

Snacks

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| Kalamata olives V, GF | £3.5 |
| Lynwood & Co. sourdough, Berkeley farm butter | £4.5 |
| Scotch egg, garlic mayonnaise | £6 |
| Garlic hummus, crudities & sesame cracker V | £4.5p |
| Cheese ploughman's Vg | £9 |

Sides

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| Jersey royal potatoes & onion V, GF | £3.5 each |
| Spring greens & garlic V, GF | |
| Honey butternut squash Vg | |

Chip Menu

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|-------------------------------------------|-------|
| Chunky chips, house salt & garlic mayo Vg | £4.5 |
| Add beef brisket DF | +£4 |
| Add donner GF DF | +£4 |
| Add pickled chillies V GF | +£1.5 |



Responsible sourcing of our ingredients is at the forefront of our business goals. Over 95% of all of our produce comes from certified organic farms and we are the first pub to be awarded 5 stars, "Organic Served Here".



Serving a selection of house favourite & seasonal small plate dishes, we recommend 2 or more plates per person, which are served as they're ready

Savoury £9

Riverford asparagus, parmesan, olive oil
 Salt cured pollock, capers, Abbey farm leaves, Berkeley farm yoghurt
 Panzanella of tomatoes, kalamata olive, sourdough crisps V
 Wild mushrooms & Lynwood sourdough, allotment dill Vg +£1
 Lamb donner & BBQ flatbread, picked chilli, tzatziki £1.5
 Haddock fritters, peas, tartare sauce DF
 Crispy mac & Cotswold cheese, garlic mayonnaise Vg
 Purton farm pork shoulder, chard, squash, pork & apple jus
 Cornish cod, tender stem broccoli, fish sauce GF +£1
 Lamb chump, mushroom ketchup, king oyster mushroom GF +£1
 BBQ & beer beef brisket, Hobbs House brioche, beer onions, cucumber +£2

Sweets £8.5

Chocolate marquis & almond Vg, GF
 Honey sponge pudding, vanilla ice cream Vg
 Baked hazelnut cheesecake Vg

British cheeses

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|-------------------------------------------------|------------------------------|
| The Cheese | <i>The maker</i> |
| Cerney Ash | <i>Cerney Cheese</i> |
| Double Gloucester | <i>Daylesford Organic</i> |
| Truffle Gloucester / Blue vein brie | <i>Simon Weaver organics</i> |
| Kelston Park brie / Bath blue / Vintage Cheddar | <i>Bath soft cheese co.</i> |
| Rollright / Ashcombe | <i>Chedworth Manor Farm</i> |
| 2 cheeses | £8 |
| 3 cheeses | £11 |
| 4 cheeses | £14 |
| 5 cheeses | £16 |

Ice cream & sorbets

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|-------------------------------------------------------------------|----------------------|
| Ice creams Vg | |
| <i>Vanilla / Chocolate / Strawberry / Coffee / Salted caramel</i> | <i>2 scoops £4.5</i> |
| Sorbets V | <i>3 scoops £6</i> |
| <i>Raspberry / mango</i> | |

Allergies: If you have allergies, please make sure you always let us know when you order. Some dishes may be altered to suit dietary requirements

V - vegan
 Vg - vegetarian
 GF - gluten free
 DF - dairy free

NHS T&T
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