



SHARING PLATTERS

- ✓ Baked garlic & rosemary camembert, salt bakehouse breads & chefs chutney £11.25
- ✓ Vegetarian platter of spicy falafel balls, mozzarella, beef tomato & red onion, tzatziki & homemade focaccia bread £10.95
- Fish platter of pickled mussels, smoked mackerel pâté & toasted granary bread, whitebait, smoked salmon cream cheese blinis, tartar sauce £13.25

STARTERS/LIGHT MEALS

- ✓ Wholesome soup of the day with crusty bread £5.75
See specials
- Chicken liver pâté, chefs piccalilli chutney, toasted granary bread, dressed watercress salad £6.95
- ✓ Goats cheese & red onion filo pastry tart on a bed of rocket and walnuts £6.95
- Crayfish & smoked salmon cocktail, Marie rose sauce, granary bread £7.25
- ⓄG Spicy falafel balls, tzatziki dip, pickled red onion marmalade £6.95
- Ham hock croquettes, wholegrain mustard mayo £6.95
- Whitebait, lemon aioli, mixed leaf salad £5.75

APPETISERS

- Ⓞ Kalamata & plump green olives £4.95
- ✓ Garlic bread £3.50 –
Toppings 50p each: Cheese /
sun-dried tomato / olives / bacon
- ✓ Selection of Salt Bakehouse breads, olive oil & balsamic vinegar, olive tapenade £4.50
- ✓ Cheesy chips £3.50
add cajun spice 50p

SIDES £3.00

- Chips
- Sweet potato fries
- Green veg
- Mash
- Pear, walnut & balsamic salad

KIDS MENU

Available - ask one of the team.

MAIN COURSES

- Ⓞ English lambs liver, onion & local bacon, kale, mashed potatoes & red wine jus £13.95
- Cajun chicken burger, lettuce, tomato, mayo in a toasted brioche bun, sweet potato fries £12.50
- Chefs pie, buttered new potatoes, green beans & red wine jus £12.95
(see specials)
- Ⓞ Sweet potato, lentil & spinach tikka masala, rice, poppadom & mango chutney £12.50
- Ⓞ Pan fried seabass nicoise salad £14.95
- Ⓞ Dorset lamb rump, sweet potato mash, buttered broccoli, red wine jus £15.95
- VG Warm goats cheese, pear & walnut salad, balsamic glaze £12.50
- Locally 28 day matured Gloucestershire steak served with Portobello mushroom, onion rings, chips & peppercorn sauce, 8oz rump £15.50 10oz sirloin £21.50

DESSERTS £6.25

- Warm chocolate brownie, chocolate sauce, vanilla ice cream
- Sticky toffee pudding, caramel sauce, salted caramel ice cream
- Treacle tart, honeycomb ice cream
- Ⓞ Summer berry Eton mess
- Selection of Marshfield ice cream with chocolate or butterscotch sauce if desired. Flavours are very vanilla, chocoholic heaven, raspberry pavlova, honeycomb, salted caramel & sorbets
- Taster puddings: brownie or sticky toffee pudding with a coffee or tea of your choice £4.95

G = Gluten Free Ⓞ = Vegan V = Vegetarian

Please ask staff regarding allergens

CLASSICS

- Beer battered fish & chips, pea puree, tartar sauce £12.95
- Ⓞ Gloucestershire Old Spot ham, free range eggs & chips £10.95
- Local aberdeen angus beef burger, cos lettuce, tomato, relish & chips £12.95
Cheese & bacon can be added if desired 50p each

SUNDAY ROASTS

- All Sunday roasts are served with beef dripping roasted potatoes, maple roasted carrot & parsnip, braised red cabbage, green beans Yorkshire pudding & red wine jus
- Gloucestershire dry aged roast sirloin of beef £13.95 / £7.50
- Slow roast shoulder of pork £12.95 / £7.50
- Roasted rump of Dorset lamb £14.95 / £7.95

CHEESE

- Local artisan cheese, celery, grapes, chutney & organic biscuits £7.25
- Taster cheese & port: choice of cheese, biscuits, glass of reserve port £6.25

