

Menu

To Start

Homemade soup served with crusty wholemeal bread & butter (v)

£5.95

Smoked mackerel & horseradish pâté served with toasted ciabatta

£7.45

Smooth chicken liver parfait with wholemeal toast and our winter chutney

£7.45

Pan-fried local pigeon breast with smoked bacon & pea risotto,
garnished with crispy fried rocket

£7.95

(also available as a larger main course with a dressed salad for £14.95)

Sautéed field mushrooms finished with a Stilton cream sauce, garnished
with chopped parsley and served on wholemeal toast (v)

£7.45

Roasted pepper stuffed with rice and Mediterranean vegetables,
drizzled with basil oil (vg)

£7.25

Smoked haddock fishcakes set on a smooth tomato sauce with mixed leaves

£7.25

Deep-fried cheese & spring onion fritters served with
sweet chilli dipping sauce (v)

£6.95

A full list of allergens contained within this menu is available on request.

Main Courses

A prime British 8oz sirloin steak served with chips, a portobello mushroom, a grilled tomato and beer-battered onion rings

£22.95

(add green peppercorn & brandy sauce for £3.25)

Slow-braised lamb shank served with Lyonnaise potatoes, a redcurrant & rosemary jus and seasonal vegetables

£17.45

A brace of roasted local pheasant breasts, served with honey-roasted parsnips & carrots, Lyonnaise potatoes and a port & red wine gravy

£17.95

Seared calf's liver served with bubble and squeak, seasonal vegetables and rich onion gravy

£16.45

Toad in the hole - with a duo of Mr. Lashford's prime pork, leek & apple sausages - served with a cider & coarse-grain mustard cream sauce and a side of braised red cabbage

£14.45

Creamy green Thai chicken curry garnished with crushed cashew nuts and served with basmati rice and Thai crackers

£14.95

Traditional cod fillet deep-fried in our own beer batter and served with chips, homemade tartar sauce and pea purée

£14.50

Roasted fillet of sea bass set on crushed new potatoes, dressed with warm tomato coulis and served with seasonal vegetables

£18.45

An individual chunky mushroom, butternut squash and mixed bean pie (with a proper top and bottom!) served with olive oil mash, a smooth tomato sauce and garden peas (vg)

£14.45

Green Thai vegetable curry garnished with crushed cashew nuts and served with basmati rice and Thai crackers (vg)

£13.95

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Sides

Chips or French Fries
£3.45

Cheesy Chips -
Cheddar or Stilton
£4.45

Seasonal Vegetables
£3.95

Sweet Potato Chips
£3.95

Bread & Butter (p/p)
£1.45

Homemade Puddings

Mr. Hawker's sticky toffee pudding with butterscotch sauce and vanilla ice cream
£6.95

Greek yoghurt panna cotta topped with toasted, crushed pistachio nuts
and runny honey
£6.95

Dark chocolate cheesecake topped with toasted and crushed hazelnuts
£6.95

Apple & cinnamon sponge, served warm with our own custard
£6.95

A duo of ice creams - choose from vanilla, strawberry or chocolate chip,
garnished with homemade shortbread
£5.95

Cheese plate: three quality cheeses supplied by Toke's of Campden - please ask for
our selection - served with biscuits, grapes, celery and our own winter chutney.
Perfect served with a glass of port or our chilled dessert wine!
£8.95

All dishes are subject to availability.

Prices include VAT @ 20%.

Service is not included - but is entirely at your discretion.

A full list of allergens contained within our menu is available on request.

Food Service Hours

Monday - Thursday	Midday-14:00 & 18:30-21:00
Friday & Saturday	Midday-14:30 & 18:30-21:30
Sunday	Midday-15:00 & 18:00-20:30

Please note:

High chairs and a menu for children under 10 years are available - please ask.

Dogs allowed in the bar only - they must be well-controlled and always kept on a short lead.

Sandwiches

Served Monday - Saturday lunchtimes

Hearty sandwiches served on ciabatta bread with fries or a generous side serving of our homemade coleslaw

Chicken breast & bacon snippets with cracked black pepper mayonnaise

£8.45

Cold rare roast beef with rocket & horseradish

£8.45

Smoked Scottish salmon with lemon dill mayonnaise and salad leaves

£8.45

Roasted winter ham served with Tewkesbury mustard

£8.45

Smoked mackerel & horseradish pâté with rocket

£8.45

Roast Mediterranean vegetables and red chilli houmous (v)

This dish can be made vegan! Please just ask for a side salad instead of the coleslaw (vg)

£8.45

Grated mature Cheddar and Branston Pickle

£7.95

Why don't you add a side salad to your sandwich for £2.95?

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Children's Menu

(for the under 10s)

£7.50

Mains

Home-battered cod & chips with peas

Mr. Lashford's pork sausages with creamy mash
or fries and baked beans or peas

Spaghetti with homemade tomato sauce, served with a small salad (v)

On Sundays and Bank Holidays

Roast beef with Yorkshire pudding, roast potatoes, seasonal
veggies and gravy

Roast pork with apple sauce, stuffing, roast potatoes, seasonal
veggies and gravy

For Dessert

A scoop of ice cream - choose from strawberry,
vanilla or chocolate chip!

£2.50

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Sunday Menu

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Pan-fried local pigeon breast with smoked bacon & pea risotto,
garnished with crispy fried rocket

£7.95

(also available as a larger main course with a dressed salad for £14.95)

Sautéed field mushrooms finished with a Stilton cream sauce, garnished
with chopped parsley and served on wholemeal toast (v)

£7.45

Roasted pepper stuffed with rice and Mediterranean vegetables,
drizzled with basil oil (vg)

£7.25

Smoked haddock fishcakes set on a smooth tomato sauce with mixed leaves

£7.25

Deep-fried cheese & spring onion fritters served with sweet chilli dipping sauce (v)

£6.95

Sides

Chips or French Fries

£3.45

Cheesy Chips -
Cheddar or Stilton

£4.45

Seasonal Vegetables

£3.95

Sweet Potato Chips

£3.95

Bread & Butter (p/p)

£1.45

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Main Courses

Roasted topside of British beef served with a Yorkshire pudding, roasted and mashed potatoes, roast gravy and seasonal vegetables

£15.45

Roasted loin of Gloucestershire Old Spot pork served with homemade stuffing, apple sauce, crackling, roasted and mashed potatoes, roast gravy and seasonal vegetables

£15.45

A brace of roasted local pheasant breasts, served with honey-roasted parsnips & carrots, Lyonnaise potatoes and a port & red wine gravy

£17.95

A duo of Mr. Lashford's pork, leek & apple sausages served with mash, a cider & coarse-grain mustard cream sauce and a side of braised red cabbage

£14.45

Creamy green Thai chicken curry garnished with crushed cashew nuts and served with basmati rice and Thai crackers

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Greek yoghurt panna cotta topped with toasted, crushed pistachio nuts and runny honey

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Dark chocolate cheesecake topped with toasted and crushed hazelnuts

£6.95

Apple & cinnamon sponge, served warm with our own custard

£6.95

A duo of ice creams - choose from vanilla, strawberry or chocolate chip,
garnished with homemade shortbread

£5.95

Cheese plate: three quality cheeses supplied by Toke's of Campden - please ask for our selection - served with biscuits, grapes, celery and our own winter chutney. Perfect served with a glass of port or our chilled dessert wine!

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