

NIBBLES

ROSEMARY POTATO BREAD 8.5

Café de Paris butter (V)

MARINATED OLIVES 4.5

Lemon & basil dressing (V, VE)

STARTERS

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

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)

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

SHIITAKE MUSHROOM BURGER 18.5

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

8oz FILLET STEAK 39.5

Chunky chips, truffle butter, half roasted garlic

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

SUNDAY ROASTS

All served with roast potatoes, maple glazed root vegetables, cabbage, leeks & peas

DRY AGED NATIVE BREED ROAST BEEF 25

Yorkshire pudding, red wine jus

ROAST CHICKEN SUPREME 22

Sage & shallot stuffing, Yorkshire pudding, red wine jus

ROAST LOIN OF PORK 21

Yorkshire pudding, red wine jus

TRIO OF ROAST 29

Dry aged native breed roast beef, roast chicken, sage & shallot stuffing, pork loin,

Yorkshire pudding, red wine jus

ROAST RUMP OF LAMB 26

Yorkshire pudding, red wine jus

BEETROOT WELLINGTON 18

Roasted new potatoes, vegan gravy (V, VE)



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

CAULIFLOWER CHEESE 6 (V)

PIGS IN BLANKETS 7

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

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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