



To start

FRESH TOMATO & BASIL SOUP £9

Organic pain de Champagne Bread

CRISPY FRIED MAC & CHEESE £10

Lettuce, Ranch Dressing

HOMEMADE BRISKET CORNED BEEF £11

Caper Berries & Salad Cream

SUCCULENT DEVEINED KING PRAWNS £12

Garlic & Herb Butter, Lemon, Dressed Leaves

KFC (FRESH-CAUGHT GAME BIRDS) £11

BBQ Beans, Gravy Mayo

BABAGANOUSH £9

Chicory, Organic Bread

For main

Served with Spring Greens & New Potatoes.

BEEF PIE £25

Parmesan, Red Wine Sauce, Carrots

COTSWOLD CHICKEN SUPREME £26

Cabbage, Chicken Sauce

BEET & BUTTERNUT SQUASH WELLINGTON £24

Vegan Gravy

FISH OF THE DAY! £31

Lime & Salsa Verde

BARBARY DUCK BREAST £30

Fennel & Apple, Cider & Honey Sauce

To go with

CRISPY MAC & KATSU SAUCE £6

FRIES & GARLIC MAYO £5

BRISKET RAGOUT & PARMESAN DIRTY FRIES £9

NEW POTATOES £4.5

MIXED VEGETABLES £4.5

PIGS IN BLANKETS £6

Bar Grub

DIRTY TRAP BURGER £21

Smashed Short Rib Patty, Brisket Ragout, Nacho

Cheese, Black Garlic Ketchup.

MAC STACK BUN £20

Smashed Mac Patty, Ranch Dressing, Iceberg Lettuce

MOULES-FRITES £21

Mussels in white wine, herb & garlic sauce with fries

CROQUE MONSIEUR £16 (lunchtime only)

Ham, Bechamel, Cheddar, Parmesan

BREAD BOARD TO SHARE £9

Mix Of Organic Breads, Olive Oil & Balsamic, Marmite Butter

Grill

Served with Watercress, Fries & Garlic Chive Mayo.

7OZ DRY AGED RUMP PAVE £28

8OZ DRY AGED HEREFORD RIB EYE £34

10 OZ DRY AGED SIRLOIN £38

PORK T-BONE £28

COTE DE BOEUF FOR TWO £75

Sweet tooth

BANANA TOFEE PUDDING £11

Banana Cake, Toffee Sauce, Banana Chips, Ice Cream.

LIME POSSET £11.5

Lemongrass Meringue & Milk Crumb

CHERRY & VANILLA CRUMBLE £12

Forced Cherry & Custard

RHUBARB & GINGER CHEESECAKE £11.50

Stem Ginger Syrup & Honeycomb Ice Cream

1 / 2 / 3 SCOOPS OF ICE CREAM £3 / £6 / £8

Vanilla, Chocolate, Strawberry, Honeycomb, Rum &

Raisin, Vegan Plant Based Vanilla

REFRESHING SORBET £8

Choice of Mango or Raspberry

3 CHEESES £12

Crackers & Chutney