

Lunch

Starters & light bites

Chef's soup of the day <i>served piping hot with a crusty roll & butter v, gfo</i>	£4.95
Crispy breaded whitebait <i>with home-made tartare sauce & dressed leaves</i>	£5.75
Warm goat's cheese salad <i>with poached pear & caramelised walnuts v, gf</i>	£5.75
Home-made smoked mackerel & chive paté <i>with dressed leaves & warm ciabatta gf</i>	£5.75
Deville chicken livers <i>in a creamy mustard sauce served with toasted brioche</i>	£5.75

From the Grill

100% British steak burger <i>in a toasted floured roll with chef's tomato relish, gherkins, chunky chips & home-made purple coleslaw</i>	£10.95
<i>Add bacon, Worcester Blue, Double Gloucester cheese or onion rings for 75p each</i>	
Local steak <i>cooked to your liking, with chunky chips, field mushrooms, home-made onion rings & dressed leaves gf</i>	8oz rump £15.95 8oz sirloin £17.50
<i>Add a peppercorn sauce £1.50 or bacon and Worcester blue cheese sauce £1.75</i>	

Classics dishes

Local ham with two free-range fried eggs <i>served with chunky chips & dressed leaves gf</i>	£9.50
Battered cod <i>with chunky chips, home-made tartare sauce & mushy peas gfo</i>	£10.95
Home-made beef lasagne <i>served with garlic ciabatta & side salad</i>	£9.95
Gloucester Old Spot sausages <i>on a bed of creamed mash with wilted kale & onion gravy</i>	£9.95
Falafel burger with tzatziki <i>on a toasted floured bun with sweet potato fries, homemade purple coleslaw & dressed leaves v</i>	£9.95

Sandwiches

Sandwiches served on your choice of white or granary bread, with chunky chips & salad garnish	
Double Gloucester & pickle sandwich v, gfo	£5.25
Home-cooked ham, salad & tomato gfo	£5.95
Warm sirloin of beef sandwich <i>with melted Worcester Blue cheese on ciabatta bread gfo</i>	£6.25

Set menu

£10.95 for 2 courses – £12.95 for 3 courses

Starters

Piping hot soup of the day <i>with a slice of St. George's Bakery white or granary bread v, gfo</i>
Tomato, red onion & basil bruschetta <i>served with dressed leaves v</i>
Sautéed sliced chorizo <i>in garlic oil served with dipping bread</i>
Smoked mackerel & chive paté <i>with dressed leaves & warm ciabatta gfo</i>

Mains

Wye Valley beer battered cod* <i>served with chunky chips, mushy peas & tartare sauce gfo</i>
Pasta carbonara <i>linguine pasta with Gloucester Old Spot ham, garlic & fresh Parmesan shavings</i>
Homemade beef lasagne* <i>with dressed leaves</i> <i>Add toasted garlic ciabatta for £1.00</i>
Butternut squash & sage risotto <i>topped with fresh Parmesan shavings v, gf</i>

Desserts

Warm lemon treacle tart <i>with hot custard</i>
Sticky toffee pudding <i>with hot butterscotch sauce & salted caramel ice cream</i>
2 scoops of local Hillbrooks ice cream or sorbet

*please note – this is a light bite portion

We support Three Counties suppliers and are proud to use the following:

Featherly Hall in Hartpury & Swift Farm in Worcestershire for our lovely pork; Ben Creese of Staunton for our local red meats sourced from the likes of the Warner's of Tirley, Tweenhill's in Hartpury and Barrow Farm in Sandhurst; Springfield Poultry in Herefordshire for our free-range chicken; Houldey's Hill Farm in Hasfield for our lamb; St. George's Bakery in Corse for our fresh bread; Harvey & Brockless of Gloucester for all of our deli meats; pickles & cheeses; Philip Dennis from Devon for our fresh fish; Dave Perks of Cheltenham for our fresh fruit & local veg.

gf/gfo = gluten free dish or gluten free option available. Please ask your server for details. Some of our fish dishes may contain small bones. Some dishes contain nuts, gluten or other food allergens, so please inform your server of any allergies or dietary requirements. An allergen advice menu is available upon request. Prices are inclusive of VAT. Please note that we do not accept American Express.