

MENU

Food Allergies and food Intolerances.

Please Speak to our Staff regarding any dietary requirements you have before you order.

All our food is made fresh and where possible we can adapt to your specific requirements

STARTERS

Homemade soup of the day, served with crusty bread £6.50 (V)

Smoked mackerel and dill pate, with saffron marmalade and brioche crisps
£8.00

Confit Gressingham duck leg with Asian slaw and a honey and hoisin glaze
£8.00

Baked mini Camembert, studded with garlic and rosemary, with warm bread
and a spiced fruit chutney £8.00 (V)

Pan-fried scallops, with award winning Hebridean black pudding, celeriac
puree, pea shoots and curry oil £12.00

Local venison sausage with a mixed bean, celeriac and smoked paprika
cassolette £8.50

Chickpea falafal, with a cucumber and garlic, crème fraiche dip £7.50 (V)

MAINS

Duo of roasted rack and braised breast of Gloucestershire lamb, celeriac dauphinoise potatoes, seasonal vegetables, and a rich gravy

£22.50

Breast of chicken, wrapped in smoked bacon, fondant potato, seasonal vegetables and red wine sauce

£16.00

Roasted fillet of hake on a smoked haddock and prawn fishcake, on ribbon vegetables and a lemon and chive sauce

£18.00

Fillet of sea bass, roasted salsify and winter beets, tender stem broccoli with peas and a tomato and fennel sauce

£17.00

Gressingham duck breast, with a braised leg meat pie, celeriac puree, red cabbage, winter greens and a soy and honey sauce

£21.00

Sweet potato, spinach and cashew nut curry, with a rich ginger and coconut sauce, basmati rice, poppadum's and mango chutney

£16.00 (V, Vg)

Homemade butternut squash, spinach and feta cheese lasagne, with garlic ciabatta and mixed salad

£16.00 (V)

PUB CLASSICS

Trio of local 'Olde English' sausages, creamy mash, seasonal vegetables, and a rich onion gravy

£14.00

Beer battered haddock, with homemade chunky chips, pea puree, and tartare sauce

£15.00

Pie of the day, with creamy mash, and seasonal vegetables and gravy.

£17.00

FROM THE GRILL

Homemade Beef Burger, topped with smoked bacon and mature cheddar, in a brioche bap, with red cabbage coleslaw, skinny chips and side salad

£15.00

Homemade Minted Lamb Burger, topped with homemade onion rings, and a minted mayo, served in a brioche bap with red cabbage coleslaw, skinny chips and side salad

£15.00

10oz Gammon Steak, with two free range eggs, homemade thick cut chips and salad

£14.50

STEAKS

All steaks served with:

homemade thick cut chips, field mushroom and roasted tomato.

8oz Rump Steak: £17.00

8oz ribeye steak: £22.00

10oz Sirloin steak: £24.00

6oz Fillet steak: £23.00

Sauces £3.50 each: Stilton, peppercorn, red wine or Forestier

DESSERTS

Homemade sticky toffee pudding, with rich fudge sauce and vanilla ice cream.

£8.00

Roasted apples topped with a cinnamon crumble, with whipped cream, and rich maple and walnut ice-cream

£7.00

Marinated fruit iced parfait, with homemade shortbread, and mandarin sauce.

£8.00

Individual chocolate and coffee fondant, with salted caramel ice-cream, and brandy snap crisps

£8.00

Homemade lemon tart, with winter fruit compote and white chocolate ice-cream

£7.50

Selection of local cheeses, with biscuits, chutney, apple and celery

£9.50

Movenpick Ice Creams and Sorbets

£2.00 a Scoop and served with a chocolate pencil

Ice Creams: Vanilla, Swiss Chocolate, Strawberry, Rum and Raisin, Caramel, White Chocolate

Sorbets: Raspberry, Mango, Lemon

SHARING PLATTERS

GOOD ENOUGH TO SHARE!

MEAT

Local Ham and Pastrami with slow cooked BBQ ribs, Pork bonbons, and roasted honey and mustard chipolatas, balsamic onions, chutney, chipotle dip, red cabbage slaw, salad and warm ciabatta

£17.50

FISH

Severn and Wye Smoked Salmon, North Atlantic Prawns in Marie Rose Sauce, Smoked Mackerel Pate, deep fried Whitebait, salt and pepper Squid, gherkins, tartare sauce, saffron marmalade and warm ciabatta

£18.50

VEGETABLE

Roasted peppers, garlic and artichoke hearts, homemade hummus and falafel, , marinated olives, sun-dried tomatoes, red cabbage coleslaw, and warm ciabatta

£16.95

Dessert Wines:

Williams & Humbert Pedro

Ximenez 12 Year Old – Spain

Bottle: £17.00 50ml glass: £3.90

Packed with sweet raisins, fig and date flavours.

*A wonderful wine that will pair with most desserts,
especially chocolate and sticky toffee puddings*

Classique Sauternes, Ginestet – France

Bottle: £29.00 50ml glass: £4.50

Rich honey and floral tones, citrus marmalade and apricot hints.

Perfect with lighter desserts and fruits.

Ports:

Cockburns Ruby Port – Portugal

Bottle: £24.00 50ml glass: £3.50

Cockburn's, one of the greatest names in Port,

*led to development of vineyards in Portugal's Upper Douro valley
in the 19th and 20th centuries.*

The company is owned by the Symington Family,

Port producers for over 125 years.

Taylor's LBV Reserve – Portugal

Bottle: £29.00 50ml glass: £4.50

*Three centuries of independent family ownership and
experience ensure that Taylor's Ports continue
to be made to the highest standards.*

*Produced from rich fruity wines from single harvest,
Late Bottled Vintage was developed as an alternative
to Vintage Port without the need to decant.*