



STARTERS

Pastrami cured salmon - £8.75

With pickled kohlrabi, capers, beetroot & cornichons

Buffalo cauliflower bites - £6.95

Served with BBQ sauce and mix leaves salad

Creamy garlic mushrooms and spinach - £7.25

*Served with homemade focaccia **V DF ****

Duck liver and pork pate - £6.95

Orange cognac mixed pate served with homemade focaccia, butter and mixed salad

Soup of the day - £6.50 **V**

Homemade focaccia and butter

Salt and pepper calamari - £7.25

Served with sweet chilli sauce and mixed salad

Homemade focaccia bread - £6.50

With mixed Italian olives, balsamic olive oil

Duo of cheeses - £15.50 (to share)

Baked Camembert and breaded Brie served with celery, garlic, rosemary, onion chutney & focaccia bread

BURGERS

Beef burger - £15.95 **

Grilled chicken burger - £15.95 **

Wagyu burger - £18.95 **

*** All our meat burgers are served in a toasted brioche bun, bacon, Monterey Jack, relish, mayo, crispy onion & fries*

Bean and beet burger - £15.50 **V DF**

Beetroot, bean and bulgur wheat toasted brioche bun with red onion marmalade & fries



A LA CARTE MENU

MAINS

Whole baked Bibury rainbow trout - £22.50

*Served with baby potatoes, broccoli, samphire, fine beans & salsa verde **GF***

Grilled pork loin - £17.50 **GF**

*Served with mash potatoes, broccoli and creamy apple mustard sauce **GF***

Beef rib - £19.90

Slow-cooked beef rib marinated in a maple & bourbon glaze, served with mash potatoes and corn on the cob

Homebaked pie of the day - £16.50

Encased in shortcrust pastry, topped with onion seeds, served with seasonal vegetables, mash potatoes & gravy

Cauliflower pie - £16.50 **V**

Cauliflower tossed with a silky, rich dairy free sauce & onion chutney core, topped with poppy seeds and served with seasonal vegetables, vegan gravy, new potatoes, mash or chips

Bangers and mash - £14.95 **GF**

*Served with creamy mash potato, green peas and caramelised onion gravy **GF***

Hunter's chicken - £17.50 **GF**

Grilled chicken breast topped with crispy bacon, Monterey Jack, BBQ sauce, mixed salad & chunky chips

Sweet potatoes and spinach curry - £15.50 **V**

Served with rice and papadum

Beer battered haddock - £16.50 **DF**

Chunky chips, lemon, tartare, peas or mushy peas

Scampi and chips - £14.95

Served with chips, tartare sauce & green peas

Chicken Katsu - £15.95

Grilled chicken breast served with rice and garden peas and topped with Katsu sauce

STEAKS

8oz sirloin steak - £23.50 *

10oz ribeye steak - £26.50 *

Fillet steak - £29.00

*Served with chunky chips and mixed salad **GF***

***Extra matured for 32 days**

For £2.50 add : peppercorn, blue cheese or garlic butter

SALADS

Chicken Caesar salad - £16.95

*Baby gem lettuce, bacon, anchovies, croutons,
boiled egg, parmesan and Caesar dressing*

Goat Cheese rainbow beetroot salad - £14.95

*Three colours beetroot, mix lettuce, rocket, sundried
tomatoes, fresh red onions, goat cheese pearls,
sprinkled with pine nuts (add chicken for £3.50)*



A LA CARTE MENU

SIDES

Freshly tossed salad - £3.50

Seasonal vegetables - £3.50

Onion rings - £3.00

Garlic Bread - £3.50

Cheesy Garlic Bread - £4.50

Buttered new potatoes - £3.50

Sweet potato fries - £4.00

Chunky chips - £3.50

French fries - £3.00

Cheesy chips - £4.50

CHILDREN'S MEALS £8.95

Chicken nuggets & fries

Beef burger & fries

Add bacon & cheese toppings £1 each

Cheese & tomato pizza & fries V

Macaroni cheese & garlic bread V

All served with choice of peas or baked beans

An ice lolly or a scoop of ice cream with every children's meal

PUDDINGS

Chocolate fudge cake - £7.25

With pouring cream

Mixed berry & white chocolate Eton nest- £7.25 GF

*Meringue nest filled with vanilla ice cream, whipped
cream, white chocolate & homemade berry compote*

Apple and berry crumble - £7.50 GF DF VG

With custard or vegan custard

Sticky toffee pudding - £7.25

With clotted cream

White chocolate chip brownie -£7.50

Vanilla ice cream

Lemon posset - £7.25

With raspberry sorbet

Selection of ice creams - £2 per scoop GF

*A choice of strawberry, chocolate, vanilla,
salted caramel & honeycomb*

Cheese board - £13.00 (to share)

*Brie, blue Stilton, Black Bomber served with celery,
grapes, crackers and chutney*

DF = Dairy Free GF = Gluten free VG = Vegan V = Vegetarian

*Some dishes can be adapted to be gluten free & dairy
free upon request

***If you have a food allergy or intolerance, please let
us know before ordering.***

A discretionary 10% service charge is applied to all
table bookings of 6 or more guests.