

Starters

- Marinated olives with crusty bread and dip £3.50
 Homemade soup with crusty bread £4.65
 Smoked trout, smoked salmon and crayfish tails, dill crème fraiche £6.95
 Warmed goats cheese, tomato & red onion tart, balsamic dressed leaves £5.95
 Chicken bacon Caesar salad with crispy croutons and olives £5.25/£8.95
 Homemade salmon, capers & fresh lemon fishcakes, dill crème fraiche £5.25/£8.95
 Pan-fried Badminton Pigeon, beetroot and balsamic dressing £6.75
 Charcuterie board ~ wild boar salami, home baked ham, Parma ham, piccalilli, chutney,
 olives and crusty bread £11.95 for two

Main Courses

- Uley beer battered haddock, chips and homemade tartar sauce £11.25
 Chicken lime and coconut curry, basmati rice and naan bread £10.50
 Roast aubergine, courgette, peppers & red onions in a fresh tomato sauce
 on tagliatelle with melted goats cheese £9.95
 Home made beef burger with smoked Applewood cheese, back bacon and chips £11.50
 100z Rib eye steak £15.95 or Prime 21 days aged rump steak £12.95
both with roasted mushrooms, tomato, dressed leaves and chips
 Home baked ham, Sherston free ranged eggs and chips £8.95
 Trio of faggots, creamy mashed potato and onion gravy £9.95
 Bowl of Rustic 'bouillabaise style' fish stew, crusty bread, and aioli £11.50
 Pork & parsley stuffed chicken breast, wrapped in bacon, creamy white wine &
 wholegrain mustard sauce £10.75
 Very local rabbit & venison & winter vegetable pie £10.25
 Pan- fried brace of pheasant breasts, wild mushroom and tarragon sauce £11.50
(Mushrooms were gathered by a friendly local who was paid in pints)
 Liver and crispy bacon, creamy buttered mash, sage & whisky sauce, greens £10.50
- Steak sauces £2.00 – Stilton or Peppercorn – **Side orders** Garlic bread £2.50 / Chips £2.70 /
 Vegetables £2.70 / Side Salad £2.70