

Sunday

Castlemead Farm chicken and leek terrine – confit garlic, pickled apricots, bitter leaf salad 6000 km/d 8. Salt and pepper calamari – chilli ginger dipping sauce, charred lime, spring onion and coriander (228 km/d) 8. Isle of Wight tomato bruschetta – garlic sourdough, olive tapenade, basil, pickled shallots (ve) (2000 km/d) (220 km/d) 6.75/12. Stone bass ceviche – apple and chilli salsa, horseradish and green apple sorbet (227 km/d) 10. English pea salad – Evesham goat's curd, spiced pea fritters, pea shoots, mint, caper and shallot dressing (v, veo) (220 km/d) 7.95/12. Roasts Road – Evesham goat's curd, spiced pea fritters, pea shoots, mint, caper and shallot dressing (v, veo) (220 km/d) 7.95/12. Roasts Roa		Mimosa 6.75	Ketel One Vodka	Bloody Mary 9.50	Virgin Mary 4.1	10	
Roasted garlic and apricot scotch egg - apple remoulade, grain mustard dressing \$657\kar\text{Bission}\$ 7. Castlemead Farm chicken and leek terrine - confit garlic, pickled apricots, bitter leaf salad \$660\kar\text{kind}\$ 9. Salt and pepper calamari - chilli ginger dipping sauce, charred lime, spring onion and coriander \$628\kar\text{kind}\$ 8. Isle of Wight tomato bruschetta - garlic sourdough, olive tapenade, basil, pickled shallots (ve) \$688\kar\text{kind}\$ 6.75/12. Stone bass ceviche - apple and chilli salsa, horseradish and green apple sorbet \$627\kind\$ 10. English pea salad - Evesham goat's curd, spiced pea fritters, pea shoots, mint, caper and shallot dressing (v, veo) \$625\text{kind}\$ 7. 7.95/12. **Roasts** **All our roasts are served with roast potatoes, Yorkshire pudding, seasonal greens, maple-roasted carrots, our braised leeks with mozzarella, Cheddar and vegetarian Parmesan cauliflower cheese, and red wine gravy. **Stokes Marsh Farm rump of beef - slow-braised beef shin, horseradish sauce \$657\kind\$ **Try this with our best-selling and Bristol-born brew: Butcombe Original beer** **Cameron Naughton pork belly - 'porchetta' with fennel and herbs, sausage stuffing, apple sauce \$6220\kind\$ **14.* **Mains** **Mains** The H&G burger - smoked bacon relish, Monterey jack, crispy onions, mustard aioli, Koffmann fries \$620\kind\$ **Load fries \$60\text{dispersion}\$ 16. Butcombe Gold beer-battered fish - thick cut chips, proper mushy peas or curry sauce, tartare sauce \$600\kind\$ 16. Butcombe Gold beer-battered fish - thick cut chips, proper mushy peas or curry sauce, tartare sauce \$600\kind\$ 16. Cornish mackerel - Isle of Wight tomatoes, new potatoes, black olive, green beans, soft boiled egg \$600\kind\$ 16. Cornish mackerel - Isle of Wight tomatoes, new potatoes, black olive, green beans, soft boiled egg \$600\kind\$ 21. Grilled chicken Caesar salad, anchovy dressing Parmesan, bacon, soft boiled egg \$600\kind\$ 22. Caesar salad, Parmesan, anchovy dressing \$200\kind\$ 33. Summer greens, garlic		balsamic and smoked oil					
Castlemead Farm chicken and leek terrine – confit garlic, pickled apricots, bitter leaf salad 6000 km/d 89. Salt and pepper calamari – chilli ginger dipping sauce, charred lime, spring onion and coriander (226 km/d) 8. Isle of Wight tomato bruschetta – garlic sourdough, olive tapenade, basil, pickled shallots (ve) (2005 km/d) 6.75/12. Stone bass ceviche – apple and chilli salsa, horseradish and green apple sorbet (227 km/d) 10. English pea salad – Evesham goat's curd, spiced pea fritters, pea shoots, mint, caper and shallot dressing (v, veo) (2223/37 km/d) 7.95/12. Roasts All our roasts are served with roast potatoes. Yorkshire pudding, seasonal greens, maple-roasted carrots, our braised leeks with mozzarella, Cheddar and vegetarian Parmesan cauliflower cheese, and red wine gravy. Stokes Marsh Farm rump of beef – slow-braised beef shin, horseradish sauce (0.57 km/d) 18. Try this with our best-selling and Bristol-born brew: Butcombe Original beer Cameron Naughton pork belly – 'porchetta' with fennel and herbs, sausage stuffing, apple sauce (0.200 km/d) 11. Veggie roast of the week – seasonal vegetables, vegan jus (0.501 km/d) 14. Mains The H&G burger – smoked bacon relish, Monterey jack, crispy onions, mustard aioli, Koffmann fries (0.200 km/d) 14. Butcombe Gold beer-battered fish – thick cut chips, proper mushy peas or curry sauce, tartare sauce (0.006 11.23 km/d) 14. Summer vegetable risotto – marinated courgettes, sugar snap peas, vegan feta (ve) (0.00 km/d) 16. Cornish mackerel – Isle of Wight tomatoes, new potatoes, black olive, green beans, soft boiled egg (380 km/d) 16. Stdes Braised leeks, cheese sauce, pangritata (v) (0.03 km/d) 4.95 Caesar salad, Parmesan, anchovy dressing (240 km/d) 4. Yorkshire pudding filled with sticky beef shin, horseradish (0.20 km/d) 5.05 Butcombe Gold beer-battered onion rings (v) (540 km/d) 4. Stoffmann thick-cut pub chips (v) (640 km/d) 4.	Starters						
Salt and pepper calamari - chilli ginger dipping sauce, charred lime, spring onion and coriander (128 1640) 8. Isle of Wight tomato bruschetta - garlic sourdough, olive tapenade, basil, pickled shallots (ve) (128 1741 1640) 6.75/12. Stone bass ceviche - apple and chilli salsa, horseradish and green apple sorbet (127 1640) 10. English pea salad - Evesham goat's curd, spiced pea fritters, pea shoots, mint, caper and shallot dressing (v, veo) (122 1737 1640) 7.95/12. Roasts All our roasts are served with roast potatoes, Yorkshire pudding, seasonal greens, maple-roasted carrots, our braised leeks with mozzarella, Cheddar and vegetarian Parmesan cauliflower cheese, and red wine gravy. Stokes Marsh Farm rump of beef - slow-braised beef shin, horseradish sauce (1154 1641) 18. Try this with our best-selling and Bristol-born brew: Butcombe Original beer Cameron Naughton pork belly - 'porchetta' with fennel and herbs, sausage stuffing, apple sauce (1220 1641) 11. Veggie roast of the week - seasonal vegetables, vegan jus (1562 1641) 14. Mains The H&G burger - smoked bacon relish, Monterey jack, crispy onions, mustard aioli, Koffmann fries (1201 1641) 14. Butcombe Gold beer-battered fish - thick cut chips, proper mushy peas or curry sauce, tartare sauce (1004 1641 1641 1641) 16. Cornish mackerel - Isle of Wight tomatoes, new potatoes, black olive, green beans, soft boiled egg (1508 1640) 16. Cornish mackerel - Isle of Wight tomatoes, new potatoes, black olive, green beans, soft boiled egg (1508 1640) 14. Sides Braised leeks, cheese sauce, pangritata (v) (101 1640) 4.95 Caesar salad. Parmesan, anchovy dressing (160 1640 1641 1640) (1610 1640 1640 1640 1640 1640 1640 1640	Roasted gar	rlic and apricot scotch egg - app	ole remoulade, grain r	nustard dressing (853 kc	nl)	7.50	
Stee of Wight tomato bruschetta = garlic sourdough, olive tapenade, basil, pickled shallots (ve) (1885-188 kcal) 6.75/12.	Castlemead Farm chicken and leek terrine — confit garlic, pickled apricots, bitter leaf salad (610 kcal)						
Stone bass ceviche – apple and chilli salsa, horseradish and green apple sorbet (227 kcal) 10. English pea salad – Evesham goat's curd, spiced pea fritters, pea shoots, mint, caper and shallot dressing (v, veo) (227 377 kcal) 7.95/12. Roasts All our roasts are served with roast potatoes, Yorkshire pudding, seasonal greens, maple-roasted carrots, our braised leeks with mozzarella, Cheddar and vegetarian Parmesan cauliflower cheese, and red wine gravy. Stokes Marsh Farm rump of beef – slow-braised beef shin, horseradish sauce (1751 kcal) 18. Try this with our best-selling and Bristol-born brew: Butcombe Original beer Cameron Naughton pork belly – 'porchetta' with fennel and herbs, sausage stuffing, apple sauce (1220 kcal) 17. Veggie roast of the week – seasonal vegetables, vegan jus (1762 kcal) 14. Mains The H&G burger – smoked bacon relish, Monterey jack, crispy onions, mustard aioli, Koffmann fries (1201 kcal) 14. Butcombe Gold beer-battered fish – thick cut chips, proper mushy peas or curry sauce, tartare sauce (1006-1127 kcal) 14.50/18. Summer vegetable risotto – marinated courgettes, sugar snap peas, vegan feta (ve) (1001 kcal) 16. Cornish mackerel – Isle of Wight tomatoes, new potatoes, black olive, green beans, soft boiled egg (780 kcal) 14. Sides Braised leeks, cheese sauce, pangritata (v) (201 kcal) 4.95 Caesar salad, Parmesan, anchovy dressing (218 kcal) 4. Yorkshire pudding filled with sticky beef shin, horseradish (1620 kcal) 5.95 Butcombe Gold beer-battered onion rings (v) (710 kcal) 3. Summer greens, garlic and herb butter (v) (125 kcal) 4.50 Koffmann thick-cut pub chips (v) (1641 kcal) 4.	•					8.75	
English pea salad – Evesham goat's curd, spiced pea fritters, pea shoots, mint, caper and shallot dressing (v, veo) 222/377 kcal) 7.95/12. Roasts All our roasts are served with roast potatoes, Yorkshire pudding, seasonal greens, maple-roasted carrots, our braised leeks with mozzarella, Cheddar and vegetarian Parmesan cauliflower cheese, and red wine gravy. Stokes Marsh Farm rump of beef – slow-braised beef shin, horseradish sauce (1151 kcal) 18. Try this with our best-selling and Bristol-born brew: Butcombe Original beer Cameron Naughton pork belly – 'porchetta' with fennel and herbs, sausage stuffing, apple sauce (1220 kcal) 17. Veggie roast of the week – seasonal vegetables, vegan jus (1382 kcal) 18. Mains The H&G burger – smoked bacon relish, Monterey jack, crispy onions, mustard aioli, Koffmann fries (1201 kcal) 16. Butcombe Gold beer-battered fish – thick cut chips, proper mushy peas or curry sauce, tartare sauce (1096-1123 kcal) 16. Cornish mackerel – Isle of Wight tomatoes, new potatoes, black olive, green beans, soft boiled egg (388 kcal) 21. Grilled chicken Caesar salad, anchovy dressing. Parmesan, bacon, soft boiled egg (772 kcal) 14. Sides Braised leeks, cheese sauce, pangritata (v) (103 kcal) 4.95 Caesar salad, Parmesan, anchovy dressing (218 kcal) 4.97 kshire pudding filled with sticky beef shin, horseradish (626 kcal) 5.95 Butcombe Gold beer-battered onion rings (v) (540 kcal) 3. Summer greens, garlic and herb butter (v) (225 kcal) 4.50 Koffmann thick-cut pub chips (v) (644 kcal)	Ü			•	llots (ve) (318/548 kcal)	6.75/12.50	
Roasts All our roasts are served with roast potatoes. Yorkshire pudding, seasonal greens, maple-roasted carrots, our braised leeks with mozzarella, Cheddar and vegetarian Parmesan cauliflower cheese, and red wine gravy. Stokes Marsh Farm rump of beef – slow-braised beef shin, horseradish sauce (#151 kcall) Try this with our best-selling and Bristol-born brew: Butcombe Original beer Cameron Naughton pork belly – 'porchetta' with fennel and herbs, sausage stuffing, apple sauce (#220 kcall) 17. Veggie roast of the week – seasonal vegetables, vegan jus (#382 kcall) The H&G burger – smoked bacon relish, Monterey jack, crispy onions, mustard aioli, Koffmann fries (#201 kcall) 16. Butcombe Gold beer-battered fish – thick cut chips, proper mushy peas or curry sauce, tartare sauce (#096-1123 kcall) 16. Summer vegetable risotto – marinated courgettes, sugar snap peas, vegan feta (ve) (#191 kcall) 16. Cornish mackerel – Isle of Wight tomatoes, new potatoes, black olive, green beans, soft boiled egg (*388 kcall) 21. Sides Braised leeks, cheese sauce, pangritata (v) (*303 kcall) 4.95 Caesar salad, Parmesan, anchovy dressing (*218 kcall) 4.95 Caesar salad, Parmesan, anchovy dressing (*218 kcall) 3. Summer greens, garlic and herb butter (v) (#25 kcall) 4.50 Koffmann thick-cut pub chips (v) (*641 kcall) 4.50 Koffmann thick-cut pub chips (v) (*641 kcall)		• •	e e			10.95	
All our roasts are served with roast potatoes, Yorkshire pudding, seasonal greens, maple-roasted carrots, our braised leeks with mozzarella, Cheddar and vegetarian Parmesan cauliflower cheese, and red wine gravy. Stokes Marsh Farm rump of beef – slow-braised beef shin, horseradish sauce (1/51 kcall) Stokes Marsh Farm rump of beef – slow-braised beef shin, horseradish sauce (1/51 kcall) 18. Try this with our best-selling and Bristol-born brew: Butcombe Original beer Cameron Naughton pork belly – 'porchetta' with fennel and herbs, sausage stuffing, apple sauce (1/220 kcall) 17. Veggie roast of the week – seasonal vegetables, vegan jus (1/502 kcall) Mains The H&G burger – smoked bacon relish, Monterey jack, crispy onions, mustard aioli, Koffmann fries (1/201 kcall) 16. Butcombe Gold beer-battered fish – thick cut chips, proper mushy peas or curry sauce, tartare sauce (1/200 kcall) 14. Soummer vegetable risotto – marinated courgettes, sugar snap peas, vegan feta (ve) (1/201 kcall) 16. Cornish mackerel – Isle of Wight tomatoes, new potatoes, black olive, green beans, soft boiled egg (7/20 kcall) 16. Grilled chicken Caesar salad, anchovy dressing, Parmesan, bacon, soft boiled egg (7/20 kcall) 16. Sides Braised leeks, cheese sauce, pangritata (v) (1/201 kcall) 4.95 Caesar salad, Parmesan, anchovy dressing (2/10 kcall) 4.97 kchlore Gold beer-battered onion rings (v) (7/10 kcall) 3. Summer greens, garlic and herb butter (v) (1/201 kcall) 4.50 Koffmann thick-cut pub chips (v) (1/41 kcall) 4. Stommer greens, garlic and herb butter (v) (1/201 kcall) 4. Stommer greens, garlic and herb butter (v) (1/201 kcall) 4. Stommer greens, garlic and herb butter (v) (1/201 kcall) 4. Stommer greens, garlic and herb butter (v) (1/201 kcall) 4. Stommer greens, garlic and herb butter (v) (1/201 kcall) 4. Stommer greens, garlic and herb butter (v) (1/201 kcall) 4. Stommer greens, garlic and herb butter (v) (1/201 kcall)	English pea	salad – Evesham goat's curd, spice	d pea fritters, pea shoo	ts, mint, caper and shallo	ot dressing (v, veo) (223/357 kcal)	7.95/12.95	
Cameron Naughton pork belly - 'porchetta' with fennel and herbs, saus age stuffing, apple sauce (1220 kcall) 17. Veggie roast of the week - seasonal vegetables, vegan jus (1382 kcall) 18. Mains The H&G burger - smoked bacon relish, Monterey jack, crispy onions, mustard aioli, Koffmann fries (1201 kcall) 19. Butcombe Gold beer-battered fish - thick cut chips, proper mushy peas or curry sauce, tartare sauce (1096-1123 kcall) 19. Summer vegetable risotto - marinated courgettes, sugar snap peas, vegan feta (ve) (1191 kcall) 19. Cornish mackerel - Isle of Wight tomatoes, new potatoes, black olive, green beans, soft boiled egg (388 kcall) 21. Grilled chicken Caesar salad, anchovy dressing, Parmesan, bacon, soft boiled egg (712 kcall) 21. Sides Braised leeks, cheese sauce, pangritata (v) (203 kcall) 4.95 Caesar salad, Parmesan, anchovy dressing (248 kcall) 4.95 Vorkshire pudding filled with sticky beef shin, horseradish (626 kcall) 5.95 Butcombe Gold beer-battered onion rings (v) (540 kcall) 3. Summer greens, garlic and herb butter (v) (125 kcall) 4.50 Koffmann thick-cut pub chips (v) (644 kcall)	All our roas with mozza	rella, Cheddar and vegetarian Parm	esan cauliflower chees	e, and red wine gravy.	ted carrots, our braised leeks	18.95	
Weggie roast of the week - seasonal vegetables, vegan jus (1782 kcall) 14. Mains The H&G burger - smoked bacon relish, Monterey jack, crispy onions, mustard aioli, Koffmann fries (1201 kcall) 16. Butcombe Gold beer-battered fish - thick cut chips, proper mushy peas or curry sauce, tartare sauce (1096/1423 kcall) 14.50/18. Summer vegetable risotto - marinated courgettes, sugar snap peas, vegan feta (ve) (1191 kcall) 16. Cornish mackerel - Isle of Wight tomatoes, new potatoes, black olive, green beans, soft boiled egg (588 kcall) 21. Grilled chicken Caesar salad, anchovy dressing, Parmesan, bacon, soft boiled egg (712 kcall) 14. Sides Braised leeks, cheese sauce, pangritata (v) (203 kcall) 4.95 Caesar salad, Parmesan, anchovy dressing (218 kcall) 4. Yorkshire pudding filled with sticky beef shin, horseradish (626 kcall) 5.95 Butcombe Gold beer-battered onion rings (v) (540 kcall) 3. Summer greens, garlic and herb butter (v) (125 kcall) 4.50 Koffmann thick-cut pub chips (v) (644 kcall) 4.		-					
Mains The H&G burger - smoked bacon relish, Monterey jack, crispy onions, mustard aioli, Koffmann fries (1201 kcall) Butcombe Gold beer-battered fish - thick cut chips, proper mushy peas or curry sauce, tartare sauce (1096/1423 kcall) Summer vegetable risotto - marinated courgettes, sugar snap peas, vegan feta (ve) (1191 kcall) Cornish mackerel - Isle of Wight tomatoes, new potatoes, black olive, green beans, soft boiled egg (588 kcall) Grilled chicken Caesar salad, anchovy dressing, Parmesan, bacon, soft boiled egg (712 kcall) Sides Braised leeks, cheese sauce, pangritata (v) (303 kcall) 4.95 Caesar salad, Parmesan, anchovy dressing (248 kcall) 4.97 Vorkshire pudding filled with sticky beef shin, horseradish (626 kcall) 5.95 Butcombe Gold beer-battered onion rings (v) (540 kcall) Summer greens, garlic and herb butter (v) (125 kcall) 4.50 Koffmann thick-cut pub chips (v) (644 kcall)	Cameron Na	aughton pork belly - 'porchetta' wit	th fennel and herbs, sai	ısage stuffing, apple saud	ce (1220 kcal)	17.50	
The H&G burger - smoked bacon relish, Monterey jack, crispy onions, mustard aioli, Koffmann fries (1201 kcall) Butcombe Gold beer-battered fish - thick cut chips, proper mushy peas or curry sauce, tartare sauce (1096/1423 kcall) Summer vegetable risotto - marinated courgettes, sugar snap peas, vegan feta (ve) (1191 kcall) Cornish mackerel - Isle of Wight tomatoes, new potatoes, black olive, green beans, soft boiled egg (588 kcall) Grilled chicken Caesar salad, anchovy dressing, Parmesan, bacon, soft boiled egg (712 kcall) Sides Braised leeks, cheese sauce, pangritata (v) (303 kcall) 4.95 Caesar salad, Parmesan, anchovy dressing (218 kcall) 4.97 Yorkshire pudding filled with sticky beef shin, horseradish (626 kcall) 5.95 Butcombe Gold beer-battered onion rings (v) (510 kcall) 3.05 Summer greens, garlic and herb butter (v) (125 kcall) 4.50 Koffmann thick-cut pub chips (v) (644 kcall)	Veggie roast of the week - seasonal vegetables, vegan jus (1582 kcal)						
Butcombe Gold beer-battered fish – thick cut chips, proper mushy peas or curry sauce, tartare sauce (1096/1423 kcail) 14.50/18. Summer vegetable risotto – marinated courgettes, sugar snap peas, vegan feta (ve) (1191 kcail) 16. Cornish mackerel – Isle of Wight tomatoes, new potatoes, black olive, green beans, soft boiled egg (588 kcail) 21. Grilled chicken Caesar salad, anchovy dressing, Parmesan, bacon, soft boiled egg (712 kcail) 14. Sides Braised leeks, cheese sauce, pangritata (v) (303 kcail) 4.95 Caesar salad, Parmesan, anchovy dressing (248 kcail) 4.95 Vorkshire pudding filled with sticky beef shin, horseradish (626 kcail) 5.95 Butcombe Gold beer-battered onion rings (v) (540 kcail) Summer greens, garlic and herb butter (v) (125 kcail) 4.50 Koffmann thick-cut pub chips (v) (644 kcail)	Mains						
Summer vegetable risotto – marinated courgettes, sugar snap peas, vegan feta (ve) (1191 kcall) Cornish mackerel – Isle of Wight tomatoes, new potatoes, black olive, green beans, soft boiled egg (588 kcall) Grilled chicken Caesar salad, anchovy dressing, Parmesan, bacon, soft boiled egg (712 kcall) Sides Braised leeks, cheese sauce, pangritata (v) (303 kcall) 4.95 Caesar salad, Parmesan, anchovy dressing (248 kcall) Yorkshire pudding filled with sticky beef shin, horseradish (626 kcall) 5.95 Butcombe Gold beer-battered onion rings (v) (540 kcall) Summer greens, garlic and herb butter (v) (125 kcall) 4.50 Koffmann thick-cut pub chips (v) (644 kcall)	The H&G bu	ırger - smoked bacon relish, Monter	ey jack, crispy onions, m	ustard aioli, Koffmann fri	es (1201 kcal)	16.50	
Cornish mackerel – Isle of Wight tomatoes, new potatoes, black olive, green beans, soft boiled egg (588 kcall) Grilled chicken Caesar salad, anchovy dressing, Parmesan, bacon, soft boiled egg (712 kcall) Sides Braised leeks, cheese sauce, pangritata (v) (303 kcall) 4.95 Caesar salad, Parmesan, anchovy dressing (248 kcall) Yorkshire pudding filled with sticky beef shin, horseradish (626 kcall) 5.95 Butcombe Gold beer-battered onion rings (v) (540 kcall) Summer greens, garlic and herb butter (v) (125 kcall) 4.50 Koffmann thick-cut pub chips (v) (644 kcall)	Butcombe G	old beer-battered fish – thick cut cl	hips, proper mushy peas	or curry sauce, tartare sa	uce (1096/1423 kcal)	14.50/18.50	
Grilled chicken Caesar salad, anchovy dressing, Parmesan, bacon, soft boiled egg (712 kcal) Sides Braised leeks, cheese sauce, pangritata (v) (303 kcal) 4.95 Caesar salad, Parmesan, anchovy dressing (248 kcal) Yorkshire pudding filled with sticky beef shin, horseradish (626 kcal) 5.95 Butcombe Gold beer-battered onion rings (v) (540 kcal) Summer greens, garlic and herb butter (v) (125 kcal) 4.50 Koffmann thick-cut pub chips (v) (644 kcal)	Summer veg	etable risotto – marinated courgette	s, sugar snap peas, vegan	feta (ve) (1191 kcal)		16.50	
Sides Braised leeks, cheese sauce, pangritata (v) (303 kcall) 4.95 Caesar salad, Parmesan, anchovy dressing (248 kcall) 4.95 Yorkshire pudding filled with sticky beef shin, horseradish (626 kcall) 5.95 Butcombe Gold beer-battered onion rings (v) (540 kcall) 5.95 Summer greens, garlic and herb butter (v) (125 kcall) 4.50 Koffmann thick-cut pub chips (v) (644 kcall)	Cornish mackerel – Isle of Wight tomatoes, new potatoes, black olive, green beans, soft boiled egg (588 kcal)						
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Yorkshire pudding filled with sticky beef shin, horseradish (626 kcall) 5.95 Butcombe Gold beer-battered onion rings (v) (540 kcall) 3. Summer greens, garlic and herb butter (v) (125 kcall) 4.50 Koffmann thick-cut pub chips (v) (644 kcall) 4.	Sides						
Summer greens, garlic and herb butter (v) (125 kcal) 4.50 Koffmann thick-cut pub chips (v) (644 kcal)	Braised leek	ks, cheese sauce, pangritata (v) 30	3 kcal) 4.95	Caesar salad, Parmesa	nn, anchovy dressing (248 kcal)	4.95	
	Yorkshire pu	dding filled with sticky beef shin, h	orseradish (626 kcal) 5.95	Butcombe Gold beer	-battered onion rings (v) (540 kg	al) 3.95	
	Summer gre	eens, garlic and herb butter (v) (12	5 kcal) 4.50	Koffmann thick-cut	pub chips (v) (644 kcal)	4.25	
	Roast potato	oes, smoked bacon relish, crispy o	onions (741 kcal) 5.95	Posh fries – truffle a	ioli, Parmesan, chives (v) (904 kca	d) 4.9 5	



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Turn over to order our, puddings and more







Puddings

Cotswold Gin summer pudding - elderflower sorbet, candied ginger, mint (ve) (225 kcal)			
Little Biscoff doughnuts – caramel sauce, vegan vanilla ice cream, caramelised biscuit crumbs (ve) (444 kcal)			
Peach frangipane tart – raspberry yoghurt sorbet, almond wafer (357 kcall)			
Dark chocolate mousse – caramelised banana, salted caramel, popcorn, honeycomb ice cream (v) (1041 kcall)			
This tastes amazing with our Grenat Maury Lafage red dessert wine			
Cheddar Valley strawberries – whipped elderflower cheesecake, vanilla shortbread, lavender praline (494 kcal)			
Affogato – honeycomb ice cream, Illy espresso, little biscuit (236 kcal)			
Food for thought; 50p from every sale of this dish will be donated to The Burnt Chef Project			

Cheese

Lye Cross Farm vintage Cheddar, Ragstone goat's cheese, Cropwell Bishop Stilton (689 kcal)

Served with caramelised apple chutney, cornichons, crackers

11.95

Try a glass of Cockburn's port to go with your cheese

50ml 4.50



Bulleit Bourbon Old Fashioned

The Burnt Chef Project is a non-profit campaign operating within the hospitality industry to challenge mental health stigma through training and open conversations. We are working closely with them to support our teams welfare and spread the message far and wide.

menu for full price list

After Drinks - ask for our range of brandies, whiskies, rums and liqueurs

Espresso Martini Grenat Maury Lafage - red dessert wine Please refer to the drinks

Limoncello Classic Negroni

Valdivieso Eclat Botrytis Semillon - white

dessert wine

Coffee & Tea - A full range of hot drinks are available. Please ask to see the full listing

Perhaps try something chilled? Dairy-free milks available

Iced coffee: Illy espresso, milk, maple syrup

3.25 Iced tea: Canton red berry and hibiscus, fresh mint

2.75

Our Suppliers & Producers

We care immensely about the quality, provenance and seasonality of the produce we buy, and work with suppliers and producers of the same mindset, striving to be sustainable, with complete traceability.

These guys share our passion and we're very proud to work with them, sourcing some of the best produce from around the South West and delivering it fresh to our kitchens six days a week.

Team Rewards - Please note we will add an optional 10% team reward to your bill and be assured 100%

will be shared with today's team.

Allergen Info - (v) Veggie friendly, (ve) Vegan friendly – ask a team member for gluten friendly options.

Please inform a member of our team of any allergies before placing your order. We cannot

guarantee the absence of all allergens in our dishes.

Calorie Info - All of our portions are calculated for one person to consume, except the snacks to share

which are encouraged for 2 to 4 people to consume. Adults need around 2000 kcal a day.