

# Menu

## **Appetisers / Sides**

Mixed home made breads with balsamic dipping oil £6 Marinated mistoliva olives £4 Garlic bread £5 Spicy fried bread with chorizo £6 Breaded mushrooms with garlic mayonnaise £6 Deep fried whitebait with tartare sauce £6 Hand cut chips £4

### **Starters**

Deep fried battered brie with spiced apple chutney and mixed leaves £8.50 Soup of the day with home made bread £7.50 Portobello mushroom topped with onion chutney and grilled goats cheese £9.00 Seared beef, stilton and red onion salad £9.00 Severn and Wye smoked salmon with toasted Irish soda bread, chive butter and cucumber £11.00 Grilled halloumi with pickled beetroot and walnut salad £9.00

#### Mains

Beer battered haddock fillet with hand cut chips, tartare sauce and peas £18 Cajun chicken salad with Caesar dressing, parmesan cheese and garlic bread £18 Char grilled 8oz prime rump steak with grilled mushroom, tomato, hand cut chips and salad £18 Game pie (pheasant, venison and duck) with suet crust pastry, new potatoes and fresh vegetables £17 Gammon steak char grilled with a fried local free range hens egg, hand cut chips and peas £16 Butternut squash ratatouille and brie bake with salad and bread £16 Spaghetti with tomato and olive sauce, grilled halloumi and garlic bread £16

## **Frocester Burgers**

All served in a seeded brioche bun with hand cut chips 4oz prime beef burger with smoked applewood cheddar, tomato and caramelised onion chutney £13 8oz prime beef burger with smoked applewood cheddar, tomato and caramelised onion chutney £16 Cajun chicken breast burger (chicken breast with Cajun spices) iceberg lettuce, mayonnaise £16 Halloumi burger with lettuce, tomato and onion chutney £16

Please advise when ordering if you have any food allergies or intolerances