



FIRST COURSE

*All first courses are served with ciabatta and focaccia breads
with olive oil & balsamic & English salted butter*

Crayfish and prawn cocktail with piquant mayonnaise • **£7.95**

Heritage tomato and mozzarella stack, fresh basil, olive oil and sea salt (Vegan) • **£6.95**

Italian cured Parma ham
with Parmesan shavings, sun-blushed tomatoes and aged balsamic rocket salad • **£7.50**

MAIN COURSE

All served with Seasonal Greens & tarragon roast potatoes to share (V)

Slow cooked shoulder noisette of Cotswold lamb
with dauphinoise potatoes and a port wine reduction • **£14.95**

Tournedos of Scottish salmon, char-grilled asparagus,
herbed crushed new potatoes, concasse tomato and crayfish butter • **£13.95**

Roasted Mediterranean vegetable strudel with tomato and basil ragu
(Vegan & Vegetarian) • **£13.95**

Herefordshire Roast Beef, Yorkshire Pudding, Red wine gravy • **£14.95**

DESSERT

French lemon tart with raspberry coulis • **£6.50**

Warm sticky toffee pudding, toffee sauce and vanilla cream • **£6.50**

Chocolate orange tart (Vegan) • **£6.50**

Berkswell, Oxford Blue, Somerset Brie served with cheese biscuits, grapes & quince • **£7.50**

CHILDREN • £10.00

Sausage & Mash (Pork or Vegetarian)

Followed by

Ice cream pots from the ice cream bike



Please let us know of any special dietary requests at the time of booking

Book your table at www.just-inspire.com