



Lunch-time Specials

Ploughman's lunch – Cheddar cheese and Wiltshire cure ham with apple, pickles
& warm seeded white baguette £8.50

Ham, egg & chips £13.00

Sandwiches/Baguettes £5.50

Wiltshire cure ham salad

Cheddar cheese & pickle

Smoked salmon salad

Served on malted brown from the Cornfield bakery or warm seeded white
baguette

Our own hot rolls

Chicken & bacon £7.00

Roast pork & stuffing with apple sauce £7.00

Steak & onion £8.50

Main Menu

Starters /lighter options

Leek & potato soup with cheddar & sage crostini £6.00

Whitebait & scampi with tartare sauce & salad leaves £7.50

Smoked salmon, crayfish & avocado cocktail with flat breads £7.50

Wild mushroom open ravioli with whipped goats cheese & crispy kale £7.50

Ham hock & chicken terrine with pickles, fig chutney & herb focaccia £7.00

Smoked haddock & prawn fishcake, poached egg, hollandaise & watercress

£7.00

Char-grilled cauliflower, sweet potato & lentil dhal, coriander & coconut
shavings £6.50

Camembert to share with warm bread, red onion marmalade & mixed pickles

£12.00

Crispy chilli beef or halloumi with Thai salad, crispy noodles & sweet chilli
dressing £7.50/15.00

Mains

Turkey, cranberry stuffing & Parma ham ballotine, roast potatoes, pig in blanket, winter vegetables & gravy £16.00

Pomegranate glazed shoulder of lamb, gratin dauphinoise, winter vegetables & Madeira jus £16.50

King prawn & monkfish brochette, sweet potato fries, mixed leaf salad & garlic butter £16.50

Butternut squash, chestnut & mushroom Wellington topped with a brioche crust, crispy roasties, winter vegetables & caramelised onion jus £15.00

Pork belly with smoked mash, apple purée, carrots, greens & gravy £16.50

Home-made double crust beef & ale pie with mash, carrots & greens £15.00

Fish & chips - Brixham haddock in a fresh yeast & ale batter, chips, our own tartare sauce £13.50

Venison haunch steak with potato fondant, parsnip & pear purée, red cabbage, caramelised shallot, kale & horseradish butter £18.50

Duck leg confit with cassoulet £15.00

Vegan Thai green soya bean & vegetable curry, spring roll & sticky rice £15.00

From the Chargrill

Home-made cheeseburger, toasted brioche bun & fries £12.50 (bacon £1.50)

8oz flat iron steak £15.00 (served medium-rare) *

10oz ribeye steak £20.00 *

(* with fries, flat mushroom, onion rings & roasted tomato - add garlic butter, peppercorn or Stilton sauce - £1.50)

Sides £3.00

Mixed salad, Garlic mushrooms, Thick cut chips, Fries (add cheese £0.50), Sweet potato fries (£1.00 supplement when swapped for chips/fries) & Greens

Sharing plate - Mixed breads with olive oil, balsamic vinegar & olives £7.00

Puddings

Chocolate fondant, almond biscuit & cappuccino ice cream £6.50

Irish cream crème brûlée & home-made Bourbon biscuit £6.50

Christmas pudding & custard, brandy snap crown & fruit compote £6.00

Cheese board with crackers, fig chutney & apple £8.50

(Leonard Stanley Cheddar, Oxford Isis – mead washed rind soft cheese, Berkswell – unpasteurised English ewes' milk hard cheese & Cotswold blue-veined organic Brie)

Apple & plum crumble with custard £6.50

Sticky toffee pudding with toffee sauce & vanilla ice cream £6.50

Christmas Sundae – mince pie, Christmas pudding, gingerbread ice cream, fruit compote, cranberry sauce, candied pecans & chocolate soil £7.00

Ice cream & sorbet by Bennetts of Worcester (2 scoops) £5.00

Ice creams

chocolate, strawberry, vanilla, damson & plum, amaretto, gingerbread

Sorbets

orange, lemon, mango

Affogato – single scoop of vanilla ice cream with a shot of espresso £4.50

Tea by Jeeves & Jericho £2.50

English breakfast, Darjeeling first flush, Earl of Grey, Gunpowder green, African rooibos, Chamomile & lavender, Mojito mint, Lemon & ginger rescue, Red berry burst

Coffee by The Cotswold Coffee Company

Americano, Espresso, Macchiato £2.50

Double espresso, Latte, Cappuccino, Mocha £3.00

Floater coffee £4.50, Liqueur coffee £8.00 – decaffeinated available

Hot chocolate £3.00