

Menu

Reservations are always recommended (Tel. 01386 840371)

To Start

Home-made Soup served with Campagrain Bread & Butter £4.95

Poached Fillet of Smoked Haddock set on Rocket and topped with a soft-poached Egg £6.95

Smooth Duck Liver & Juniper Berry Parfait with toasted Campagrain Bread and Eight Bells Chutney £6.95

A warm Salad of pan-fried Calamari, Chorizo and Sesame seeds with a Chilli & Lime dressing £7.25

Chicken Ballantine stuffed with Sage & Black Pudding, wrapped in Bacon and served with Pickled Mushrooms and Mixed Leaves £7.25

A Whole Baked Camembert studded with Garlic & Rosemary served with toasted Campagrain Bread and our own Cumberland Sauce (*ideal for sharing or for one with a hearty appetite!*) £7.50

Main Courses

Traditional Cod deep-fried in our own Beer Batter and served with 'Real Chips', homemade Tartare Sauce and Pea & Mint Puree £12.50

Mr Lashford's Gloucestershire Sausage 'Toad in the Hole' served with Old Rosie Cider & Grain Mustard Sauce and local, seasonal Vegetables £12.75

Slowly-braised Shank of Lamb set on Garlic Mash with a Redcurrant & Rosemary Jus and local, seasonal Vegetables £16.50

A prime 10oz Gammon Steak served with 'Rumbledy Thump' Potatoes, Parsley Sauce and Garden Peas £13.75

A Prime 10oz British Rib-eye Steak topped with Grilled Stilton and served with hand-cut, seasoned Potato Wedges and a roasted Field Mushroom stuffed with Tomato & Red Onion Relish £18.75

Baked Breast of Chicken stuffed with Sun-dried Tomatoes and wrapped in Bacon, served with Lyonnaise Potatoes and a Tomato & Basil Sauce £14.85

Grilled Fillet of Sea Bass set on a mildly-spiced Catalan Bean Cassoulet served with a crisp Salad £16.00

Autumn Vegetable and melting Stilton Risotto topped with Rocket leaves and a soft-poached Egg £12.75

Wild Mushroom & Walnut Tagliatelle with a White Wine & Herb Cream Sauce £12.75

Side Orders (per portion):

Our own Maris Piper Chips £2.75 Cheesy Maris Piper Chips £3.25

Home-made Crispy Battered Onion Rings £2.75 Campagrain Bread & Butter £1.50

Mixed Dressed Salad £2.75 Campden-grown Broccoli & Courgette Provencal £3.75

Home-Made Puddings

Ginger Sponge Pudding with Homemade Custard £5.75

Coffee & Walnut Crème Brulee £5.75

Apple & Sultana Strudel with Vanilla Ice Cream £5.75

Lemon & Lime Cheesecake served with a Red Berry Coulis £5.75

Two Scoops of 'Spot Loggins' Dairy Ice Cream (*ask for today's flavours*) £4.85

A selection of Fine British Cheeses with Water Biscuits and Apple & Cinnamon Chutney £7.50

Our Dessert Wine - 2003 Chateau Fayau, Cadillac, Bordeaux, France £5.95 per 125ml Glass

***High Chairs and a Menu for Children under 10 years are also available – please ask
Dogs allowed in the BAR only and must be well-controlled and kept on a lead at all times***