamed potatoes, greens, caramelised onion gravy	£21½
Celeriac & mushroom pie, braised red cabbage, creamed potatoes, onion gravy	£21
Paddock farm slow cooked beef cottage pie, buttered greens	£22
Cotswold game ragout, homemade fettuccine	£19
Plat du jour – Horse & Groom dish of the day	£16

FROM THE GRILL

All our meats are supplied by Paddock farm in Lower Brailes. We serve them with Koffmann fries, peppercorn sauce, shallot & rocket salad

300g pork chop	£24½
170g beef rump	£24
250g beef ribeye	£35
850g Côte de boeuf	£85

SIDES

Koffmann chips dressed salad leaves Koffmann fries buttered greens	£4¾ each
--	----------