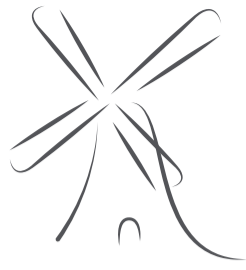




À LA CARTE



À LA CARTE

SHARING DISHES

Whole Cornish Camembert (V) £15.00

Baked & Glazed w/ Cotswold Honey, w/Grilled Tuscan Bread, Fig & Sultana Biscuits & Honey Mustard Dressed Leaves.

Smörgåsbord £16.00 for 2 ~ £30 for 4

Wild Boar Salami, Truffle Pecorino Cheese, Baby Balsamic Onions, Scottish Rollmops Herring, Smoked Sunblushed Tomatoes w/ Tuscan Bread.

STARTERS

Chicken Liver & Brandy Pate (GFO) £7.50

w/ Grilled Toasts, Pickled Red Onions, Date, Apple & Vanilla Jam.

Pan Seared Scallops (LG) £12.50

w/ Pea Purée, Black Pudding, Sautéed Wild Mushrooms, Pea Shoots, Smoked Bacon & Black Truffle Foam.

Chefs Soup of The Day (V) (GFO) £6.50

w/ Homemade Bread & Gloucestershire Butter.

Haddock Smokey (GF) £7.50

Creamy Gratin of Smoked Haddock, Sautéed Leeks & Shallots, Sweetcorn & Mature Cheddar.

Crisp Belly of Pork (LG) £8.50

w/ Haggis Bon Bon's, Carrot & Anise Purée, Confit Swede, Apple & Pear Crisps.

Cerney Ash Goats Cheese & Honeyed Figs (V)(LG) £8

w/ Roast Walnuts, Local Cotswold Honey, Golden Sultanas w/ Sauternes, House Pickled Beetroot & Crispy Kale.

SALADS & GRAIN

Chicken, Bacon & Avocado (GFO) £7.50 / £14.50

Grilled Chicken, Crispy Bacon, Avocado, Soft Boiled Egg, Croutons, Gem Lettuce with Honey Mustard Dressing & Parmesan Shavings.

Warm Pearl Barley & Roasted Root Vegetable (V) (VO) £7.50 / £14.50

Carrot, Swede & Butternut Squash, Chicory, Blue Cheese, Sultanas & Pine Nuts.

MAINS

Rosé Pork Tenderloin (GF) £17.50

Glazed w/ Local Cotswold Honey. Roast Parsnip & Fennel, Buttered Kale, Caramelised Shallot, Celeriac Crisp, Pan Jus, Sage & Onion Purée.

Eight Hour Braised Blade of Beef (LG) £19.50

w/ Dauphinois Potatoes, Red Wine Jus & Charred Roscoff Onion. Vichy of Chantenay Carrots, Courgette & Cauliflower. Mustard Frill.

Coronation Chicken Supreme (LG) £17.50

Parmentier Potatoes w/ Spinach, Sultanas & Fire Roast Red Pepper. Curried Cauliflower Purée, Onion & Coriander Pakora. Carrot & Lime Pickle.

Applewood Smoked Cheddar, Spinach & Leek Potato Cakes (V) £14.50

w/ Confit Squash, Toasted Pine Nuts, Red Pepper Purée & Truffle Oil.

Chefs Pie of the Day £14.50

w/ Buttered Seasonal Vegetables & Red Wine Jus.

King Prawn, Mussel & Clam Linguine £17.00

w/ White Wine, Tomato, Red Pepper, Garlic & Caper Sauce. Parsley & Lemon.

Catch of the Day

Please see chefs specials board or ask a member of our team for today's seafood special.

SIDES

House Fries (V) (LG) £2**Sweet Potato Fries (V) £3.50****Creamy Mash Potato (V) (GF) £2.50****Garlic & Rosemary Roast New Potatoes (V) £3****Buttered Seasonal Vegetables (V) (GF) £3****Roasted Root Vegetables (V) (GF) £3.50**

Please be aware that our food is cooked from fresh and some dishes take a little more time than others. For information regarding allergens and intolerances, please ask a member of staff before ordering your meal.

A discretionary 10% service charge will be added to tables of 6 or more.

(LG) Low Gluten (GF/O) Gluten Free or Gluten Free Option (V) Vegetarian (VO) Vegan Option

BURGERS

The Windmill Burger (GFO) £15

8oz Aged Aubrey Allen Beef w/ Crispy Smoked Bacon & Wiltshire Loaf Cheese. Lettuce, Caramelised Onions, Beef Tomato, Gherkin, Burger Sauce & House Fries.

Pulled Pork Sliders £15

Smokey Pulled Pork w/ Manchego Cheese & Quick Pickled Red Onions. Lettuce, Gherkin, Chipotle Mayo & House Fries.

Beetroot Falafel Burger (V) (VO) £14

w/ Halloumi, Harissa Aioli, Lettuce, Tomato, Quick Pickled Red Onions & House Fries.

Switch it up and have Sweet Potato Fries for an extra £1.50

STEAKS

All of our steaks are sourced locally from Bakers Butchers in Witney. We serve them with House Fries, Roast Mushroom, Onion Rings and a choice of sauce or butter.

8oz Rump (GF) £18.50

Firmer in texture to a ribeye, but packed with bags of flavour.

10oz Ribeye (GF) £24.50

A classic steak from the rib of the cow. Beautiful marbling ensures a rich flavour.

16oz T bone (GF) £28.50

A large steak served on the bone with sirloin on one side and fillet on the other. The best of both worlds.

Pink Peppercorn Sauce (LG) - Garlic & Parsley Butter (GF) - Bearnaise Butter (GF)

