

ON THE SIDE

NIBBLES

OLIVES *[Vg]* £4.5

CHEESEY GARLIC CIABATTA *[So, G, M, V]* £6

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]*

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 £4.5

[So, M]

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.

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