The Bistro on the square Lunch Menu

Gin of the month NEAT gin with Mediterranean tonic and orange garnish £7.00

Head to our Bistro Facebook page and type 'gin' in any post for gin membership, discount and masterclass updates.

Allergens: G – Gluten, C – Celery, E – Eggs, F – Fish, P – Peanuts, N – Nuts, S – Sesame, So – Soya, Mo – Molluscs, M – Milk,

Cr – Crustaceans, Mu – Mustard, L – Lupin, SD – Sulphur Dioxide

BAR SNACKS 5

Bread selection, oil, balsamic (G, Sd)
Marinated mixed olives

Feta cheese stuffed bell peppers (M, Sd)

Goats' cheese pearls, confit tomato (M)

Garlic Bread, smooth pesto, tomato fondue (G)

BAR SNACKS

5

Mini chorizo, roast red pepper puree Mozzarella bocconcini, cherry tomatoes (M) Hummus, olive oil, sumac, home-made bread (G)

COLD SANDWICHES Also available as Gluten Free

8

9

12

9

11

Choice of white or brown bloomer, all served with crisps and mixed leaves

Honey roast ham and wholegrain mustard (G, Mu, M)

Salmon & cucumber (F, M, G)

Cheddar & red onion marmalade (M, G, Sd)

Grilled aubergine, hummus, tomato (G, M)

Free range egg mayonnaise, rocket (E, M, Sd)

HOT SANDWICHES Also available as Gluten Free

All served with fries and mixed leaves

Streaky free-range bacon and brie baguette (Sd, M, G)

Sirloin minute steak ciabatta, mushroom, onion (Sd, M, G)

Buffalo Mozzarella, pesto and tomato baguette (Sd, M, G)

Toasted open piri-piri chicken sandwich, chilli sauce (Sd, M, G)

LIGHT AND LUNCH PLATES

Local Daylesford Organic smoked salmon, capers, caviar, crème fraiche, fennel cress (F, M, Sd)	9
Cotswold ploughman's platter, local cheddar, honey roast ham, piccalilli, bread, pickles (Sd, Mu, G, M, E)	16
Baked camembert to share, red onion marmalade, grilled bloomer, salad (G, M, Sd)	16
Vegetarian antipasti sharing platter, hummus, artichoke, tomatoes, peppers, olives, balsamic (G, M, Sd)	16
6oz Sirloin steak, fries, hollandaise, mixed leaf (E, Sd)	15
Wild mushroom risotto, parmesan crisp	15
Flat iron chicken, roasted butternut squash, sweet potato, spinach, pumpkin & chilli dressing	16

4

SIDE PLATES

Buttered new potatoes (M)

French fries

Seasonal vegetables (M)

Roquet and parmesan salad, balsamic (Sd, M)

Green beans, almond (N, M)

SWEET PLATES

7

Chocolate brownie, vanilla ice cream (G, M, E) Vanilla crème brulee, shortbread biscuit (G, M, E)

Strawberry Eton mess (M)

Selection of ice cream & sorbet (M)

CHEESE

10

Selection of 4 local and artisan cheeses, biscuits, chutney, celery, grapes (G, M, C, Sd)