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## Starters

- Pea and mint velouté 4.20 **VE**
- Ham hock and orange terrine, The Find chutney and crostini bread 4.75
- Smoked salmon and lemon cream cheese roulade 5.60
- Honeyed beetroot and toasted seed potato rösti 4.20 **VE**

## Main course

- Pan roasted salmon, lemon and herb potato cake, wilted spinach and dill hollandaise sauce 14.75 **GF**
- Cotswold beef sirlion steak, sweet potato wedges, roasted tomatoes and béarnaise sauce 19.00 **GF**
- Mulled cider braised pork belly, garlic and thyme roast potatoes, honey and mustard parsnips, shredded cabbage, apple sauce, spiced gravy 12.50 **GF**
- Butternut squash and spinach risotto, toasted seeds, Cotswold Gold lemon oil 9.95 **VE**

## Desserts

- Strawberry and cream sundae with muscovado meringue 4.95 **V GF**
- Vanilla panacotta with poached rhubarb with hazelnut and orange biscotti. 6.00 **V GF**
- Cheeseworks cheese board, The Find chutney with sourdough 7.95

**V** = Vegetarian    **VE** = Vegan    **DF** = Dairy Free    **N** = Contains Nuts    **GF** = Gluten Free

**Please let us know if you have any allergies or dietary requirements. Some dishes can be made gluten free on request. Due to the busy nature of our kitchen we cannot guarantee absence of nuts or other allergens.**