



Our menus are priced that you select one 'principal' dish. You then also select an alternative dish to be served to quests with dietary requirements. Where possible we will adapt dishes to suit multiple dietary requirements for example substituting dairy to make dishes vegan. Please see example menu below:

Bibury Hot Smoked Trout, Chargrilled Sourdough, Pickled Cucumber, Crème Fraîche, Lemon & Dill

Dietary alternative

Sweet Potato & Chilli Soup, Coconut Milk, Ginger & Lime, Crisp Tortillas*

Braised Beef, Sauce Périgourdine, Fried Leeks, Smoked Bacon Lardons, Portobello Mushrooms, Truffle Mash, Market Greens (GF)

Dietary alternative

Butternut Squash Risotto, Parmesan, Crispy Sage, Nut Butter & Toasted Pumpkin Seeds (GF)

Lemon Verine, Lemon Posset, Lemon Curd, Raspberry Elderflower Gel

Dietary alternative:

Tropical Vegan Sundae, Coconut Ice Cream, Mango Sorbet, Whipped Plant Based Cream, Toasted Coconut Flakes*



If you would like to give your guests the choice between two dishes you may choose to upgrade to a choice menu for £5pp, this gives your guests two choices per course plus the dietary alterntaive. Please see example menu below:

Choice 1: Bibury Hot Smoked Trout, Chargrilled Sourdough, Pickled Cucumber, Crème Fraîche, Lemon & Dill

Choice 2: Roast Chicken, Tarragon & Apricot Croquette, Lemon Aioli, & Bitter Leaves

Dietary alternative: Sweet Potato & Chilli Soup, Coconut Milk, Ginger & Lime, Crisp Tortillas*

Choice 1: Braised Beef, Sauce Périqourdine, Fried Leeks, Smoked Bacon Lardons, Portobello Mushrooms, Truffle Mash, Market Greens (GF)

Choice 2: Teriyaki Salmon, Brown Butter Miso Asian Greens, Kyurizuke Pickles, Ponzu, Green Onions, Shiso Cresses

Dietary alternative: Butternut Squash Risotto, Parmesan, Crispy Sage, Nut Butter & Toasted Pumpkin Seeds

Choice 1: Lemon Verine, Lemon Posset, Lemon Curd, Raspberry Elderflower Gel

Choice 2: Warm Chocolate Brownie, Salt Caramel, Vanilla Ice Cream (GF)

Dietary alternative: Tropical Vegan Sundae, Coconut Ice Cream, Mango Sorbet, Whipped Plant Based Cream, Toasted Coconut Flakes*



£10.50 for 3 canapés - £16 for 5 canapés

SERVED COLD

Vegetarian & Vegan

Piquillo Pepper Tostada, Avocado Crema, Tajin, Coriander Shoot (GF)*

Honey & Stilton, Chicory Leaf, Fresh Fig (GF)

Goats Curd, Fruit Sourdough, Truffle Honey, Thyme

SERVED HOT

Vegetarian & Vegan

Glamorgan Sausages, Keen's Cheddar, Buttered Leeks, Chives

Forest Mushroom Arancini, Truffle Mayonnaise

Carrot Halloumi Bhaji, Green Mango Chutney (GF)

Padron Peppers*

Meat

Apple & Pork Belly Scotch Egg, Quails Egg, Piccalilli Purée

Salt Beef Sandwich, Fermented Cabbage, Pastrami, Pickle

Wiltshire Ham Hock Pincho, Mustard Mayo Toast Topped with Wiltshire Ham & Grain Mustard Mayo

Beef Tataki, Miso Mayo, Kyurizuke Pickles, Ponzu, Green Onions (GF) (Supplement £2.50)

Meat

Buttermilk Popcorn Chicken, Barbecoa, Elote Sweetcorn Dip

Aged Beef Rib Arancini, Truffle Madeira Mayo

Gloucester Old Spot Chipolatas, Cotswold Honey, Whole Grain Mustard

Smoked Almond Chicken Satay, Chilli Peanut Dip

Old Spot Chicharrónes, Smoked Apple Butter (GF)

Coal Grilled Aged Sirloin Steak, Beef Dripping Chips & Chimmichurri (Supplement £2.50)

Fish

Valley Smoked House Salmon Pancake Roll, Dill, Saffron, Lemon Cream Cheese

Pink Gin Salmon Bilini, Caper Cream, Pink Onion

Treacle Cured Salmon, Blini, Brillat Savarian, Royal Oscietra Caviar (Supplement £2.50)

Fish

Crispy Lobster Lollies, Sweet Sriracha

Salt & Pepper Chipirones, Burnt Lemon, Seaweed Tartare

Mini Fish And Chips, Malt Vinegar Seaweed Tartare

Scollop & Chorizo Stick, Lemon, Romesco Sauce (Supplement £2.50)





Sharing Menu

£66.50 per person for Two Courses (Main & Dessert)

£75 per person for Three Courses (Starter, Main & Dessert)

Choose one starter, one main option, three sides & one dessert

Sharing Starter Boards

San Sebastian Sharer

Chorizo, Salami, Jamón Ibérico, Mxed Olives, Manchego, Artichokes, Romesco, Focaccia, Padrón Peppers, Oil & Apple Balsamic, Chilli Jam

> **Middle East Eating** Bahārāt Pulled Lamb Shoulder

Chicken Souvlaki Fennel, Garlic & Lemon Sweet Potato Falafel, Muhammara, Smoked Aubergine Baba Ganoush, Feta Fattoush Salad. Pitta

British Board

Baked Somerset Brie, West Country Apple Chutney, Wild Boar Sausage Rolls, Apple & Pork Belly Scotch Eggs, Focaccia, Pickles, Grapes, Figs, Piccalilli & Crudités

The Garden Table Platter
(Suitible for all dietaries)
Sweet Potato Falafel, Hummus, Crudites, Mixed Olives,
Baba Ganoush, Gluten Free Bread, Chargrilled Vegetables

Sharing Mains

28 Day Dry-Aged Sirloin, Whole Roasted Joint with Béarnaise Sauce (GF)

Spatchcock Chicken, Fennel, Chilli & Garlic (GF)

Roast Free Range Pork, Black Apple Butter (GF)

Bombay Aubergine, Roast Aubergine, Chana Masala, Lime Pickle (GF)*

Porchetta, Black Apple Butter, Pickled Walnuts

Fire Roasted Cauliflower, Capers, Raisins, Curry Oil Temper $\!\!\!\!\!^*$

Sharing Sides

Greens & Seeds, Green Leaf Salad, Toasted Seeds, French Dressing (GF)*

Heirloom Tomatoes, Ripe Tomatoes, Basil, Olive Oil (GF)*

Quinoa Tabbouleh, Roasted Carrot, Verdant Herbs, Cherry Tomato, Lemon Za'atar*

Cornish New Potatoes, Thyme & Sea Salt (GF)*

Cornish New Potato Salad, Roasted Red Onion, Celery, Mint & Lemon (GF)

House Slaw, Red Cabbage, Peppers, Carrot, Red Onion, Soy Beans, Asian Honey Soy Dressing*

Kosheri Rice Salad, Green Beans, Crispy Onions

Triple Cooked Chips (GF)

Parmesan Mash (GF)

*Can be made Vegan







Northwick Menu

£66 per person for Two Courses (Main & Dessert)

£73.50 per person for Three Courses (Starter, Main & Dessert)

Choose one starter, one main option & one dessert

Starters

Treacle Cured Salmon, Celeriac Remoulade, Dill, Toast

Heirloom Tomatoes, Basil Oil, Burrata, Pine Nut Crumble, Flowers & Shoots

Bibury Hot Smoked Trout, Chargrilled Sourdough, Pickled Cucumber, Crème Fraîche, Lemon & Dill

Caponata Vegetables, Grilled Provençal Vegetables, Smoked Aubergine & Basil Oil (GF)*

Heritage Beet & Squash Salad, Chicory, Colston Bassett Stilton, Walnut*

Roast Chicken, Tarragon & Apricot Croquette, Lemon Aioli, & Bitter Leaves

Beef Tataki, Miso Mayo, Kyurizuke Pickles, Ponzu, Green Onions

Burrata, Charred Aubergine, Courgette, Chermoula & Rocket*

Baked Camembert, Onion Chutney, Mark's Cotswold Bakery Focaccia

Sweet Potato & Chilli Soup, Coconut Milk, Ginger & Lime, ${\sf Crisp\ Tortillas*}$

Roast Chicken, Tarragon & Apricot Croquette, Lemon Aioli, & Bitter Leaves

Mains

Barbecue Tahini Baked Aubergine, Fattoush, Molasses and Tahini Sauce*

Butternut Squash Risotto, Parmesan, Crispy Sage, Nut Butter & Toasted Pumpkin Seeds

Braised Gloucestershire Pork, Parsnip Apple Purée, Brassicas, Dunkertons Cider Sauce (GF)

Roasted Lamb Rump, Confit Garlic Mash, Minted Beans, Lamb Juices (GF) (Supplement £5.00)

Braised Beef, Sauce Périgourdine, Fried Leeks, Smoked Bacon Lardons, Portobello Mushrooms, Truffle Mash, Market Greens (GF)

Teriyaki Salmon, Brown Butter Miso Asian Greens, Kyurizuke Pickles, Ponzu, Green Onions, Shiso Cresses

Chalk Stream Trout, Clams, Peas, Trout Roe, Fish Cream, ${\sf Dill\ Oil\ (GF)}$

Tomato & Fennel Risotto, Parmesan, Vermouth, Crispy Rosemary*

Roast Chicken Supreme, Maple Bacon Picada Crumb, Thyme Roasted Cornish New Potatoes, Market Vegetables, Chicken Vermouth Tarragon Cream

28 Day Dry-Aged Sirloin Steak, Baby Gem & Herb Salad, Triple Cooked Chips, Roast Vine Tomatoes, Brown Butter Miso (GF) (Supplement £5.00)

Coal Roasted Curried Cauliflower, Caper Raisin Puree, Crispy Shallots, Candy Cashews, Curry Oil & Chilli Temper, Coriander Shoots (GF)*

Red Onion Tart Tatin, Vegan Puff Pastry, Roasted Heritage Beetroot, Evesham Rocket*



£71 per person for Two Courses (Main & Dessert)

Choose two main dishes + one vegetarian/vegan option, three salads & one dessert ${\bf Available\ April-September}$

Mains

Churrasco Chicken Thigh Kebabs, Spicy Malagueta Sauce (GF)

Lamb Merguez Sausage, Apricot Harissa

Pork & Apple Sausage, Wholegrain Mustard & Honey

Cotswold Lamb Leg Steak, Salsa Verde (GF)

Mediterranean Vegetable Brochette, Parmesan, Italian Parsley (GF)*

Lamb Seekh Kebab, Flatbread, Pickled Red Onion, Mint Cucumber Labneh

Tri Cut Beef Burger, Crispy Bacon, Salad, Monterey Jack Cheese, Smoked Tomato Burger Sauce

Dry Aged Cote De Boeuf, Béarnaise Sauce (GF) (Approx. 1kg - Supplement £10.00)

Cauliflower Steak, Miso Butter, Chilli, Garlic & Lemon (GF)*

Hispi Cabbage, Black Apple Butter, Pickled Walnut Salsa, Crumbled Feta (GF)

Sharing Sides

Greens & Seeds, Green Leaf Salad, Toasted Seeds, French Dressing (GF)*

Heirloom Tomatoes, Ripe Tomatoes, Basil, Olive Oil (GF)*

Quinoa Tabbouleh, Roasted Carrot, Verdant Herbs, Cherry Tomato, Lemon Za'atar*

Cornish Roasted New Potatoes, Thyme & Sea Salt (GF)*

Cornish New Potato Salad, Roasted Red Onion, Celery, Mint & Lemon (GF)

House Slaw, Red Cabbage, Peppers, Carrot, Red Onion, Asian Honey Soy Dressing*

Triple Cooked Chips (GF)



Desserts

Pink Lady Apple Tarte Tatin, Vanilla Custard

Lemon Verine, Lemon Posset, Lemon Curd, Raspberry Elderflower Gel, Shortbread, Lemon Balm

Baked Vanilla Cheesecake, Spiced Berry Compote

Chocolate Nemesis, Crème Fraîche (GF)

Sticky Toffee Pudding, Soft Date Cake, Butterscotch Sauce & Mascarpone Cream

Warm Chocolate Brownie, Salt Caramel, Vanilla Ice Cream (GF)

Raspberry White Chocolate Cheesecake, Raspberry Jelly

Gooseberry Mess, Hazelnut Meringue, Gooseberry Compote, Cream (GF)

Chilled Rhubarb, Apple & Ginger Crumble, Toasted Oat Streusel

Tropical Vegan Sundae, Coconut Ice Cream, Mango Sorbet, Whipped Plant Based Cream, Toasted Coconut Flakes*

Nectarine Melba, Poached Fruit, Raspberries, Vanilla Syrup, Coconut Yoghurt*

Trio of Desserts

£2.50 Supplement to upgrade any menu to three mini desserts / shot puds to create a sharing dessert.

Mini Desserts

Shot Puds

Raspberry & White Chocolate Cheesecake

Chocolate Brownie, Mascarpone, Salted Caramel (GF)

Banoffee Caramel Pie

Chocolate Truffle Tart

Vegan Chocolate Cherry Mousse, Chocolate Crumb*

Colourful Macarons (GF)

Passion Fruit Pavlova, Yoghurt Cream,

Raspberry, Pistachio (GF)

Key Lime Pie, Lime Jelly, Lime Curd, Meringue & Custard

Rhubarb & Custard, Champagne Compote, Mascarpone Cream (GF)

> Eton Mess, Raspberry, Strawberry, Meringue & Cream (GF)

Tiramisu, Coffee Sponge, Mascarpone, Chocolate Belgium Chocolate

S'mores, Brownie, Caramel, Biscoff, Toasted Marshmallows





Lapstone Classics

£57 per person for Two Courses (Main & Dessert)

Mains

Shortcrust Pastry Pie Creamy Mash, Mixed Greens & Gravy

Choose from:

Shin of Beef in Red Wine with Root Vegetables, Roasted Garlic, Thyme & Molasses

Cotswold Venison with Pearl Onions, Mushrooms, Roast Garlic, Herbs & Redcurrant Jelly

Free Range Chicken & Gammon, Apples & Onions in a Grain Mustard Parsley Sauce

Golden Beet, Spinach & Butterbeans in a Tangy Parsley & Cheddar Cream

*Vegan Pie Available On Request

Traditional Roast

Roast Chicken Supreme, Roast Potatoes, Cauliflower Cheese, Seasonal Greens, Honey Roasted Carrot & Gravy

> Roast Leg of Lamb, Fine Beans, Roast Potatoes, Honey Roast Carrot, Roasted Shallot Puree & Lamb Sauce (Supplement £5.00)

Roast Sirloin of Beef, Yorkshire Pudding, Tenderstem Broccoli, Roast Potatoes, Honey Roast Carrot, Beef Sauce (Supplement £5.00)

Rolled Belly of Pork, Stuffing, Roast Potatoes, Seasonal Greens, Honey Roast Carrot, Gravy & Apple Sauce

Mushroom Wellington, Seasonal Greens, Roast Potatoes, Honey Roast Carrot, Truffle Cream Sauce

Desserts

Warm Chocolate Brownie, Salted Caramel, Vanilla Ice Cream

Sticky Toffee Pudding, Vanilla Ice Cream

Eton Mess



Kids Menu

£26 per person

Choose one main dish & one dessert

Mains

Chicken Strippers, Chips & Peas

Spaghetti Bolognese, Garlic Bread & Salad Pesto

Penne Sun-Blush Tomato & Mozzarella

Fish Goujons, Chips & Peas

Lunch Box, Filled Roll, Carrot Sticks, Hummus, Crisps & Cherry Tomatoes

Desserts

Chocolate Brownie. Ice Cream (GF)

Fruit Salad, Yoghurt Cream (GF)

Milk & Cookies



Late Night Snack

Served Until 10pm

Classics

£9 per person

(All Served with House Sauces)

Bacon Butties, Crispy Bacon, Mark's Cotswold Bakery Milk Bun

Sausage Butties, Old Spot Sausage, Mark's Cotswold Bakery Milk Bun*

Wild Boar Sausage Roll, Cider & Apple, Red Onion Chutney & Mustard

Gloucester Old Spot Sausage Roll, Red Onion Chutney & Mustard

Vegan Spiced Lentil, Spinach & Cauliflower Sausage Roll & Red Onion Chutney*

Hand Held

£13 per person

All served with House Sauces & Garnishes

Free Range Chicken Po' Boy, Crispy Chicken Sub, Agurkesalat, Louisiana Hot Sauce

Tri Cut Dry-Aged Beef Burger, Crispy Bacon, Salad, Monterey Jack Cheese, Smoked Tomato Burger Sauce

Lamb Kebab , Grilled Lamb Sheekh Kabab, Flatbread, Pickled Red Onion, Mint Cucumber Labneh

Free Range Chicken Tikka, Chicken Thigh Shish, Flatbread, Pickle Slaw, Mango Chutney

Halloumi Romano Pepper Stick, Apricot Harissa, Salad, Warm Flatbread

From The Pit

£11.50 per person

(Cooked Over Hardwood Charcoal - Served with House Sauces, Gherkins & Crispy Onions)

> Pulled Gloucestershire Free Range Pork, Carolina Gold Barbeque Sauce, Red Slaw, Mark's Cotswold Bakery Brioche

Kansas Ends, Pulled 20 Hour Beef Brisket, Kansas Style Barbecue Sauce, Mustard Slaw, Marks Cotswold Bakery Brioche

Pulled Jackfruit, Spiced Pulled Jackfruit in a Vegan Brioche Bun*

Wood Fired Pizza

£13 Per Person Choose Two Styles Of Pizza

(Served with Arbol Chilli Oil, Ranch Dip, Rocket Salad)

1/2 pizza per person

Tomato & Mozzarella, Tomato, Buffalo Mozzarella & Fresh Basil

Beef & Bone Marrow, Barbacoa Short Rib, Bone Marrow, Capers, Parsley & Grana Padano Parmesan

Nduja & Chorizo, N'juda (Spicy Pork), Fresh Chilli, Buffalo Mozzarella. Tomato & Basil

Tartiflette, Sweet Onions, Smokey Bacon Lardons, Reblochon Cheese & Thyme

lberico Ham, Garlic Roast Mushrooms, Tomato, Buffalo Mozzarella, Rocket & Fresh Basil

Boards

£12.50 per person

Sharing Cheese Board A Selection Four Cheeses Served with Artisan Crackers, Focaccia, Figs, Grapes, Celery, Candied Walnuts, Smoked Garlic & Tomato Chutney