

Starters

<i>Home Made Soup of the Day</i> , freshly baked bread (v)	£4.75
<i>Scottish Salmon and Leek Terrine</i> , haricot and broad bean salad	£8.95
<i>Chicken Liver Parfait</i> , shallot marmalade, toasted walnut and raisin bread	£5.95
<i>Honey Glazed Gressingham Duck Leg</i> , celeriac salad	£7.50
<i>Donnington Smoked Trout Fishcake</i> , poached Burford brown egg, hollandaise	£6.95
<i>Raviolis of Cotswold Chicken and Morel</i> , parsley broth	£8.95
<i>Oxford Blue Cheese and Mushroom Hash Brown</i> , parsnip and pinenut salad (v)	£5.95

Grill

<i>Chargrilled Scottish Rump Steak</i> , flat mushroom, vine tomato, home cut chips, (peppercorn sauce or Cotswold blue cheese dressing)	£15.95
<i>Local Gammon Steak</i> , fried egg and home cut chips	£13.50

Pasta and Risotto

<i>Wild Mushroom Risotto</i> , rocket, parmesan (v) As a light main £7.25	£11.50
<i>Tiger Prawn and Salmon Linguine</i> , saffron sauce As a light main £9.50	£15.95

Mains

<i>Cotswold Chicken Breast</i> , celeriac and potato gratin, truffled beans, Madeira sauce	£15.50
<i>Honey Roast Pork Belly</i> , bubble & squeak, crackling, apple sauce	£18.00
<i>Roast Supreme of Cod</i> , onion puree, potato rosti, salsafi, shiraz butter sauce	£18.95
<i>Chump of Cornish Lamb</i> , roasted garlic mash, tomato, basil, red wine sauce	£21.50
<i>Churchills Aveton Goats Cheese and Shallot Tart</i> £11.50	
beetroot puree, creamed leeks (v)	

We cannot guarantee that any of our dishes are free from traces of nuts. Hotel residents on a dinner inclusive rate have an allowance of £29.50 per person towards their dinner.

Prices are as of VAT change on 1st December 2008