THE
HOLLOW BOTTOM
GUITING ★ POWER

COCKTAILS

Peach on the terrace	£12
Captain on the beach	£12
French 75	£15

NO&LO COCKTAILS

Pineapple & cranberry fusion, fresh lime	£8
Elderflower cooler	£8

WHILST YOU WAIT

Nocerella olives	£4
Fried gherkins	£6½
Deep fried padron peppers	£8
Salt & pepper squid	£9

BREAD

Our sourdough is hand crafted by Will Alexander & his team at the local bakery Otis & Belle.

w/ salted butter	£4
w/ taramasalata	£8
w/ olive tapenade	£7
w/ extra virgin Cotswold Gold rapeseed oil & balsamic vinegar	£5
w/ garden pea, wasabi & tahini hummus	£7
w/ rarebit, pickled walnut puree	£9½
w/ Salt pig cured meats, pickles, sour dough	£12½

STARTERS

Soup of the day, sour dough, salted butter	£9½
½ pint of shell on prawns, sour dough, Marie Rose sauce	£12½
Huntsham farm pork & Cacklebean scotch egg, celeriac remoulade, pickled walnut puree	£12
'The Hollow' Caesar salad, Spanish anchovies, 18 month matured Grana Padano	£10½
Cured Cornish mackerel, pickled cucumber, Greek yoghurt, bitter leaves	£12
Evesham tomatoes, burrata, black olive & basil dressing	£10½

SUNDAY MAINS

All our roasts are served with double spud, seasonal vegetables, cauliflower cheese, Yorkshire pudding

Celeriac & mushroom pie, shallot gravy	£21
Grass-fed Cotswolds beef sirloin & braised chuck	£24½
Slow braised lamb shoulder	£24½
Roasted chicken supreme, sage & onion stuffing	£21
Platter for two, all the meats & stuffing	£25pp

Baked hake fillet, Cornish new potatoes wilted greens, lobster bisque, salsa verde	£24½

A discretionary 10% service charge will be added to all bills | Prices include VAT Please speak to a member of staff before ordering if you have any allergies or intolerances.