

## NIBBLES

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### ROSEMARY POTATO BREAD 8.5

*Café de Paris butter (V)*

### MARINATED OLIVES 4.5

*Lemon & basil dressing (V, VE)*

## STARTERS

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### HAND PICKED DEVONSHIRE CRAB 12

*Pickled apple, crisp sourdough*

### CHICKEN LIVER PÂTÉ 10.5

*Onion jam, clarified butter, toasted sourdough*

### CRISPY SALT & PEPPER FRIED SQUID 12

*Garlic aioli, grilled lemon*

### SOUP OF THE DAY 8

*Mini rustic loaf (V, VE)*

### HERITAGE TOMATO BRUSCHETTA 8.5

*Buffalo mozzarella, toasted sourdough (V)*

### PANKO & GARLIC KING PRAWNS 13

*Lime & sweet chilli dressing*

### WILD MUSHROOM & TRUFFLE FRICASSEÉ 9

*Toasted sourdough (V)*

## MAINS

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### WAGYU BEEF & PANCETTA CHEESEBURGER 22

*Sesame seeded brioche bun, horseradish mayonnaise, tomato, lettuce, caramelised onion, gherkin, skin-on seasoned fries, onion rings*

*Add bacon +2.5 Add truffled mushroom +1.5 Add extra Wagyu patty +7*

### WARM FALAFEL SALAD 16

*Butternut squash, beetroot hummus, plant-based feta, olives, pomegranate (V, VE)*

### OXFORD GOLD ALE BATTERED HADDOCK 20

*Classic fish & chips, crushed peas, homemade tartare sauce, lemon*

### PERI PERI MARINATED HALF BONELESS CHICKEN 22

*Seasonal coleslaw, aioli, sweet potato fries*

### CAESAR SALAD 15.5

*Gem lettuce, anchovies, garlic croutons, Parmesan, Caesar dressing, soft-boiled egg*

*Add chicken +3.5 Add bacon +2.5*

### DEVONSHIRE CRAB & PRAWN LINGUINI 21

*Tomatoes, Parmesan, crispy capers*

### CHESTNUT & WILD MUSHROOM PIE 19

*Root vegetable mash, tenderstem broccoli, vegan gravy (V, VE)*

### SHIITAKE MUSHROOM BURGER 18.5

*Black truffle mayonnaise, baby gem, beef tomato, gherkin, red onion, toasted bun (V, VE)*

### STEAK & ALE PIE 24

*Tenderstem broccoli, garlic mash, red wine jus*

### 12 HOUR SLOW ROASTED PORK BELLY & CRACKLING 25

*Crushed new potatoes, chargrilled baby fennel, seasonal greens, red wine jus*

### PAN-ROASTED SALMON NIÇOISE 26

*Green beans, crispy capers, olives, new potatoes, poached egg*

## STEAKS

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*All served with chunky chips, truffle butter, half roasted garlic*

### 10oz DRY AGED SIRLOIN 36

### 10oz RIBEYE STEAK 37

### 8oz FILLET STEAK 39.5

ADD A SAUCE: PEPPERCORN, GARLIC BUTTER, BÉARNAISE, CHIMICHURRI +3



# YOU DESERVE SOMETHING SPECIAL

*Our team love to take the best of local & seasonal produce to create unique & exciting special dishes that show the best of The Cotswolds & beyond.*

## ALLERGY & DIETARY INFORMATION

*V - vegetarian, VE - vegan, VEO - vegan option available*

*Please advise a team member of any allergies or intolerances when ordering your food, even if you are a regular guest, as our ingredients & recipes can change.*

*We produce our food in kitchens with shared equipment where allergens are handled, so we cannot guarantee any item is allergen-free. Our menus are therefore not suitable for guests with coeliac disease.*

*For tables of 8 or more guests, an optional service charge of 10% has been added to your bill. Gratuities are appreciated & fully passed on to the team.*

## SIDES

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### SKIN-ON SEASONED FRIES 5 (V, VE)

*Add truffle & Parmesan +2*

### CHUNKY CHIPS 5 (V, VE)

*Add truffle & Parmesan +2*

### SWEET POTATO FRIES 5 (V, VE)

### BATTERED ONION RINGS 6

*Blue cheese dip*

### CHILLI TENDERSTEM BROCCOLI 6.5 (V)

### MIXED HOUSE SALAD 4

*Lemon & basil dressing (V, VE)*

### SAUTÉED GREENS & PANCETTA 6.5 (VEO)

### MAPLE & MUSTARD GLAZED CARROTS 5.5 (V, VE)

# THE PORCH HOUSE

## DESSERTS

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### PEAR MOUSSE 12.5

*Pear compote, macerated strawberries (V, VE)*

### BAKED CHOCOLATE BROWNIE 9

*Vanilla ice cream, chocolate glaze (V)*

### STICKY TOFFEE PUDDING 9

*Toffee sauce, salted caramel ice cream (V)*

### CHOCOLATE ORANGE TART 10

*Candied orange, gold shimmers (V, VE)*

### PECAN PIE 9

*Maple syrup, condensed milk ice cream (V)*

### SUMMER BERRY PUDDING 9.5

*Fresh berries, clotted cream (V)*

### MANGO & PASSIONFRUIT BRÛLÉE 9.5

*Mango & passionfruit compote (V)*

### BASIL PANNA COTTA 9

*Strawberries, lemon syrup, strawberry pearls, shortbread crumb*

### JUDE'S ICE CREAMS & SORBETS

*Ask for today's flavours (VEO)*

2 SCOOPS 5

3 SCOOPS 6

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