






A Celebration of Spring




CANAPÉS

Spring pea royale with lemon and wild garlic foam    




Cotswold White coronation chicken, coriander and mango   

Butter poached Chalk-Stream trout with elderflower and pickled rhubarb   

STARTER



Asparagus, wild garlic and goats cheese cheese mille-feuille, green beans, mint, lemon verbena oil   

MAINS

Herb crusted Cotswold spring lamb rump, confit shoulder, Jersey Royal potato, mint, peas and morels   

Broad bean and pea arancini, burrata, heirloom tomato and romesco sauce      

DESSERT

Garden rhubarb and strawberry vacherin, elderflower chantilly and pistachio crumb, rhubarb and nettle consommé  

ve - vegan, vea - can be made vegan friendly, gfa - gluten free alternative available
Please turn over for our full allergen information

Allergen and Dietary Information















If you have a food allergy, please ask a member of staff for advice before ordering. We cater for all dietary requirements where possible and will endeavour to change dishes to suit and can offer gluten free bread alternatives from Knife and Fork Bakery in Deddington, just ask your server.

Be aware we are not a nut and gluten free kitchen; we unfortunately cannot guarantee there will not be traces in our dishes. Our fryers are shared but we do separate fish products and do not cook gluten in them.

Please note some of our cheese may not be suitable for vegetarians, please ask a member of staff for more information.

Although thorough care has been taken, small bones may remain in fish dishes and shot in game.

Our menu is labelled with the following allergens in our dishes:

 Contains Gluten	 Contains Dairy	 Contains Sesame	 Contains Mustard
 Contains Crustacean	 Contains Fish	 Contains Eggs	 Contains Sulphites
 Contains Celery/Celeriac	 Contains Peanuts	 Contains Nuts	 Contains Soya
 Contains Lupin	 Contains Molluscs		

Wherever possible, our food is either foraged, locally-sourced or harvested from our own kitchen garden. By using suppliers like North Aston Organics and North Aston Dairy, we aim to keep our food miles low. We support local farmers, day boat fisherman and use seasonal produce to bring you fresh, sustainably sourced food all year round. Please see our suppliers board for more information on who we work with. Please be aware, given that we are a small team that cook each dish fresh every day, there may be a slight wait at peak times.

This menu is printed on 100% recycled paper.

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