

Great food delivery is borne of a wide range of talents

Our Head Chef Nick and his team not only strive tirelessly each day to prepare & serve you the Best of Cotswold Fare, but also manage our relationships with some of the Best of Local suppliers in this area. It's through these high levels of commitment, working together and sourcing the best in market that we achieve the high standards we know you enjoy.

Our thanks therefore go to our Best of Local suppliers:

Jesse Smith Butchers, of Cirencester & Tetbury

“We sell a wide range of high quality meats, including Hereford Beef alongside Gloucester Old Spot & Plantation free range Pork and locally farmed Lamb.”

New Wave Seafood, Cirencester

“We are a specialist seafood supplier that is proud to serve the most prestigious restaurants and hotels in our area. We deliver superb quality, responsibly-sourced seafood direct from the coast to you.”

A. David Vegetables, Bath

“Welcome to the world of A David & Co - we have taken Fresh Produce supply to a new dimension delivering the seasons best across the county.”

Winstones Ice cream, Stroud

“Winstones is a family run business in the heart of the Cotswolds where we have been producing luxury ice cream since 1925.”

Ceri's Cheeses, Brinkworth

“Ceri is a fifth generation cheese-maker, and currently North Wiltshire's only on farm cheese- maker. All our cheeses are made from the family's herd of pedigree Friesians.”

Sherston Tracklements, Sherston, Tetbury

“The Tracklement Company hand make the most delicious mustards, chutneys, pickles, relishes, jellies, ketchups, vinaigrettes, sauces, fruit cheeses and mayonnaise to traditional recipes and in small batches.”

Sherston Eggs, from Sherston Free Range Egg Farm

Seasonal vegetables fresh from Mr Woolley and the Crudwell Allotments

Last but not least Carol who tends our own-grown herb gardens - picked regularly by Chef's!



Mid Winter Menu

Mid Winter Menu

Starters

- Soup of the day** (v) £4.50
- Hare & Pear terrine** (g)
with radishes and shallot chutney £5.50
- Salmon and beetroot gravalax** (g)
with lemon crème fresh £6.50
- Steamed Cornish mussels** (g)
with chilli, coriander and tomatoes £5.50
- Warm North Cerney goats cheese** (v)
on a pomegranate and rocket salad with walnut oil £6.00
- Breaded West Country Camembert** (v)
with red onion marmalade £5.50
- Pan fried chicken liver and smoked bacon** (g)
with a mustard dressing £5.50

Main Courses

- Cotswold beef and seasonal vegetable casserole**
with horseradish and herb dumpling £14.50
- Pan fried gilt-head Bream** (g)
on purple sprouting broccoli and a grapefruit cream £16.00
- Roast breast of corn-fed chicken** (g)
with roast rhubarb, sauté spinach and a rosemary jus £14.50
- Honey roast Gloucester Old Spot pork tenderloin**
on a champ mash with a port & wild mushroom sauce £16.00
- Slowly braised Cotswold lamb shank**
with swede & celeriac dauphinoise potatoes and a cranberry & mint sauce £17.00
- Herb baked Cornish hake**
with parsnip-infused mash and a saffron sauce £16.00
- Wild mushrooms and chestnut stroganoff** (v)
with wild rice £14.00
- Brinkworth Blue cheese, leek and red pepper carbonara** (v) £14.00

All main courses are served with seasonal vegetables & potatoes

Side Order

all £3.00

- Minted new potatoes**
Minted peas
French fries
Mixed leaf salad
Tomato, onion & basil salad

Desserts

all £5.95

- A selection of Winstones Cotswold Dairy ice cream**
in a tuille basket with chocolate sauce
- Creamy home-made rice pudding**
with lemon curd
- Steamed "Strawberry Jam" sponge**
with vanilla crème Anglaise
- Chocolate and toffee cheese cake**
with Baileys ice cream
- Passion fruit panacotta**
with white chocolate flap-jack
- Treacle tart**
with Cotswold clotted cream

Cheeses

A board of West Country cheeses with biscuits
£6.95 for selection of four or £9.95 for ALL six to share!

Brinkworth Blue

A medium strength creamy blue cheese
made from the milk of pedigree Friesian cows

Hereford Hop

A semi-hard cheese mixing a subtle hint of lemon
with the flavour of the hops it is rolled in

Somerset Brie

A naturally matured soft cheese wrapped
and allowed to breath for 4 weeks for a superior creamy taste

Tintern

From the White Monks of the same Abbey
this is a delightful blend of Cheddar & fresh chive & shallot

Quickes mature Cheddar

A Newton St Cyres year matured Cheddar breathed in a muslin wrap
for a unique and complex flavour

Guest Cheese chosen by Chef

*Why not complement your cheese with a single vineyard port
from the Quinta do Portal range listed on our wine menu*

Fresh speciality coffees available at the bar

(v) vegetarian (g) gluten free

All prices include VAT | Gratuities are at your discretion
Guests on a dinner inclusive package enjoy an allowance of £26.00 per person from our A La Carte menu
Any amounts above this will be charged to your account as a supplement
Children 12 and under may dine from the a la carte menu with smaller portions charged
at 60% of full price or request our simpler children's menu