

Available lunchtime 12-2.30 except Sunday

Sandwiches on brown bread

Ham salad, cheese & pickle or smoked salmon £6.50

Add a cup of soup £3.50

Hot Filled Rolls

Chicken & bacon £7.50

Hot roast pork with stuffing & apple sauce £7.50

Steak & onion £9

Add chips or fries for £2.50

Ploughman's lunch – Cheddar cheese, ham, bread, apple, pickles £8.50

Children's menu

Fish & chips with pea purée

Chicken goujons & fries

Pasta bolognese

Ham, egg & fries

All at £7

Sides £1.50

Baked beans, Carrot & cucumber sticks, Salad

Dessert

Ice cream £3

vanilla, chocolate or strawberry

vg – vegan, veg – vegetarian, gf – gluten free, df – dairy free

Please be aware that we prepare food in our kitchens using nuts, flour and other allergens. Whilst we take measures to ensure some dishes are free from certain allergens we cannot guarantee their complete absence. Please make staff aware of any allergies.

Duck favourites

Starters

Lentil & vegetable soup with roll & butter £6

Scampi & whitebait £7

Chicken liver parfait, red onion marmalade & toast £7

Sharing plates

Our own mixed breads with olive oil, balsamic vinegar & olives £7

Baked Camembert, bread, mixed pickles £12

Mains

Sweet potato, corn and black bean burger – fries & salad £12 (vg)

Home-made beef burger, cheese, onion rings & fries £13 (+ bacon £1.50)

Ham, two free range eggs & chips £13.50

Fish & chips – Brixham cod, beer batter, chips & pea purée £13.50

Beef and ale pie with chips, vegetables & gravy £15

Sides £3

Mixed salad, Thick cut chips, Fries (add cheese 50p), Onion rings,

Sweet potato fries

Sauces £1.50

Stilton, peppercorn or garlic butter

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Main Menu

Starters

Home cured gravadlax, Scotch pancake, cucumber & lemon sauce £8

Whichford asparagus, watercress, fennel & orange salad £7 (vg)

Home smoked duck breast, watercress, fennel & orange salad £8.50

King prawns, garlic butter & confit lemon purée £8

Salads – starter or main

Blue cheese and walnuts £6/£12

Thai salad, crispy noodles & sweet chilli dressing with your choice of either

crispy chilli beef,

halloumi (veg) or

tofu puffs (vg) – starter £6.50/main £14

Chicken and bacon Caesar salad £7.50/£15

Mains

Sea trout, saffron new potatoes, broccoli, pickled carrot & hollandaise sauce £17

Rigatoni with roasted summer vegetables £13 (vg)

Duck breast, dauphinoise potatoes, greens, pickled carrot & orange sauce £18

Chicken breast with potato, onion & bacon rösti, broad bean purée & tarragon jus £16

Sirloin steak, chips & salad £22

Fillet steak, dauphinoise potatoes, green beans, carrots & red wine jus £26

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Puddings

Rhubarb parfait, ginger sponge & baked rhubarb £8

Chocolate torte with pistachio ice cream £7.50

Gooseberry crème brûlée with almond shortbread £7

Sticky toffee pudding with toffee sauce & vanilla ice cream £6.5

Chocolate brownie & raspberry sorbet (vg/df/gf) £6.5

Sorbet/Ice cream from Bennetts of Worcester (2 scoops) £5

Sorbets - Raspberry, Lemon or Mango

Ice cream - Strawberry, Vanilla (vg available), Chocolate

Affogato - single scoop of vanilla ice cream with a shot of espresso £5

Tipsy Affo - single scoop of vanilla ice cream with a shot of espresso & spirit or liqueur £8.00

Jeeves & Jericho Tea £3

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

The Cotswold Coffee Company

Americano, Espresso, Macchiato £3

Double espresso, Latte, Cappuccino, Mocha £3.50

Floater coffee £5, Liqueur coffee £8.50 - decaffeinated available

Green & Black's hot chocolate £3.50

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