

Light bites

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
topped with garlic & herb croutons *gfo*

small £5.95
large £10.95

Sandwiches

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

Tomato, mozzarella & home-made pesto *v*

£5.75

Home-cooked local ham & English mustard

£5.95

Bacon, Cotswold Brie & cranberry

£5.95



Ashleworth Court Farm 6oz minute steak
topped with Worcestershire blue cheese sauce

£7.95

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



Classic Sicilian lasagne

made with Ashleworth Court Farm beef
& served with garlic ciabatta & side salad

£10.95

Beer-battered sustainable cod

with chunky chips, home-made tartare sauce & mushy peas *gfo*

£11.95

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*

8oz rump £16.95

8oz sirloin £18.95

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

Plates to share

Vegetarian platter

garlic hummus, marinated Greek olives,
carrot & celery crudité, 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

As well as offering home-reared pure-bred Hereford beef, naturally grazed lamb & Gloucester Old Spot pork reared on our farm at Ashleworth Court whenever possible, we are proud to use the following suppliers: 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, Tweenhills 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.



The pure-bred Hereford beef 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.