

**Buttermilk Seitan Burger, Served in a brioche bun with, chipotle mayo, autumn slaw  
and skin on fries**

**To Start**

**Local charcuterie, pickled veg, and charred sourdough £15.00**

**Whole baked camembert with charred sourdough and allotment pickles £14.00(v)**

**Kentucky fried pheasant, Garam Masala and Chipotle mayo w slaw £7.50**

**Brisket croquettes, wasabi mayo, seaweed salad £7.00**

**Roast heritage beetroot, Dill, Tahini, yeast flaked cashew crumble, £7.00 (vg)**

**Mains**

**Beer battered line caught haddock Or Banana Blossom (vg) served with thick cut  
chips and Holford condiments £17.50**

**Braised venison haunch, Horseradish mash, seasonal greens + stout gravy £14.50**

**Harrisa roasted cauliflower salad with spelt, kale, and burnt garlic £13**

**10oz ribeye steak served with beef bone bernaise, thick  
cut chips. Burnt onion and confit tomato and shallot salad £24**

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**Burgers**

**Cotswolds Wagyu beef burger served with american cheese, beef tomato, gherkins  
and garlic mayonnaise in a brioche bun £16.00**

**Badminton estate venison burger served with swiss cheese, crispy smokey bacon,  
lemon aioli in a brioche bun £15.00**

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and skin on fries**

**£14.5 (vg)**

**Side Dishes £4 (v)**

**Garden salad / Fries/ Fat cut chips / Roast squash and Chilli /**

**Green Beans and Almonds/ Autumn Slaw / Sweet potato fries**

**Pudding**

**Chocolate fondant, honeycomb ice cream, peanut crumble £6.5**

**Sticky toffee pudding, toffee sauce, vanilla ice cream £6.5**

**Apple and blackberry crumble tart, vanilla custard £6.5**

**Vegan chocolate torte, served with raspberry sorbet £6.5**

**Cheeseboard, cheese of the week, Holford chutney, oatcakes and hedgerow fruit £7.5pp  
recommended serve - port**