

Lunch

Light bites

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

Plates 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

Sandwiches

Sandwiches served on your choice of white or granary bread, with chunky chips & salad garnish *gfo*

Melted Cotswold Brie and red onion jam *v* £5.75

Home cooked local ham & English mustard £5.95

Bacon, Cotswold Brie and cranberry £5.95

Warm sirloin of beef sandwich
with melted blue cheese sauce on ciabatta bread £6.95

Favourites

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

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

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

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.

Vegetarian and fish dishes

Chef's caramelised onion & Portbobbello 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

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

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

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