

MAIN MENU

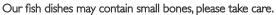
SNACKS TO SHARE		MAINS	
House olives, red pepper and tomato hummus, grilled St. Martin sourdough (ve)	8.50	Butcombe Gold beer-battered haddock and Koffmann chips, minted peas, tartare sauce	14.95
Whole rosemary-baked Camembert, dipping bread, garlic butter, pickles, sticky onion marmalade (v)	19.50	The Cotswold burger, smoked Cheddar, American cheese, Dijon mayo, BBQ relish, pickles, slaw, Koffmann fries	13.95
		Add smoked streaky bacon	1.50
STARTERS		10oz West End Farm gammon steak, Koffmann	14.50
Creedy Carver chicken and ham hock terrine, salad	7.50	chips, Clarence Court eggs, pineapple, piccalilli	
cream, chicken crackling, cornichons, grilled sourdough		Slow-braised feather blade steak, mashed potato,	15.50
Salt and pepper calamari, chilli ginger dipping sauce,	7.25	bourguignon sauce, parsley and shallot crumbed carrot	
charred lime, spring onion and coriander		Creedy Carver duck confit leg shepherd's pie,	14.50
Wild mushroom and truffle arancini, vegan aioli,	6.50	duck crackling, sticky red cabbage, apple and raisins	
rocket and lemon salad (ve)		Try this with our best-selling and Bristol-born brew; Butcombe Origin	nai beer
Celeriac soup, apple, toasted hazelnuts, warm ciabatta, Netherend Farm butter (v)	5.95	Crown Prince squash risotto, vegan blue cheese, smoked chilli oil, crispy kale and sage, toasted pine nuts (ve)	12.50
Crispy Thai beef salad, gem lettuce, rice noodles, peanuts, sesame, ginger and chilli dressing	6.95 / 11.50	Sweet potato, cauliflower, lentil and spinach curry, coriander chutney, coconut yoghurt, poppadom (ve)	11.95
	750/1450	Add breaded Creedy Carver chicken	2.00
Steamed River Fowey mussels in cider, bacon and leeks, grilled sourdough	7.50 / 14.50	Chalk Stream Farm trout fishcakes, Café de Paris butter sauce, greens, poached Clarence Court egg	13.95
SIDES		Stokes Marsh Farm 8oz rump; 28 day dry-aged on the bone steak, Koffmann chips, roasted mushroom, watercress	18.95
Koffmann pub chips (v)	4.25	Add peppercorn sauce	2.00
Koffmann fries, garlic mayo, Parmesan (v)	4.75		
Three cheese mac n cheese, Parmesan crumb (v)	5.50		
Butcombe beer-battered onion rings	3.50	Please see our Chef's	
Winter greens, Café de Paris butter	3.75	daily market specials	
Roasted Crown Prince squash, sage, pine nuts (ve)	4.50		

TEAM REWARDS

We hope you enjoy your meal with us. Please note we will add an optional 10% team reward to your bill and be assured 100% will be shared with today's team.

ALLERGEN INFO

(v) Veggie friendly (ve) Vegan friendly - Ask a member of staff for gluten friendly options Please always inform a member of our team of any allergies before placing your order, as not all ingredients can be listed. Detailed allergen information is available upon request.



We cannot guarantee the total absence of allergens in our dishes.







PUDDINGS

Triple chocolate brownie, chocolate sauce, mint choc chip ice cream, waffle cone (v)	6.50
Sticky date and toffee pudding, toffee sauce, rum and raisin ice cream (v)	5.75
Caramel roasted pineapple, coconut sorbet, passion fruit, lime and mint, pistachio praline (ve)	6.50

Apple and pear almond crumble, for one 5.75 / for two 8.95 vanilla custard or vanilla ice cream (v)

The Cotswold cheeseboard, caramelised onion 9.50 and apple chutney, cornichons, crackers (v)

NEARLY FULL?

Affogato; honeycomb ice cream, espresso, little biscuit (v) 4.50

Food for thought; 50p from every sale of this dish will be donated to The Burnt Chef Project

Little warm Nutella doughnuts (v) 4.25

Selection of Granny Gothards ice creams per scoop 1.95 and sorbets (v, veo)



The Burnt Chef Project is a non-profit campaign operating within the hospitality industry to challenge mental health stigma through training and open conversations. We are working closely with them to support our teams welfare and spread the message far and wide

ILLY COFFEE, CLASSICO BLEND (V)

CANTON TEAS, BRISTOL (V)

Dairy-free milks available		English breakfast	2.50
Espresso	Single 1.50 / Double 2.25	Earl Grey	2.75
Americano	2.60	Peppermint	2.75
Cappuccino	3.20		2.75
Latte	3.20	Jade Tips green	2./3
Flat white	3.10	Lemongrass and ginger	2.75
Mocha	3.50	Wild rooibos	2.75
'Monbana' hot chocolate	3.50	Red berry and hibiscus	2.75
Black Forest 'Monbana' hot chocolate	4.00	Chamomile	2.75

OUR SUPPLIERS & PRODUCERS

We care immensely about the quality, provenance and seasonality of the produce we buy, and work with suppliers and producers of the same mindset, striving to be sustainable, with complete traceability.

These guys share our passion and we're very proud to work with them, sourcing some of the best produce from around the South West and delivering it fresh to our kitchens six days a week...

