

# MENU

## NIBBLES

**olives** *gf, df, vg* / **chilli mixed nuts** *gf, df, vg* **3 each**  
**homemade bread selection, balsamic vinegar, fiorano241 olive oil** *df, v, vg*  
**mini chorizos** *df* / **padron peppers** *gf, df, vg* / **hummus, flatbread** *gfa, df, vg* **4.5 each**  
**english charcuterie board, pickles & bread** *gfa, df* **8.5**

## STARTERS

**gazpacho – chilled tomato soup with garlic croutons & smoked sea salt** *df, v, vg* **6.5**  
**goat's cheese croquettes with heritage tomato, basil & pine nut** *v* **7.5**  
**slow cooked shredded duck salad with finely sliced vegetables & honey soy dressing** *df* **8**  
**grilled nectarine salad with toasted walnuts, goats curd, honey & thyme dressing** *gf, v* **7.5**  
**garden swift gin cured salmon with pomegranate, citrus & watercress** *gf, df* **8**

## MAINS

**chicken milanese with chorizo, green beans, roasted new potatoes, parmesan & garlic butter** **18.5**  
**slow cooked cotswold kid with pappardelle pasta, tomato, courgette & mint** *gfa, df* **18**  
**pea risotto with goat's cheese, preserved lemon & walnut** *gf, v* **17.5**  
**sea bream with crushed new potatoes, white wine mussels chowder & sea herbs** *gf* **18.5**  
**8oz sirloin steak with confit garlic, grilled tomato, watercress & skinny fries** *gf, df* **23**  
**peppercorn sauce** *gf, v* / **garlic butter** *gf, dfa, v, vga* / **béarnaise** *gf, v* / **2.5 each**  
**crisp battered cod with crushed garden peas, tartar sauce & skinny fries** *gfa, dfa* **17.5**  
**chimichurri chicken burger with roasted butternut squash, harissa mayo, turmeric bun and skinny fries** *gfa, df* **15**

## ON THE SIDE

**skinny fries** *gf, df, v, vg* / **green beans & shallot** *gf, dfa, v, vga* / **courgette fritters** *df, v, vg*  
**mixed leaf salad** *gf, df, v, vg* / **buttered new potatoes** *gf, dfa, v, vga* **rocket & parmesan salad** *gf, v* / **3.5 each**

## DESSERTS

**lower mill estate elderflower parfait with strawberry & white chocolate** *gfa, v* **7**  
**chocolate mousse with lime ice cream, caramel sauce & peanut praline** *gf, v* **7**  
**coconut rice pudding mousse with mango foam & lime beignet** *dfa, v* **7**  
**raspberry bakewell tart with salted caramel & vanilla** *v* **7.5**  
**selection of english cheese with crackers & chutney** *gfa, v* **9.5**  
**selection of ice creams & sorbets** *gfa, dfa, v, vga* **2.5 a scoop**

*gf* = gluten Free | *gfa* = gluten free available | *df* = dairy free | *dfa* = dairy free available  
*v* = vegetarian | *va* = vegetarian available | *vg* = vegan | *vga* = vegan available

please be aware not all ingredients are listed on our menu. if you have any allergies please speak to our staff, who can provide you with a more detailed allergen menu and help you with your food choices.

PLAY. GRAZE. LAZE.

