



## 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 • **£16.95**

Tournedos of Scottish salmon, char-grilled asparagus,  
herbed crushed new potatoes, concasse tomato and crayfish butter • **£15.95**

Roasted Mediterranean vegetable strudel with tomato and basil ragu  
(Vegan & Vegetarian) • **£15.95**

Herefordshire Roast Beef, Yorkshire Pudding, Red wine gravy • **£16.95**

## DESSERT

French lemon tart with raspberry coulis • **£6.95**

Warm sticky toffee pudding, toffee sauce and vanilla cream • **£6.95**

Chocolate orange tart (Vegan) • **£6.95**

Berkswell, Oxford Blue, Somerset Brie served with cheese biscuits, grapes & quince • **£8.00**

## 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](http://www.just-inspire.com)