



## Brunch 9-3si

Poached Cackle bean eggs on homemade sourdough with hollandaise & your choice of bacon, crushed avocado, smoked salmon or watercress (extra items 50p)

**£9**

Full English with smoked streaky bacon, foraged mushrooms, homemade beans, sausage, toasted sour dough, homemade hash brown & your choice of Cackle bean eggs

**£12**

Cheese & herb omelette with your choice of bacon, mushrooms, spinach or avocados (V)

**£7**

Toasted homemade sourdough with preserved jam & homemade butter

**£4**

Vegetarian full English with sausages, foraged mushrooms, homemade beans, toasted sour dough, homemade hash brown Cackle bean eggs (V)

**£9**

Homemade buttermilk pancakes with crispy bacon & maple syrup or wild berries & yoghurt

**£6**

Baked Cackle bean eggs with beans, mushrooms, red peppers & chorizo, toasted sour dough

**£10**

Bacon, sausage or egg sandwich

**£6**



## Small Plates

### Our Seasonal Tapas

3-£14/5-£20

Organic white & black garlic roll, malt roll  
& rosemary potato loaf with homemade  
butter & black garlic emulsion  
**(V, GF & DF OPTIONAL)**

Salt & vinegar hash brown, pickled  
mushrooms, chipotle ketchup  
**(VG, GF & DF)**

Beetroot cured sea trout, dill oil, wasabi,  
cream  
**(P,GF,DF OPTIONAL)**

Smoked mackerel pate, malt bread,  
coriander oil, cider caviar  
**(P,GF OPTIONAL)**

Aunty Norma's pork & cackle bean  
scotch egg, triple mustard emulsion  
**(GF, DF)**

Wild mushroom & truffle arancini, celeriac  
puree  
**(V,GF)**

Aunty Norma's pork carnitas, corn tortilla,  
salsa & sour cream  
**(GF & DF OPTIONAL)**

Cuttlefish ragu with pasta  
**(P)**

50-day grass fed meat balls, heirloom  
tomato sauce, basil shoots  
**(GF)**

Heirloom confit tomato, grated goats  
cheese, basil & focaccia crisps  
**(V,VG,GF OPTIONAL)**

Spiced pea & courgette fritter, pickled  
cucumber, mint & coriander yoghurt  
**(V, VG & GF, DF OPTIONAL)**

Whitefish, garlic & cuttlefish fritter, haw-sin  
sauce  
**(P, GF & DF OPTIONAL)**



*The Looking Glass*  
CHELTENHAM  
*Meat*

Slow braised grass-fed beef ragout & parsley with handmade tagliatelle  
**(DF OPTIONAL)**  
**£15**

Slow braised grass-fed Whittington Lodge beef, sour dough crumb, celeriac & yeast puree, pan fried mushrooms & spinach  
**(GF & DF OPTIONAL)**  
**£17**

10 oz 50-day aged beef ribeye with black garlic, lovage emulsion, slow cooked onions in roasted bone marrow & pan-fried spinach  
**(GF & DF OPTIONAL)**  
**£25**

Asian spiced crispy chicken thighs with apple, yoghurt, cabbage & chilli slaw  
**(GF, DF OPTIONAL)**  
**£17**

Slow braised pork shoulder from auntie Norma's Farm, roasted crackling, baked apple puree, celeriac, peas & broad beans, baby gem lettuce  
**(GF OPTIONAL)**  
**£22**

Roasted corn-fed chicken breast, leeks in English truffle, pan fried girolle mushrooms, mustard emulsion  
**(GF)**  
**£17**

**Choice of either:**

Potato fondant poached in butter, thyme & garlic  
Triple cooked chips  
Crushed new potatoes

*Sides* **£4**

Seasonal vegetables **(V, VG, GF)**

Triple cooked chips **(V, VG, GF)**

Dressed house salad with confit tomatoes **(V, VG, GF)**

Crushed new potatoes **(V, VG, GF)**



## *Fish*

Dorset mussels cooked in black garlic & cream with rosemary potato bread & triple cooked chips

**(GF OPTIONAL)**

**£15**

Fish Special

**Ask server**

Beer battered catch of the day with marrowfat peas, triple cooked chips & horseradish tartare sauce

**(P,GF & DF OPTIONAL)**

**£15**

Crispy fried monkfish cheeks with fermented chilli sauce, triple cooked chips, house salad

**(P,DF &GF OPTIONAL)**

**£16**

Cuttlefish bolognaise, orecchiette pasta, herb pesto & cobnuts

**(P, DF OPTIONAL)**

**£15**

## *Vegetarian*

Spelt & parsley "risotto", blue Monday cheese

**(VG, DF OPTIONAL)**

**£12**

Whole roasted aubergine, tomato & coriander sauce, salad shoots

**(VG, GF, DF)**

**£12**

Handmade tagliatelle with peas, broad beans & smoked cheese

**(DF OPTIONAL)**

**£10**



## Desserts £6

Lemon & poppy seed sponge, foraged blackberry curd, citrus meringue & mixed berry sorbet

Vanilla cheesecake, cobnut biscuit base, fermented blue berry syrup, liquorice root ice cream

**(GF)**

Sixways cherry plum & almond Bakewell, plum puree & plum kernel ice cream

White chocolate & Cotswold cream pot with honey combe & ground ivy shortbread

**(GF OPTIONAL)**

Selection of British cheeses with Val's homemade chutneys, pickled walnuts & crackers **(5 supplement)**

Selection of homemade ice cream & sorbets

The Looking Glass sundae with aerated white chocolate, yarrow ice cream, ground ivy shortbread, berries, blackberry curd & meringue

**£6 single**

**£9 to share**



## Wines

					
<b>WHITE</b>	175ml	bottle	<b>RED</b>	175ml	bottle
ACACIA TREE CHENIN BLANC South Africa	4	18	KUDU PLAINS PINOTAGE South Africa	4	18
SPEE'WAH CROOKED MICK VIOGNIER Australia	5	20	TANNU NERO D'AVOLA MERLOT IGP TERRE SICILIANE Italy, Organic	5	20
LES COTILLES CHARDONNAY VIN DE FRANCE ROUX France, Sustainable	5	20	EL OSCURO MALBEC Argentina	6	21
ALOIS LAGEDER RIFF PINOT GRIGIO Italy, Organic	6	24	SPEE'WAH SHIRAZ	5	20
TOKOMARU BAY SAUVIGNON BLANC New Zealand	7	24	ZENZA PRIMITIVO Italy, Organic	7	26
<b>SPARKLING</b>			<b>ROSÉ</b>		
VAPORETTO PROSECCO Italy	4	20	LAFAGE MIRAFLORS France	8	30
<b>DESSERT WINE</b>					
TOKAJI	6				