



LUNCH MENU

ALLERGENS: G – GLUTEN, C – CELERY, E – EGGS, F – FISH, P – PEANUTS, N – NUTS, S – SESAME, SO – SOYA, MO – MOLLUSCS, M – MILK, CR – CRUSTACEANS, MU – MUSTARD, L – LUPIN, SD – SULPHUR DIOXIDE

COLD SANDWICHES £8.00

CHOICE OF WHITE OR BROWN BLOOMER, ALL SERVED WITH CRISPS AND MIXED LEAVES. ALSO AVAILABLE AS GLUTEN FREE.

HONEY ROAST HAM AND WHOLEGRAIN MUSTARD (G, MU, M)
SALMON & CUCUMBER (F, M, G)
CHEDDAR & RED ONION MARMALADE (M, G, SD)
GRILLED AUBERGINE, HUMMUS, TOMATO (G, M)
FREE RANGE EGG MAYONNAISE, ROCKET (E, M, SD)

HOT SANDWICHES

ALL SERVED WITH FRIES AND MIXED LEAVES. ALSO AVAILABLE AS GLUTEN FREE.

STREAKY FREE-RANGE BACON AND BRIE BAGUETTE (SD, M, G) £9.00

SIRLOIN MINUTE STEAK CIABATTA, MUSHROOM, ONION (SD, M, G) £12.00

BUFFALO MOZZARELLA, PESTO AND TOMATO BAGUETTE (SD, M, G) £9.00

TOASTED OPEN PIRI-PIRI CHICKEN SANDWICH, CHILLI SAUCE (SD, M, G) £11.00

BAR SNACKS £5.00

BREAD SELECTION, OIL, BALSAMIC (G, SD)
MARINATED MIXED OLIVES
FETA CHEESE STUFFED BELL PEPPERS (M, SD)
GOATS' CHEESE PEARLS, CONFIT TOMATO (M)
GARLIC BREAD, SMOOTH PESTO, TOMATO FONDUE (G)
MINI CHORIZO, ROAST RED PEPPER PUREE
MOZZARELLA BOCCONCINI, CHERRY TOMATOES (M)
HUMMUS, OLIVE OIL, SUMAC, HOME-MADE BREAD (G)

LIGHT AND LUNCH PLATES

LOCAL DAYLESFORD ORGANIC SMOKED SALMON, CAPERS, CAVIAR, CRÈME FRAICHE, FENNEL CRESS (F, M, SD) £9.00

COTSWOLD PLOUGHMAN'S PLATTER, LOCAL CHEDDAR, HONEY ROAST HAM, PICCALILLI, BREAD, PICKLES (SD, MU, G, M, E) £16.00

BAKED CAMEMBERT TO SHARE, RED ONION MARMALADE, GRILLED BLOOMER, SALAD (G, M, SD) £16.00

VEGETARIAN ANTIPASTI SHARING PLATTER, HUMMUS, ARTICHOKE, TOMATOES, PEPPERS, OLIVES, BALSAMIC (G, M, SD) £16.00

FLAT IRON CHICKEN, ROASTED BUTTERNUT SQUASH, SWEET POTATO, SPINACH, PUMPKIN & CHILLI DRESSING £16.00

WILD MUSHROOM RISOTTO, PARMESAN CRISP (M) £15.00

6OZ SIRLOIN STEAK, FRIES, HOLLANDAISE, MIXED LEAF (E, SD) £15.00

SIDE PLATES £4.00

BUTTERED NEW POTATOES (M)
FRENCH FRIES
SEASONAL VEGETABLES (M)
ROQUET AND PARMESAN SALAD, BALSAMIC (SD, M)
GREEN BEANS, ALMOND (N, M)

SWEET PLATES

SELECTION OF ICE CREAM & SORBET (M) £7.00

VANILLA CRÈME BRULEE, SHORTBREAD BISCUIT (M, E, G) £7.00

STRAWBERRY ETON MESS, STRAWBERRY (M) £7.00

CHOCOLATE BROWNIE, VANILLA ICE CREAM (G, M, E) £7.00

SELECTION OF 4 LOCAL AND ARTISAN CHEESES, BISCUITS, CHUTNEY, CELERY, GRAPES (G, M, C, SD) £10.00



DINNER MENU

ALLERGENS: G – GLUTEN, C – CELERY, E – EGGS, F – FISH, P – PEANUTS, N – NUTS, S – SESAME, SO – SOYA, MO – MOLLUSCS,
M – MILK, CR – CRUSTACEANS, MU – MUSTARD, L – LUPIN, SD – SULPHUR DIOXIDE

SMALL PLATES, SALADS & SHARERS

ORGANIC SMOKED SALMON, CAPERS, CAVIAR AND CRÈME FRAICHE (SD, F, M)	£9.00
SOUP OF THE DAY WITH CRUSTY BREAD (ASK SERVER FOR ALLERGENS)	£8.00
GRILLED GOATS' CHEESE, WALNUTS, ROASTED ONION, BALSAMIC GLAZE, BEETROOT (M, N, SD)	£7.00/£14.00
VEGETARIAN ANTIPASTI PLATTER, HUMMUS, ARTICHOKE, SUN BLUSHED TOMATOES, STUFFED PEPPERS, OLIVES (G, SD, M)	£8.00/£16.00
SHARING CHARCUTERIE PLATTER, HUMMUS, BEETROOT, OLIVES, BALSAMIC (G, SD)	£8.00/£16.00
SHARING CAMEMBERT, RED ONION CHUTNEY, BLOOMER (M, G, SD)	£16.00

SIDE PLATES

TRIPLE COOKED CHIPS (M)	£5.00
NEW POTATOES, PARSLEY BUTTER	£5.00
TRIPLE COOKED TRUFFLE AND CHEESE CHIPS (M)	£7.00
TRUFFLE MAC AND CHEESE CRAB BISQUE (G, CR, M, E)	£7.00
SEASONAL VEGETABLES (M)	£4.00
FRENCH FRIES	£4.00
ROCKET AND PARMESAN SALAD, BALSAMIC (SD)	£4.00
MIXED LEAF SALAD (SD)	£4.00
BROCCOLI TENDERSTEM	£4.00
GREEN BEANS	£4.00
PEPPERCORN SAUCE (G, M, E)	£2.50
BLUE CHEESE SAUCE (G, M, E)	£2.50
BERNAISE SAUCE (G, M, E)	£2.50

BISTRO MAIN PLATES

SLOW COOKED BELLY PORK, CREAMY MASH POTATO, KALE, CIDER JUS (M, SD)	£16.00
8OZ RIBEYE, MUSHROOM, TOMATO, TRIPLE COOKED CHIPS, MIXED SALAD (FOR SAUCES SEE SIDE PLATES) (SD, MU)	£28.00
FLAT IRON CHICKEN, ROASTED BUTTERNUT SQUASH, SWEET POTATO, SPINACH, PUMPKIN & CHILLI DRESSING	£16.00
LAMB SHANK, PEARL BARLEY, SCOTCH BROTH (G)	£18.00
CONFIT DUCK LEG, FONDANT POTATO, BRAISED RED CABBAGE, RED WINE JUS (SD, G)	£18.00
BATTERED COD, HAND CUT CHIPS, PEA AND MINT PUREE, TARTARE SAUCE & CAVIAR (G, F, M, E)	£18.00
WILD MUSHROOM RISOTTO, PARMESAN CRISP (M)	£17.00
PUMPKIN, SQUASH AND SAGE ORZO PASTA (M, G)	£16.00

SWEET PLATES

STICKY TOFFEE PUDDING, VANILLA ICE CREAM (G, M, E)	£7.00
VANILLA CRÈME BRULEE, SHORTBREAD BISCUIT (M, E, G)	£7.00
STRAWBERRY ETON MESS, STRAWBERRY (M)	£7.00
CHOCOLATE BROWNIE, VANILLA ICE CREAM (G, M, E)	£7.00
CHEESE SELECTION, FIG JELLY, TOMATO CHUTNEY CHOOSE FROM 4 LOCAL AND ARTISAN CHEESES, BISCUITS, CHUTNEY, CELERY, GRAPES (G, M, SD, C)	£10.00