

## APPETISERS

**Bread basket (v) £2.95**

tapenade, olive oil, balsamic vinegar

**Marinated Kalamata olives (v) £2.95**

## STARTERS

**Soup of the day (v) £5.95**

rustic bread

**Bettinehoeve goat cheese fritters (v) £6.95**

flamed tomato, tomato chutney, marinated beetroot

**Chargrilled chilli garlic king prawn and calamari £8.95**

chorizo, chilli aioli, garlic crostini

**Thai chargrilled beef salad £6.95**

spicy Thai som tum salad, papaya, cucumber, mango, daikon radish,  
crushed peanuts

## CHEF'S SIGNATURES

**Pan-seared Scottish North Coast king scallop £9.95**

cauliflower purée, bacon crumbed cauliflower, aubergine sambal

**Free-range Cotswold chicken liver parfait £8.95**

leg confit, shallot tarragon toast, bacon jam, walnut vinaigrette

**Pressed ham hock terrine £8.95**

ham hock, smoked sausage, celeriac, garlic crostini

## MAINS

**Wild mushroom linguine (v) £12.95**  
mascarpone cheese, basil pesto, garlic crostini

**Pearl barley risotto (v) £12.95**  
heritage carrot, marinated beetroot, roasted shallots

**Penang vegetable curry (v) £12.95**  
jasmine rice, crispy shallots, roasted peanuts, wilted pak choi  
*Why not add fish for £4.00*

**Beer battered haddock fillet £12.95**  
chunky chips, mushy peas, tartare sauce

**Pan-fried Mediterranean stone bass £16.95**  
cod cheek, butter milk barley risotto, kale

**8 hours slow cooked free-range pork belly £16.95**  
creamy mash, braised savoy cabbage

## CHEF'S SIGNATURES

**Free-range Cotswold chicken £16.95**  
rolled and stuffed roast breast, rich leg cannelloni, charred shallots,  
celeriac, wild mushroom

**Trio of Welsh lamb £19.95**  
loin, crispy belly, slow cooked shoulder, salt baked heritage carrot,  
sweet potato fondant

## FROM THE GRILL

All steaks are served with hand cut chips, Portobello mushroom,  
oven roasted tomatoes and vegetables

**8oz\* British 28 days dry aged sirloin steak £23.95**

**8oz\* British 28 days dry aged rib-eye steak £24.95**

**8oz\* British 28 days aged fillet steak £28.95**

*Sauces available: peppercorn, red wine, blue cheese or Béarnaise*

**BBQ spicy harissa free-range Cotswold chicken £14.95**  
hand cut chips, Portobello mushroom, oven roasted tomatoes, vegetables

**Waterfront burger £12.95**  
Applewood cheese, streaky bacon, onion rings, French fries  
(medium cooked - please let us know if this is not to your liking)

## SIDES

**£2.95 each**

- French fries
- Onion rings
- Curly kale
- Hand cut chips
- Creamy mash potato
- Buttered new potatoes
- Mixed green salad with mustard dressing
- Buttered seasonal vegetables

## SOMETHING SWEET

**Sticky toffee pudding £5.95 (v)**

vanilla ice cream, toffee sauce

**Tiramisu £6.95 (v)**

Madagascan vanilla cream, biscotti

**Summer berry tart £6.95**

white chocolate custard, Chantilly cream

**Torched lemon meringue pie £6.95**

lemon coulis, nougat

**Selection of British cheese £9.95 (v)**

Quickes truckle mature cheddar, Yorkshire blue, Vulscombe natural, Organic Cotswold Brie, a selection of biscuits, apple crisps, celery, grapes, walnuts, chutney

## CHEF'S SIGNATURES

**Dark chocolate dream £8.95**

sable biscuit, chocolate mousse, raspberry gel, candied nuts, salted caramel

**Symphony of pistachio £8.95 (v)**

macaroon, sponge, baklava

We have further dishes available on our Brasserie menu; please ask your server who will be happy to help.

\* 8oz approximately 228 grams uncooked weight.  
(v) Denotes suitable for vegetarians.

Detailed dish-specific information on allergens is available from your server. Please advise us before ordering if you have any allergies, as we cannot guarantee that our dishes are free from trace elements. Eating raw or undercooked meat and seafood increases the risk of food poisoning. All prices include VAT at the current rate, but excludes service, which is at your discretion.

## HOT DRINKS

Espresso	£2.50	Caffè Latte	£3.05
Espresso Doppio	£2.95	Latte Macchiato	£3.15
Americano	£2.75	Caffè Mocha	£2.95
Flat White	£3.05	Hot Chocolate	£2.75
Cappuccino	£3.05	Mug of Breakfast Blend Tea	£2.50

The coffee we serve in our bars, restaurants and lounges is Rainforest Alliance certified.

## DESSERT WINES

125ml 37.5cl

### **Nederburg Winemasters Reserve Noble Late Harvest, South Africa**

£21.00

Brilliant gold with lime-green highlights. It shows aromas of fresh honey, pineapple, dried apricots with floral and spice notes. The palate is bursting with flavour and well-balanced with a long finish.

### **Concha y Toro Late Harvest Sauvignon Blanc, Maule Valley, Chile**

£6.00

£16.00

Sumptuous, sweet wine with ripe papaya, peach and honey aromas. Light, fresh and fruity with a long subtle, honey finish.

## COGNAC

Martell VS 25ml	£3.00
Martell VSOP 25ml	£5.40
Martell XO 25ml	£12.50

## FORTIFIED WINES

Sandeman Ruby 50cl	£2.80
Sandeman Founders Reserve 50cl	£2.90
Graham's White Port 50cl	£2.90
Harveys Amontillado 50cl	£3.80
Harveys Bristol Cream 50cl	£3.40
Tio Pepe 50cl	£2.80