

BAR SNACKS

Marinated olives (VG)	£3.50	Buttermilk fried chicken, hot sauce, blue cheese, celery	£6.50
Padron peppers, smoked sea salt (VG)	£3.50	Haggis scotch Egg, Larkshall brown sauce	£6.50
STARTERS			
Beetroot hummus, crispy chicl	kpeas, flatbread (VG)		£6.00
Fennel & coriander cured salmon, cucumber chutney & black olives			£9.00
The Larkshall pork pie, piccalilli			£6.50
Pan fried king prawns, garlic, chorizo, bread			£9.00
Roast squash, beansprouts, pomegranate & cashew salad with labneh dressing (VG)			
MAINS			
Cotswold white 1/2 chicken, p	otato cake, green be	eans, borderlaise sauce	£17.00
Braised beef, stilon & mushroom pie, bone marrow, mashed potato, seasonal vegetables, gravy			£18.00
Shepherd-less pie, shitake mu	ess pie, shitake mushrooms, black lentils, carrot, sweet potato, mash potato (VG)		
Beer battered haddock, mushy peas, chips, tartare sauce (GF)			£15.0
Short rib cheeseburger, house bacon, lettuce, onion, pickle, fries			£15.0
Vegan cheeseburger, lettuce, pickle, onion, burger sauce, fries <i>(add THIS™ isn't bacon £2.00)</i> (VG)			
Roast fillet of sea bream, herb braised fennel, tomato butter	crushed potatoes,	black olive, capers,	£17.0
DRY AGED STEAKS	All our	beef is dry aged in house for a minimum of	f 35day
BONE IN PRIME CUTS (See boards for availabilities	& prices)	HOUSE STEAKS	
Porterhouse	1kg+	250g Flat Iron Steak	£17.50
Côte de Boeuf	per 100g	300g Ribeye steak	£28.00
All served with fries & v	vatercress, garlic b	utter, peppercorn sauce or béarnaise sau	ıce

All served with fries & watercress, garlic butter, peppercorn sauce or béarnaise sauce

SIDES				
Fries, rosemary salt (VG) (GF)	£4.00	Macaroni cheese	£6.00	
Truffle & parmesan fries	£5.00	Endive & apple salad	£4.00	
Seasonal veg (GF)	£4.50			