

## BITES & STARTERS

Harissa Hummus, Crisps (GF, VG)	£4.5
Marinated Olives (GF, VG)	£5
Grain Mustard & Honey Chipolatas	£5.5
Selection of Artisan Bread to Share, Beef Butter, Garlic Butter, Balsamic & Oil (GFO, VGO)	£5.5
Half Pint Of Shell On Prawns, Marie Rose (GFO)	£7
Today's Soup, Warm Bread (VG, GFO)	£7
Sticky Marmite Onions & Cheddar Tart, Watercress, Tomato Chutney	£7
Home Cured Trout, Cucumber, Wasabi, Melba Toast	£9
Ham Hock Terrine, Radish & Apple Salad, Burnt Apple Purée	£7.5
Ginger & Soy Chicken Skewers, Peanut Satay (GF)	£7
Whitebait, Tartare Sauce.	£8

## SALADS £8/£12 Add Chicken Breast or Crispy Duck to any Salad for £5

<b>Budda Bowl:</b> Balsamic Onions, Curried Chickpeas, Roast Sweet Potato, Avocado, Pomegranate, Bulgar Wheat, Watercress, Olive Oil (VG, GFO)
<b>Asian Salad:</b> Leaves, Green Onions, Pickled Cucumber & Carrot, Soy, Ginger & Chilli Dressing, Sesame Seeds (VG, GF)
<b>Caesar Salad:</b> Smoked Bacon, Garlic Croutons, Gem Lettuce, Anchovies (GF)

## ROASTS served with Seasonal Vegetables, Yorkshire Pudding & Roast Potatoes

Trev Beadles Roast Sirloin of Beef, Horseradish (GFO)	£15/£20
Roast Shoulder of Cotswold Lamb, Mint Sauce (GFO)	£15/£20
Vegetable Wellington (V)	£9/£14
Roast Cotswold Chicken Breast (GFO)	£16

**Whole Roasted Cotswold Chicken To Share** Served with all the trimmings & Bread Sauce (GFO) £32 (for 2 to share)  
(please allow a minimum 25 minutes cooking time)

## MAINS

Goan Vegetable Curry, Cauliflower Pakora, Garlic & Chilli Flat Bread (VG, GFO)	£11/15
Smashed Burgers, American Cheese, Burger Sauce, Crispy Bacon, Onion Ring, Gherkins, Salad, Brioche, Fries (GFO)	£12/16
Beer Battered Fish & Triple Cooked Chips, Mushy Peas, Curry Sauce, Chunky Tartare (GF)	£12/16
Roast Atlantic Cod, Chorizo & Butterbean Cassoulet, Sauteed Potatoes	£22

## SIDES

Cauliflower Cheese £2.5 | Heritage Carrots & Marjoram Butter £3 | Sage & Onion Stuffing £2.5 | Extra Roasties & Yorkshires £3 Garden Peas & Mint Butter £3 | Triple Cooked Chips £3.5 | Skin on Fries £3.5 | Roast Garlic Mash £3

## PUDDINGS

Chocolate Brownie, Salted Caramel Ice Cream, Charred Marshmallows	£8
Sticky Toffee Pudding, Toffee Sauce, Vanilla Ice Cream (V)	£7
Raspberry & Pistachio Bakewell, Raspberry Coulis, Pistachio Ice Cream (V)	£7.5
Blueberry Cheesecake, White Chocolate Shards & White Chocolate Soil (V)	£7.5
Oat Milk Rice Pudding, Cinnamon, Berry Compote (VG, GF)	£7
Cheeseboard of Wookey Hole Cheddar, Oxford Blue & Goats Cheese Bon Bon, Chutney, Oatcakes (V, GFO)	£10

## AFTERS

Double Espresso £3 | Piccolo £3 | Americano £3 | Cappuccino £3.2 | Latte £3.2 | Flat White £3 | French Press £3 | Irish £7.5  
Heaven on Earth Muscat £6.5/£29 | Béres Tokaji Aszú 5 Puttonyos £10/£55 | Chateau Doisy Sauternes £12/£55  
Barbadillo Extra Dry Manzanilla £3.5/£30 | Barbadillo Pedro Ximenez £4.5/£42 | Cockburns LBV £5/£45 | Dalva 10 YO Tawny £5.5/£50

If you have any allergies, please inform your waiter or waitress.

GF = Gluten Free GFO = Gluten Free Option Available V = Vegetarian VO = Vegetarian Option Available VG = Vegan VGO = Vegan Option Available

## SPARKLING

	125ml	Bottle
Galanti Prosecco Ex Dry, Italy	£5.00	£25
Galanti Rose, Italy		£25
Bouche Pere et Fils Cuvee Reserve Brut, Champagne		£55
Taittinger, Champagne		£70
Taittinger Rose, Champagne		£85
Nyetimber Classic Cuvee, English Sparkling		£70
Nyetimber Rose, English Sparkling		£75

## WHITE WINE

	175ml	250ml	Bottle
Bespoke Chenin Blanc, South Africa	£4.70	£7.00	£20
Between the Thorns Chardonnay, Aus	£5.00	£7.20	£21
Vine Trail Viognier, Chile			£21.50
Tekana Sauvignon Blanc, Chile	£5.30	£7.60	£22
Vine Trail Gewurztaminer, Chile			£22.50
Vinuva Organic Pinot Grigio, Italy	£5.50	£8.00	£23
Soave Classico, Bolla, Italy			£24.50
Reserve Mirou, Picpul de Pinet, France	£6.40	£9.40	£27
Gisen Vin Sel, Sauvignon Blanc, New Zealand	£7.10	£10.40	£30
C du R Les Abeiles Blanc, France			£29
Macon Village Dom Le Grange, France			£34
Chateau Seuil White Bordeaux, France			£35

## ROSÉ WINE

	175ml	250ml	Bottle
Corte Vigne Pinot Grigio Rose, Italy	£5.00	£7.20	£21
Whispering Hills White Zinfandel, USA	£5.30	£7.60	£22
Cap De Coste, Provance, France	£7.10	£10.40	£30

## RED WINE

	175ml	250ml	Bottle
Mureva Organic Tempranillo, Spain	£4.70	£7.00	£20
Between The Thorns, Shiraz, Australia	£5.00	£7.20	£21
Granfort Merlot, France	£5.30	£7.60	£22
Finca Las Moras Malbec, Argentina	£5.50	£8.00	£23
Rare Vineyards Pinot Noir, France			£24
Veramonte Carmenere, Chile			£26
Don Jacobo Rioja Crianza, Spain	£7.00	£10.20	£29
Feudi Salentini 125 Primitivo, Italy			£32
Alma Mora Malbec, Argentina	£7.80	£11.20	£32.5
Chateau Seuil Graves Rouge, France			£34
Amarone Della Valpolicella, Italy			£38
Cotes de Beaune Village, France			£45
Chateauf-neuf-du-Pape, France			£48

All wines available in 125ml measures

### PORT

75ml/Bottle

Cockburns LBV £5/£45

Dalva 10 YO Tawny £5.5/£50

### SHERRY

75ml/Bottle

Barbadillo Extra Dry Manzanilla, Spain £3.5/£30

Barbadillo Pedro Ximenez, Spain £4.5/£42

### DESSERT WINE

Glass/Bottle

Muscat Beames de Venise 37.5cl £6.50/£29

Béres Tokaji Aszú 5 Puttonyos 50cl £10/£55

Chateau Doisy Sauternes 37.5cl £12/£55

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