

drinks to start

pinot brut sparkling rose flute	5.50		
bloody mary	6.95	nibbles	
kir 175ml	4.90	marinated olives, lemon, garlic, parsley	3.50
ormond martini: gin, vermouth, cassis	7.50	spicy mixed nuts with rosemary	3.50
mojito: barcardi, mint, lime	7.50	spicy whitebait with aioli	5.50
aperol spritz: aperol & sparkling rose	5.95	homemade bread, balsamic, extra virgin	2.50

starters

butternut squash, feta & pecan salad with red onion, puy lentils & balsamic dressing	7.95
smoked mackerel & beetroot salad with celeriac remoulade	7.95
potted gloucestershire pheasant with tomato & red onion chutney & sourdough toast	7.95
twice baked cheese soufflé with apple and walnut salad	8.95
chargrilled chicken salad with chorizo, sundried tomatoes, pickled onions & almonds	7.95
crispy duck salad with chilli, sushi ginger & cucumber with honey & soy dressing	7.95

light dishes & mains

vegetarian shepherds pie with goats cheese mash potato & salad	14.95
caramalised onion, thyme & smoked cheddar tart with mixed salad leaves	7.50/10.95
28 day hung rib-eye steak with hand cut chips, mixed salad & either vigneron or marrowbone butter	20.95
boeuf bourguignon with creamy mash	16.95
crispy confit duck leg with celeriac potato gratin, red cabbage & jus	17.95
ormond cheeseburger with hand-cut chips (add bacon £1.00)	10.95
spice crusted cod with Bombay potatoes & mint & coriander yoghurt	16.95
pan fried seabass with butterbeans, bacon, curly kale & mussels	16.95
roasted tenderloin & crispy belly pork with fondant potato, cauliflower cheese & jus	16.95

sides

hand-cut chips, creamy mash, new potatoes,	3.00
buttered seasonal vegetables	3.00
tomato & onion/green/ mixed salad	3.00
rocket & parmesan salad with balsamic dressing	3.75