



Homemade Bread & Netherend Farm butter	2.00
Smoked Almonds, Olives or Giant Spicy Corn	2.00 <i>per portion</i>

Lunch

Spicy Parsnip Soup (ve) Served with coconut cream and homemade bread	7.00
Butternut Squash, Halloumi and Rocket Salad (v) With toasted mixed seeds and rosemary chili dressing	9.50
Roasted Red Pepper and Aubergine Filo Strudel (ve) Served with beetroot winter slaw and North Aston leaves	10.50
Pork and Lemon Meatballs Served with giant couscous and roasted celeriac	11.50
Slow-cooked Beef Served in rich port jus with puréed cauliflower and wilted chard	12.50
Bibury Trout Cream Fraiche Tart Served with North Aston leaves and kale coleslaw	10.50
Coconut and Kale Dahl (ve) Served with Greek yoghurt and homemade naan bread	10.50
Home-cured Beetroot Gravlax on Pumpnickel With a dill cream fraiche, accompanied by freshly pickled cucumber and a watercress radish, spring onion and caperberry salad	10.50

Desserts & Sweets

Sticky Toffee Pudding Served with North Aston Organic cream or ice cream	5.00
Crème Brûlée au Café Served with North Aston Organic cream or ice cream	5.50
Scones (v) Two Scones with Clotted North Aston Cream & Strawberry Jam <i>Served warm so there may be a short wait.</i>	4.00

v – vegetarian, ve - vegan

If you have a food allergy or dietary requirement, please ask a member of staff for advice.

Please note: We do have nuts in our kitchen so, unfortunately, cannot guarantee there will not be traces of nuts in our dishes

Smaller portions & simply prepared options from our menu are available for children.

Although thorough care has been taken, small bones may remain in fish dishes. All our produce is ethically sourced. We buy from local suppliers wherever we can. All our eggs and chicken are free-range. All dietary requirements are catered for, please ask your server for details and for allergen information