

# Dinner

## Starters

Chef's seasonal soup of the day  
*served piping hot with a crusty roll & butter* *v, gfo* £5.50

Crispy breaded whitebait  
*with home-made tartare sauce & dressed leaves* £5.95

Home-made duck liver pâté  
*with sticky red onion chutney, dressed leaves & granary toast* *gfo* £5.95

## Starters to share

Mezze platter  
*platter of garlic hummus, marinated Greek olives, carrot & celery crudités, balsamic oil & warm ciabatta* *v, gfo, vegan* £10.50

Garlic & rosemary marinated baked camembert  
*served with cherry tomatoes, red onion marmalade, celery sticks & warm ciabatta* *gfo* £10.95

Deli platter  
*sautéed chorizo, wedge of Cotswold brie, marinated Greek olives, garlic hummus & warm ciabatta* *gfo* £11.50

## Favourites

Home-cooked local ham with two free-range fried eggs  
*chunky chips & dressed leaves* *gf* £9.95

Gloucester Old Spot sausages  
*with creamed spring onion mash & onion gravy* £10.50

Home-made beef lasagne  
*served with garlic ciabatta & side salad* £10.50

Gloucester Old Spot pork & Bramley apple short-crust pastry pie  
*with steamed greens, creamy mashed potato & a rich gravy* £10.95

Free-range British chicken supreme  
*served with red pequillo pepper puree, roasted vegetables & baby potatoes* *gf* £11.95

Authentic Hungarian lamb goulash  
*cooked with carrots & parsnips served with baby potatoes and chunky dipping bread* *gfo* £12.95

*The lamb used in this dish is home-reared on our farm at Ashleworth Court. Our naturally grazed lambs produce the ultimate in succulence and flavour.*



## Fish dishes

Wye-Valley ale-battered cod  
*with chunky chips, home-made tartare sauce & mushy peas* *gfo* £10.95

Home-made bouillabaisse stew  
*with cod, mussels & calamari, finished with celery & spring onions & served with chunky dipping bread* *gfo* £11.95

Pan-fried fillet of sea bream  
*with garlic & tomato passata and black olive mash* *gf* £12.95

## From the grill

100% British steak burger  
*in a toasted floured roll with chef's tomato relish, gherkins, chunky chips & home-made purple coleslaw* £10.95

*Add bacon, Worcester Blue, Double Gloucester cheese or onion rings for £1 each*

Local steak  
*cooked to your liking, with chunky chips, field mushrooms, home-made onion rings & dressed leaves* *gf*

8oz rump £16.95  
 8oz sirloin £17.50

*Add a peppercorn sauce £1.50 or bacon and Worcester blue cheese sauce £1.75*

## Vegetarian dishes

Chef's caramelised onion & Portobello mushroom tart  
*with crisp herby potatoes & dressed leaves* *v, vegan* £9.95

Falafel burger with tzatziki  
*on a toasted floured bun with sweet potato fries, home-made purple coleslaw & dressed leaves* *v* £10.50

## Side dishes

Dressed house salad *gf* £2.00

Home-made onion rings *gfo* £2.95

Chunky chips *gf* £2.75  
*Add cheese 50p*

Sweet potato fries *gf* £2.75

Garlic ciabatta £3.50  
*Add cheese 50p*

**Please also see our daily Specials board, or ask a member of staff**

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

*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; 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.*