



Sunday

Chef's marinated olives	5
Traditional humus	6
Drywors	5
Biltong	5

Soup of the day with homemade bread	6.5
Ham hock croquettes served with homemade cranberry sauce	8
Twice baked cheese soufflé with spring onion and Parmesan	8
Beetroot tartare a selection of chopped and sliced beetroot, served with capers and a horseradish crème fraiche	8
Mushroom salad confit chestnut mushrooms, roasted butternut, stilton and rocket with a balsamic olive oil dressing	8
Mackerel pate with homemade bread and mixed leaves	8

Roast sirloin of beef – £19.95

Roasted chicken breast - £18.95

Roasted loin of pork - £18.95

Nut roast - £18.50

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

Cod pan fried cod with bubble and squeak, chorizo, chorizo butter sauce	24
Truffled tagliatelle with mushrooms, spring onion and Parmesan shavings	21
100% beef burger Dry aged, local, grass-fed beef, smoked bacon, Cheddar cheese, little gem lettuce and tomato in a toasted bun with chips	18
Mushroom and halloumi burger with lettuce, tomato, in a toasted brioche bun with fries	17

Please let us know if you have any dietary requirements | 10% discretionary service charge will be added to your bill

The Cat and Custard Pot, Shipton Moyne, GL8 8PN | catandcustard.co.uk | 01666880249 | @catandcustard

Supporting our Luckington Farm, beef locally regeneratively farmed. 100% grass fed.