

Tapas

Warm pesto bread with balsamic dipping oil	£2.75
Warm tomato bread with hummus dip	£2.75
Mushrooms sautéed in garlic butter with crusty bread	£2.75
Spicy fried bread with chorizo	£2.75
Marinated Mistoliva olives and cheese biscuits	£2.75

Starters

Soup of the moment	£4.75
with farmhouse bread	
Provençale fish soup	£7.50
with aioli, croutons and crusty bread	
Chorizo and roasted pepper tartlet	£7.50
served with mixed leaves and basil and pinenut pesto	
Wild game terrine	£7.50
pheasant, teal, venison and pigeon with Bramley apple and date chutney with mixed baby leaves and toasted brioche	
Wild pigeon breasts	£7.50
pan fried and served with caramelised shallots, smoked bacon and black pudding	
Cornish camembert	£8.00
oven baked and served with red onion chutney, mixed leaves and crusty bread	
Shetland king scallops	£9.75
pan fried with wilted spinach, chorizo and Bramley apple purée	

Main courses

Butternut squash and leek risotto **£13.00**

served with shaved parmesan and garnished with mixed leaves

Hazelnut, rice and vegetable roast **£14.50**

encased in filo pastry, served with wilted spinach and warmed tomato and chilli salsa

Stuffed chicken breast **£15.50**

stuffed with creamed leeks, wrapped in smoked bacon and served with wilted spinach and red wine sauce

Chicken breast **£15.50**

pan fried in tomato and olive sauce and served on linguine, topped with feta cheese

Gloucestershire pork medallions **£16.00**

pan fried in port and stilton cream sauce, served with steamed broccoli

Haddock fillet **£16.00**

oven roasted and served with chunky ratatouille and basil and pinenut pesto

Seabass fillets **£16.50**

stuffed with smoked salmon and spinach, lightly poached and served with cherry tomatoes and pink peppercorn cream sauce

Main courses

Wild venison **£17.50**

oven roasted venison from Toadsmoor, Stroud, served with braised red cabbage and red wine and smoked bacon sauce

Roast rack of Cotswold lamb **£18.00**

roasted with thyme and sage butter, served with savoy cabbage and red wine sauce

8oz sirloin steak **£18.00**

chargrilled and served with roast parsnips and a red wine and mushroom sauce

Peppered ribeye steak **£18.00**

chargrilled and topped with melting camembert, served with slow roasted halved red onions and tomatoes

Chateaubriand steak for two **£47.50**

centre cut of fillet steak, sealed in the pan, oven roasted with herbs, garlic and seasoning, served with tomatoes, mushrooms and two different sauces; horseradish cream sauce and rich port wine sauce.

all main courses are accompanied by a choice of hand-cut chips, dauphinoise potatoes, lyonnaise potatoes or a mixed leaf salad

Desserts

Plate of chocolate **£5.95**

tasting plate of chocolate truffle, chocolate dipped shortbread, chocolate brownie, chocolate mousse and chocolate ice cream

Amaretto and almond crème brûlée **£5.95**

classic crème brûlée with a hint of amaretto, served with shortbread biscuits

Lemon posset **£5.95**

a rich, creamy but tangy lemon dessert served with shortbread biscuits

Toffee apple crumble **£5.95**

crisp Bramley apples combined with toffee and topped with oat crumble served with creamy custard

Sticky toffee pudding **£5.95**

rich sponge and soft dates covered with a delicious dark toffee sauce served with vanilla ice cream

Dark chocolate and cointreau torte **£5.95**

a rich velvet torte with a hint of cointreau served with vanilla ice cream

Ice cream **£5.95**

three scoops of your choice, chocolate, vanilla or coconut

Local and regional cheeses

a choice of three of our local or regional cheeses,
served on a wooden board with apple, celery, grapes,
bread and biscuits

£7.50

Colston Basset blue stilton

smooth and creamy, with a slightly acidic flavour

Stinking bishop

soft, creamy and washed in local perry to give a pungent
smell and flavour

Somerset camembert

smooth and tangy with a lovely aroma

Gloucestershire extra mature white cheddar

firm and silky with a full flavour

Cornish yarg

semi hard, creamy under rind with a slightly tangy taste

Inglwhites goats cheese

hand crafted firm cheese with a strong flavour

Double Gloucester

with a smooth buttery texture

Additional cheese

£2.00

Additional biscuits

£1.50

Speciality coffee and tea

Espresso	£2.10
a single shot of sharp black coffee	
Double espresso	£3.10
a double shot of sharp black coffee	
Espresso macchiato	£2.20
a single shot of sharp black coffee with foamed milk	
Americano	£2.10
espresso added to hot water to make a rich aromatic coffee	
Cappuccino	£2.60
espresso topped with steamed and foamed milk, dusted with chocolate	
Caffè latte	£2.60
a milky coffee made from espresso added to steamed milk	
Floater coffee	£3.60
a longer coffee topped with fresh double cream	
Liqueur coffee	£6.60
a longer coffee with a shot of liqueur and topped with fresh double cream	
Hot chocolate	£2.60
a rich, creamy mix of chocolate and steamed milk finished with foamed milk and dusted with chocolate	
Speciality tea	£2.10
a choice of English breakfast, Darjeeling Earl Grey or peppermint	