

COCKTAILS

Strawberry Bellini	£10
House negroni	£11
French 75	£13½
Old Fashioned	£11

NIBBLES

Otis & Belle sour dough	£4
Nocerella Olives	£4
Taramasalata, Neal's yard crackers	£8
Fried pickled gherkins	£6½
broad bean hummus	£6½

STARTERS

Pea, broad bean & mint soup, sour dough bread	£9½
Prawn cocktail, Otis & Belle sourdough, bloody Mary sauce	£11½
Saute mushrooms, toasted brioche, sunflower seed pesto, baby leaf salad	£10½
Donnington ale & Cheddar cheese rarebit, pickled walnut puree	£9½
Marinated Evesham tomatoes, bitter leaves, burrata, basil pesto	£11½
Huntsham farm pork & Cacklebean scotch egg, pickled walnut puree	£11
Haddock goujons, fennel salad, saffron aioli	£11

MAINS

Double baked 24-month-old Comte cheese souffle, house salad	£19
Baked megrim sole, brown shrimp, cockle & samphire butter, new potatoes	£19 ½
Ham hock for 2, fried Cacklebean eggs, Koffmann chips	£19½ pp
H&G burger – double Paddock Farm beef patty, braised onions, burger relish, house fries	£18
Donnington ale beer battered haddock, Koffmann chips, crushed peas, tartare sauce	£18
Chalk stream trout, salad of Jayney's tomatoes, pickled shallots, broad bean hummus	£21
Wild sea bass, salad of yellow courgette, globe artichokes, fennel, olive tapenade	£26
Celeriac and mushroom pie, braised red cabbage, mash potato, mushroom gravy	£19½

FROM THE GRILL

All our beef is supplied by our friends at Paddock Farm. Simply grilled & served with house fries, watercress & shallot salad, peppercorn sauce

170g beef rump	£22
200g Adam Tatlow's venison loin	£25
280g beef ribeye	£35
780g Cote de boeuf for 2	£75

SIDES

£4½ each

Koffmann chips | dressed salad leaves | buttered greens | salad of yellow courgette, globe artichoke, fennel & olive tapenade | Jayney's tomatoes, pickled shallot & broad bean hummus |