



SMALL BITES

Selection of caramelised, chilli and truffle nuts	5
Chef's marinated olives	5
Traditional humus	6
Biltong	4

STARTERS

Home made soup of the day served with a freshly baked bread	6
Twice baked cheese soufflé with spring onion and Parmesan	8
Pan fried scallops served with pancetta, pea puree, wild mushrooms, truffle oil and micro greens	12 / 21
Smoked mackerel pate with horseradish & dill crème fraiche, a cucumber mixed leaves salad and toast	8
Charcuterie board a selection of cured meats with feta, olives, and freshly baked bread with oils	12

SALADS

Cajun chicken salad Gently spiced chicken fillets on a bed of salad leaves and tomatoes	14
Cerney goats cheese salad with roasted beetroot, walnuts and a balsamic glaze	14
Heritage tomatoes salad with fresh Italian mozzarella and rocket	8

PUB CLASSICS

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	15
Breast of chicken 'burger' With little gem lettuce and tomato served in a toasted brioche bun with lemon mayo and sweet potato chips	14
Fish and chips Beer battered cod with hand cut chips, mushy peas and tartare sauce	15
Luckington farm steak and ale pie mashed potatoes and seasonal vegetables	15

Please let us know if you have any dietary requirements

10% discretionary service charge will be added to your bill

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MAIN COURSES

Cerney goat cheese, spring onion and spinach cakes served with sweet potato fries, beetroot mayonnaise and a garden salad	14
Pan-fried sea bream with crushed new potatoes, samphire and a red pesto sauce	18
Ox cheek of locally produced, 100% grass fed beef Slow cooked ox cheeks from Luckington farm with buttered kale, carrots, creamed potatoes and celeriac remoulade	18
Pork belly Slow cooked belly with a sweet potato fondant, savoy cabbage and honey mustard sauce	17
Classic chicken supreme Locally sourced chicken breast served with spring onion mash and creamy wild mushrooms	16
Ribeye steak 10 oz Dry aged Luckington farm beef with roasted plum tomatoes, wild mushrooms and hand cut chips. <i>Add: Peppercorn or stilton sauce</i>	25 2.50

SIDE

Chips, New potatoes, Mash potatoes, Carrots, Savoy cabbage, Mixed vegetables, Garden salad	3
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DESSERTS

Custard pot Crème brûlée with white chocolate and raspberries	7
Warm chocolate brownie Served with candied walnuts chocolate sauce and maple and walnut Ice cream	8
Lemon cheesecake Served with vanilla ice cream	7
Selection of ice creams and sorbets – per scoop Vanilla, chocolate, strawberry, cappuccino, maple & walnut, rum & raisin, pistachio, raspberry, lemon	2.50
Selection of British cheeses	9.50

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