



### TO START:

Soup of the Day, Sour Dough 6.50 (GF)

Chicken Liver Parfait, Crusty Bread, Chutney 7

Maple Peri Peri King Prawns, Garlic & Herb Ciabatta 9.50

### TO SHARE:

Cheese Nachos, Jalapeno Peppers, Sour Cream, Tomato Salsa, Guacamole 7 Add Beef Chilli 3 (GF)

Baked Camembert, Sour Dough, Apple & Plum Chutney 12 (GF)

Bread Board - Toasted Ciabatta, Rosemary Focaccia, Sour Dough 6 Add Olives 3.5

### SIGNATURE DISH:

Braised Feather Blade of Beef, Dauphinoise Potatoes, Portobello Mushroom, Fine Beans, Stem Broccoli, Beef Jus 20 (GF) (DF)

### MAIN EVENT:

28 Days Aged 8oz Sirloin Steak, Chips, Mushroom, Tomato Confit, Onion Rings 22 (GF) (DF)

Add Peppercorn Sauce 2 or Creamy Tarragon & Wild Mushroom Sauce 2

Smoked Bacon Wrapped Chicken, Dauphinoise Potato, Seasonal Veg, Tarragon Mushroom Sauce 17

Horseshoe Gammon Steak, Chips, Fried Egg or Pineapple, Onion Rings, Salad 16 (GF) (DF)

Angus Beef Burger, (Bacon, Cheese, Burger Mayo, Lettuce, Tomato, Onion) Chips, Coleslaw 15 (GF) (DF)

Cajun Chicken Burger, (Bacon, Cheese, Burger Mayo, Lettuce, Tomato, Onion) Chips, Coleslaw 15 (GF) (DF)

Breaded Vegetable Burger, (Cheese, Burger Mayo, Lettuce, Tomato, Onion) Chips, Coleslaw 13

Beef Lasagne, Garlic & Chilli Infused Toasted Ciabatta, Mixed Salad 14

Chicken Curry, Basmati Rice, Papadum, Naan Bread 14 (GF) (DF)

Beef Chilli, Basmati Rice, Tortilla, Sour Cream 14 (GF) (DF)

Beer Battered Fresh Fish, Chips, Mushy Peas, Salad, Tartar Sauce, Lemon 15 (DF)

Steak & Cask Ale Pie, Shortcrust Pastry Lid, Roasted New Potatoes, Seasonal Vegetables 15

Whole Tail Breaded Scampi, Chips, Salad, Tartar Sauce, Lemon 14 (DF)

Warm Chicken & Bacon Salad, Tomato, Cucumber, Onion, Peppers, Avocado, Olives, Blue Cheese Dressing 14

Smoked Ham, Fried Eggs, Chips, Salad 13 (GF) (DF)

Gluten Free Tomato & Basil Penne Pasta, Roasted Courgettes & Peppers, Rocket, Parmesan 12

Add Smoked Bacon Wrapped Chicken 5 (GF) (DF)

Roasted Pumpkin & Sage Ravioli, Mushroom, Peppers & Courgettes in Green Pesto Cream 13



### Sandwiches £7

Gluten Free Bread additional £1

Served Monday to Saturday Lunchtime

Honey Roasted Ham & Mustard

Bacon, Lettuce & Tomato

Mature Cheddar, Green Tomato & Apple  
Chutney

Tuna Mayonnaise

Prawn Marie-Rose (additional £1)

All Sandwiches come with Crisps and a Salad  
Garnish.

Upgrade from Crisps to Chips for £1.50

### Panini £8

Served Monday to Saturday Lunchtime

Chicken Fajita & Cheese Melt

Cheddar Cheese & Roasted Pepper

Bacon Brie & Cranberry

Tuna Melt

All Panini come with Crisps and a Salad  
Garnish.

Upgrade from Crisps to Chips for £1.50

Please ask Staff for our Daily Specials & Desserts.

Please advise your server of any Dietary Requirements

### NIBBLES & SIDES:

Toasted Ciabatta, Chilli, Balsamic  
Olive Oil, Garlic and Herb Infused  
Butter 4.5 Add Cheese 1

Kalamata Olives 3.5

Chunky Chips 4 (GF)

Onion Rings 3.5

Seasonal Vegetables 4

New Potatoes 3.50

Mixed Leaf Salad 3.50

### KIDS:

Chicken Goujons, Chips, Peas 7 (DF)

Tomato & Basil Penne Pasta Cheddar Cheese 7  
(GF) (DF)

Duo of Cotswold Sausages, Mashed Potato, Peas,  
Gravy 7 (DF)

Fish Fingers, Chips, Peas 7 (DF)

Smoked Ham, Fried Egg, Chips 7 (GF) (DF)

This allergy data has been derived from our dish recipes and from our specifications obtained from our suppliers. However within our kitchen we use nuts, fish, eggs, shellfish, milk and gluten products and therefore it is impossible to fully guarantee separation of these items in storage, preparation and cooking, although every effort is made to minimise the risk.

(GF) Gluten Free Option Available

(DF) Dairy Free Option Available