

## Starters

- 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
- Free-range chicken Caesar salad**  
*with chef's garlic & anchovy dressing* *small* £5.95  
*topped with garlic & herb croutons* *gfo* *large* £10.95

## Classic dishes

- Hand-carved local ham**  
*with two free-range fried eggs, chunky chips & dressed leaves* *gf* £10.50
- Local Gloucester Old Spot sausages**  
*with creamed spring onion mash & onion gravy* £10.95
- Free-range British chicken carbonara**  
*with bacon, garlic, shaved Parmesan, cherry tomatoes & spring onions* *gf* £11.95
- Beer-battered sustainable cod**  
*with chunky chips, home-made tartare sauce & mushy peas* *gfo* £11.95

## Home-reared meats

- Classic Sicilian lasagne**  
*made with Ashleworth Court Farm beef*  
*& served with garlic ciabatta & side salad* £10.95
- Ashleworth Court Farm blade of beef**  
*slow-cooked in Guinness & onion sauce with Parmesan mash*  
*& seasonal vegetables* *gf* £12.95
- Grilled rack of Ashleworth Court Farm lamb**  
*on a bed of smoked pancetta, heritage tomatoes,*  
*baby potatoes, peas & lettuce* *gf* £13.95



*The pure-bred Hereford beef & lamb in these dishes is home-reared on our farm at Ashleworth Court. Our animals are naturally fed on river-meadow grass & home-grown forage & cereals. The Hereford beef is then dry-aged for 28 days to ensure ultimate tenderness and flavour. Our naturally grazed lambs produce the ultimate in succulence & flavour.*

## From the grill

- 100% British 8oz steak burger**  
*in a toasted floured roll with home-made tomato relish, gherkins,*  
*chunky chips & chef's purple coleslaw* £10.95  
*Add bacon, Double Gloucester cheese or onion rings for £1 each*
- Local steak**  
*cooked to your liking with chunky chips, field mushrooms,*  
*grilled tomato, home-made onion rings & dressed leaves* *gf*  
*Add a peppercorn sauce or bacon and Worcester blue cheese sauce* £1.50  
8oz rump £16.95  
8oz sirloin £18.95

## Starters to share

- Vegetarian platter**  
*garlic hummus, marinated Greek*  
*olives, carrot & celery crudités,*  
*balsamic oil & warm ciabatta* *v, gfo* £10.50
- Garlic & rosemary**  
**marinated baked Camembert**  
*served with cherry tomatoes,*  
*home-made red onion marmalade,*  
*celery sticks & warm ciabatta* *v, gfo* £10.95
- Deli platter**  
*sautéed chorizo, wedge of Cotswold*  
*brie, marinated Greek olives,*  
*garlic hummus & warm ciabatta* *gfo* £11.50

## Vegetarian & fish dishes

- Mushroom, cherry tomato**  
**& spinach rigatoni pasta**  
*with fresh soft garden herbs* *v, vegan* £9.95
- Falafel burger with tzatziki**  
*on a toasted floured bun with sweet*  
*potato fries, home-made purple*  
*coleslaw & dressed leaves* *gfo* £10.50
- Seafood rigatoni pasta**  
**with cod, mussels & prawns**  
*finished with a white wine & lemon*  
*sauce & fresh herbs* *gf* £12.95

## Side dishes

- Dressed house salad** *gf* £2.00
- Home-made onion rings** *gfo* £2.00
- Chunky chips** *gf* £2.75  
*Add cheese* 50p
- Sweet potato fries** *gf* £2.75
- Garlic ciabatta** £2.75  
*Add cheese* 50p

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