



To start

SOUP OF THE DAY £8

Served with Organic pain de Champagne Bread

BLACK GARLIC HUMMUS £9

Served with Heritage Beetroot + Organic Flat Breads

BURRATA SALAD £10

Blood Orange, Walnuts + Lemon & Thyme Dressing

CHICKEN-CAESAR SALAD £10 SMALL /£17 LARGE

Garlic Croutons, Parmesan + Anchovies

BARBECUED TIKKA TIGER PRAWNS £12

Dressed Leaves + Curry Leaf Mayo

COTSWOLDS CHARCUTERIE SHARING BOARD £14

Cured Meats, Olives, Red Onion Chutney & Marmite
Butter + Organic Breads

For main

All roasts are served with roast potatoes, Yorkshire
pudding seasonal vegetables & gravy

SIRLOIN OF BEEF & BRISKET £24

Wasabi Horseradish + Mustard Cream

PORK SHOULDER £24

Apple Sauce

COTSWOLD CHICKEN SUPREME £24

Chicken Sauce

COTSWOLD SPRING LAMB LEG £24

Mint Sauce

BEEF & BUTTERNUT SQUASH WELLINGTON £24

Vegan Gravy

BEEF PIE £25

Parmesan, Carrots + Red Wine Sauce

FISH OF THE DAY! £29

Curried Cauliflower Puree, Pickled Courgette +
Lemongrass Butter Sauce

CHILDREN'S ROAST DINNER £14

(BEEF, PORK, CHICKEN, LAMB)

Served with all the trimmings!

CHILDREN'S MAC & CHEESE £12

Served with Roast Potatoes

SEE CHILDREN'S MENU FOR FURTHER OPTIONS

To go with

CAULIFLOWER CHEESE £6

NEW POTATOES £6

PIGS IN BLANKETS £5

Sweet tooth

GINGERBREAD STICKY TOFFEE PUDDING £11

Steam Ginger Sauce + Vanilla Ice Cream.

LIME POSSET £11.5

Lemongrass Meringue + Milk Crumb

ETON MESS £12

Fresh Strawberries, Meringues, Vanilla Ice Cream

CHEF'S CHOICE CHEESECAKE £11.50

Honeycomb Crumb

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

Vanilla, Chocolate, Strawberry, Honeycomb, Rum &
Raisin or Vegan Plant Based Vanilla

REFRESHING SORBET £8

Choice of Mango or Raspberry

MOUSETRAP 3-CHEESES £12

Brie, Stilton & Cheddar with Crackers & Chutney