

NHS



## SMALL BITES

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Selection of caramelised, chilli and truffle nuts	5
Chef's marinated olives	4
Traditional humus with olive oil, a sprinkling of cayenne pepper and warm pita bread	5

## STARTERS

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Spiced apple and parsnip soup served with a chunk of bread	6
Twice baked cheese soufflé with spring onion and Parmesan	8
Pan fried scallops served with pancetta, parsnip puree, Shimeji mushrooms and micro greens	12 / 21
Salmon Smoked salmon rilette served with a dill crème fraiche and rye bread	8
Ham hock Ham hock terrine served with Tracklements apple & brandy chutney	8

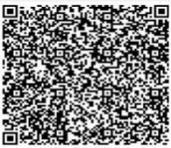
## PUB CLASSICS

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100% beef burger Dry aged, Luckington farm grass-fed beef, smoked bacon, Cheddar cheese, little gem lettuce and tomato in a toasted brioche bun with sweet potato chips	14
Breast of chicken 'burger' With little gem lettuce and tomato served in a toasted brioche bun with lemon mayo and sweet potato chips	12
Fish and chips Beer battered cod with hand cut chips, mushy peas and tartare sauce	14
Homemade pie of the day mashed potatoes and seasonal vegetables	13

Please let us know if you have any dietary requirements

The Cat and Custard Pot, Shipton Moyne, GL8 8PN | [catandcustard.co.uk](http://catandcustard.co.uk) | 01666880249 | @catandcustard



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## MAIN COURSES

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<b>Vegetarian wellington</b>	14
Wild mushroom, butternut and brie wellington on a bed of buttered greens	
<b>Pan fried Sea Bream</b>	18
Pan fried sea bream with crushed new potato, samphire and a caper prawn sauce	
<b>Roast turkey</b>	14
Turkey parcel wrapped in bacon served with confit potato, sprouts, carrots and gravy	
<b>Ox cheek of locally produced, 100% grass fed beef</b>	17
Slow cooked ox cheeks from Luckington farm with buttered kale, creamed potatoes and horseradish & celeriac remoulade	
<b>Classic chicken supreme</b>	16
Locally sourced chicken breast served with fondant potato and a wild mushroom tarragon cream sauce	
<b>Ribeye steak 10 oz</b>	22
Dry aged Luckington farm beef with roasted plum tomatoes, mushrooms and hand cut chips.	

## SIDE

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<b>Chips, New potatoes, Mash potatoes, Carrots, Savoy cabbage, Mixed vegetables, Onion rings, Garlic bread, Garden salad</b>	3
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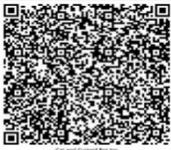
## DESSERTS

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<b>The Cat custard pot</b>	7
Crème brûlée with white chocolate and raspberries	
<b>Christmas pudding</b>	7
with brandy butter, rum sauce	
<b>Warm chocolate tart</b>	8
Served with a maple and walnut Ice cream	
<b>Apple and Blackberry crumble</b>	7
Served with vanilla custard	
<b>Selection of ice creams and sorbets – per scoop</b>	2.50
Vanilla, chocolate, strawberry, mint choc chip, cappuccino, maple and walnut, raspberry, mango, lemon	
<b>Selection of British cheeses</b>	9.50

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# SUNDAY LUNCH

## SMALL BITES

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Selection of caramelised, chilli and truffle nuts	5
Chef's marinated olives	4
Traditional humus with olive oil, a sprinkling of cayenne pepper and warm pita bread	5

## STARTERS

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Spiced apple and parsnip soup served with a chunk of bread	6
Twice baked cheese soufflé with spring onion and Parmesan	8
Pan fried scallops served with pancetta, parsnip puree, Shimiji mushrooms and micro greens	12 / 21
Salmon Smoked salmon rilette served with a dill crème fraiche and rye bread	8
Ham hock Ham hock terrine served with Traclements apple & brandy chutney	8

## Roast of the Day

Luckington farm roast sirloin of beef – £16

Roast chicken breast - £16

Honey roasted ham - £16

Vegetable roast – £14

Served with roast potatoes, chef selection of vegetables  
and Yorkshire pudding

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## MAIN COURSES

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<b>Pan fried Sea Bream</b>	18
Pan fried sea bream with crushed new potato, samphire and a caper prawn sauce	
<b>Homemade pie of the day</b>	13
mashed potatoes and seasonal vegetables	
<b>100% beef burger</b>	14
Dry aged, local, grass-fed beef, smoked bacon, Cheddar cheese, little gem lettuce and tomato in a toasted brioche bun with sweet potato chips	
<b>Breast of chicken 'burger'</b>	12
With little gem lettuce and tomato served in a toasted brioche bun with lemon mayo and sweet potato chips	
<b>Ribeye steak 10 oz</b>	22
Dry aged Luckington beef with roasted plum tomatoes, mushrooms and hand cut chips.	

## SIDE

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<b>Chips, New potatoes, Mash potatoes, Carrots, Savoy cabbage, Mixed vegetables, Onion rings, Garlic bread, Garden salad</b>	3
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## DESSERTS

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Crème brûlée with white chocolate and raspberries	
<b>Christmas pudding</b>	7
with brandy butter, rum sauce	
<b>Warm chocolate tart</b>	8
Served with a maple and walnut Ice cream	
<b>Apple and Blackberry crumble</b>	7
Served with vanilla custard	
<b>Selection of ice creams and sorbets – per scoop</b>	2.50
Vanilla, chocolate, strawberry, mint choc chip, cappuccino, maple and walnut, raspberry, mango, lemon	
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