

NIBBLES

OLIVES [Vg] £4.5

CHEESEY GARLIC CIABATTA [So, G, M, V] £4.5

GARLIC NAAN £6
chilli hummus [G, S, So, Vg]

FISH GOUJONS £8.5
tandoori mayo [G, F, E, So]

DUCK GYOZA £10
honey soya dressing [G, S, So]

MAPLE GLAZED CHORIZO [GFI] £6

CRISPY PORK BELLY £8
harisa mayo [GFI, E, So]

SCOTCH EGG £4.5
Piccalilli [So, G, M, E]

STARTERS/LIGHT BITES

CHEF'S CHOICE SOUP £9
croutons, warm bread, herb oil [G*, So, Vg]

ROSEMARY & GARLIC BAKED CAMEMBERT £11
warm bread, chipolata, crispy bacon, house relish [G*, So, M, Mu, Sd]

SPICED BREADED WHITEBAIT £10
dill, lemon mayo, warm bread [G, F, E, So]

BATTERED LEMON PRAWNS £12
pepper, pineapple, sesame seed [G, Cr, S, So]

CHICKEN CAESAR SALAD (S) £11 (L) £17
bacon, anchovies, croutons, parmesan, eggs [G, F, E, M, So]

DUCK LIVER & ORANGE PARFAIT £9
red onion jam, warm bread [G*, M, So]

ON THE SIDE

TRIPLE COOKED CHIPS [So, G*] £4.5

FRENCH FRIES [So, G*] £4.5

BUTTERED GREENS [GFI, M, So] £4.5

HOUSE SALAD [So, Mu, G*] £4.5

MASHED POTATOES [M] £4.5

HERB NEW POTATOES [So] £4.5

DAUPHINOISE POTATOES [So, M] £4.5

GARLIC CIABATTA [G, M] £4.5

COUNTRYSIDE CLASSICS

COTSWOLD ALE BATTERED HADDOCK £20
triple cooked chips, mushy peas, tartar sauce, lemon [G*, E, M, F, So]

CHEF'S CHOICE PIE £20
mashed potatoes, greens, gravy [G, E, C, Mu, M, So]

DOVER'S BEEF BURGER £19
French fries, bacon, smoked cheddar, mayo, salad, gherkin, coleslaw, tomato relish, onion rings
[G*, M, Mu, E, So] £19

SIRLOIN STEAK 8oz £37
broccoli, roasted tomato, triple cooked chips, baby gem,
choice of sauce - peppercorn, hollandaise, garlic butter [So, M]

COTSWOLD SAUSAGES £18.5
mashed potatoes, greens, caramelised onion, gravy [G*, Sd, M, So]

KING PRAWN LINGUINE £19.5
lemon cream sauce, green courgette, parsley, parmesan, crispy spring onion [G, Cr, M, So]

VEGAN PEA & SHALLOT RAVIOLI £17
wilted spinach, broad beans, crispy onion, pea purée, roasted tomato, lemon oil [G, So, Vg]

VEGAN SAUSAGES £17
mashed potatoes, caramelised onion, greens, gravy [G, So, Sd, Vg]

AUTHENTIC CEYLON & ASIAN

STARTERS/LIGHT BITES

AUBERGINE, GREEN COURGETTE & BROCOLLI PAKORA £9
kachumber salad, mango compote, crispy onion [So, Vg]

LAMB SAMOSA £9.5
mango sauce, minted yoghurt [So, G, M]

CHICKEN SATAY £9.5
spiced peanut sauce, pickled vegetable, pea shoot [So, N, E]

VEGETABLE SPRING ROLL £8.5
sweet chilli sauce [G, So, Vg]

CHEF INDUNIL'S AWARD-WINNING CURRIES

All curries served with pilau rice, poppadoms, chutney and pickled vegetable

ROAST CAULIFLOWER, SWEET POTATO & SPINACH CURRY [GFI, So, Ve] // £17

CHEF'S SPECIAL CURRY an authentic chicken curry from the Far East & Asia [GFI, M, So] // £18

THAI RED KING PRAWN & GREEN BEAN CURRY [GFI, Cr, F, M, So] // £19.5

CEYLON STYLE BLACK LAMB CURRY [GFI, So] /// £22

Dishes may contain nut/nut derivatives. Should you or anyone in your party have any dietary requirements or allergies, please ask us about any of these dishes and their content. **G**-Gluten, **G***-Can be done Gluten Free, **GFI** - Gluten Free Ingredients, **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, **V**-Vegetarian, **Vg**-Vegan. All the meals are made in a kitchen that handles all 14 Allergens.