



NIBBLES

Olives	5
Biltong / Droewors	6
Hummus	5

STARTERS

Soup of the day	8
freshly made soup of the day served with homemade bread	
Croquettes	11
goats cheese and beetroot croquettes served with a maple syrup, chilli and sage dressing	
Soufflé	11
twice baked cheese soufflé with stilton and walnuts	
Fish of the day	MV
please ask our servers for todays fish special	
Pork belly	10
bbq pork belly bites served with a homemade slaw and jalapeno sauce	
Crab cakes	12
served with a crisp vegetable salad	
Biltong salad	11/21
served with sweet potato, baby spinach, caramelised onion and stilton	
Roasted pear salad	11/21
salad of mixed leaves, roasted pears, feta, caramelised sesame seed peanuts and pomegranate	

PUB CLASSICS

Fish and chips	20
beer battered haddock with chips, mushy peas, and tartare sauce	
Steak & ale pie	21
with mash potatoes, and seasonal vegetables	
Sausage and mash	19
Cotswold herb sausages served with mash potatoes, garden peas and onion gravy	
100% beef burger	21
dry aged beef burger, smoked bacon, red Leicester cheese, lettuce, tomato and Dijon mustard mayo, in a toasted brioche bun with fries	
Mushroom burger	18
halloumi cheese, portabello mushroom, lettuce, tomato, served with Dijon mustard mayo in a toasted brioche bun with fries	

SIDES

chips, tenderstem broccoli	6
fries, mash or new potatoes, roasted carrots	5
rocket and Parmesan salad, garden salad	5
truffle and Parmesan fries	8
cheesy chips	7
gravy jug	3
sausage for the dog	3.5
Steak sauces:	4
peppercorn sauce, stilton sauce, red wine sauce.	

MAIN COURSES

Tarte tatin	22
shallot and beetroot tarte tatin, grilled goats cheese and served with a mixed garden salad	
Vegetarian moussaka	24
layers of roasted aubergine and courgette baked in a rich tomato and lentil sauce topped with bechamel served with a rocket and Parmesan salad and focaccia bread	
Brill	32
Pan fried brill served with a wild mushroom ragu and charred pak choi	
Chickensupreme	28
served with wild mushrooms, tenderstem broccoli, scallion boxty and a white wine and cream sauce	
Lamb Shank	29
Slow cooked lamb shank served with mash potatoes, carrots, cavolo nero and a red wine jus	
Luckington Farm steak:	
all our organic steaks are served with fries and a rocket and Parmesan salad	
Steak frites	23
8oz Rump	27
10oz Sirloin	32
8oz Fillet	37
Tomahawk – pre order only	£10/100g

Please Note:
any dish adjustments may incur an
an additional charge