

We have a selection of Sandwiches & Paninis which are shown on a separate menu as they are served during our Lunchtime Food Service Hours Only
Please ask a member of the team for a copy

STARTERS or SMALL PLATES

Homemade Soup of the Day with Farmhouse Bread
Please ask a member of staff for Chef's soup £5.50

Homemade Ham Hock and Pea Fritter Salad
Breaded ham hock, gherkin and pea terrine pieces, deep fried and served with pan fried new potatoes and mixed peppers on mixed leaves with a beetroot & red onion relish £7.75

A "Bucket O' Bait"
Breaded Whitebait deep fried and served on a bed of mixed salad leaves, with tartare sauce, a lemon wedge and granary farmhouse bread and butter £6.75

Warm Smoked Mackerel and Potato Salad
Flaked smoked mackerel and new potatoes served warm over salad leaves with cherry tomatoes, spring onions and walnuts finished with a lemon and caper dressing £7.50

Homemade Chicken Liver, Port and Herb Pâté
A smooth homemade pâté served with farmhouse granary toast, spiced plum chutney and dressed mixed salad leaves topped with toasted cashew nuts £6.95

Local Asparagus and Goats Cheese Salad
New season Asparagus served chilled topped with grilled goats cheese over mixed salad leaves with cherry tomatoes and a beetroot and horseradish dressing £6.75

Most of the above dishes can be Up-Sized, please ask a member of the team for details

Our Sharing Platters are ideal for Two or More to Start with or just to Snack On!

Farmhouse Platter

Homemade chicken liver pâté, hand raised pork pie, ham hock & pea fritters, double Gloucester, pickled onion with spiced plum chutney, chunky piccalilli and granary toast £14.95

Oven Baked Camembert

A whole mini Camembert baked in the oven until oozy! Served with farmhouse toast, mixed olives with garlic & sun dried tomatoes, gherkins, red onion relish & chilli dip £11.50

Please peruse our Specials Board's which are situated throughout the Pub and our '*Pie of the Week*' is shown above the fireplace in the bar

TRADITIONAL FAVOURITES

Breaded Buttermilk Chicken and Parmesan Salad
Buttermilk chicken fillet in panko crumb lightly fried and served on dressed mixed leaves with spring onions, spiced cashews roasted red peppers and parmesan shavings. Accompanied by guacamole and chipotle mayonnaise £12.75

Sheepscombe Beef Lasagne
Beech Farm minced beef, layered with lasagne sheets and cheese sauce, topped with melting cheese, served with a dressed side salad and garlic baguette £11.95

Cod, Salmon, Lemon and Dill Fishcakes
Two homemade fishcakes, deep fried and served with lemon mayonnaise and a roasted pepper, spring onion and dressed mixed leaf salad £11.50

Beer Battered Fish and Chips
Skinless cod fillet dipped in our fresh beer batter, deep fried and served with rustic chips and a choice of peas £11.95

Butchers Pork, Apple and Sage Sausages
Made by our butcher in Dursley with fine local pork, Bramley apples and sage seasoning served on grain mustard mash with braised red cabbage and rich onion gravy £11.95

Panko Breaded Whole-tail Scampi
Deep fried and served with rustic chips, tartar sauce and a dressed mixed salad £10.95

Butchers Roasted Ham and Eggs
Honey roasted Wiltshire ham, carved and served with two fried free range eggs and rustic chips £10.75

Vegan Friendly Risotto
Butternut squash, spinach and pea risotto, made using Vegan friendly ingredients and finished with a fresh chilli oil £10.25

If you are not Vegan and wish to add your choice of cheese to top off your risotto, you can for an extra 50p

Goats Cheese	Feta Cheese	Parmesan Shavings
Blue Stilton	Mozzarella	Double Gloucester

Should you have any food allergies or dietary requirements please speak with a team member who can advise you further

BURGERS

The 'Butchers Best' Homemade Beef Burger
Handmade here using fine Beech Farm minced beef and our own unique blend of seasoning £12.50

Please note the Food Standards Agency have stipulated that we cannot prepare our homemade beef burgers rare.

Cajun Chicken Breast & Bacon "Burger"

Chicken breast coated in Cajun seasoning, topped with grilled bacon and chipotle mayonnaise £12.50

Vegetarian Mexican Style Bean Burger

Mixed beans, sweetcorn, jalapenos, red peppers and mozzarella coated in a chilli crumb topped with guacamole £10.95

All the above are served in a toasted brioche bun on mixed salad leaf & sliced tomato with rustic chips and homemade coleslaw on the side. *(A gluten free roll is available)*

Add your choice of cheese or an additional topping for 50p

Double Gloucester	Mozzarella	Chorizo
Blue Cheese	Fried Onion	Bacon
Fried Egg	Mushroom	Cheddar

NIBBLES AND SIDE PLATES

Toasted Pitta Bread, Hummus and Deli Olives	£5.25
Bowl of Mixed Olives, Garlic & Sundried Tomato	£4.25
Baked Baguette, Olive Oil and Balsamic	£3.95
Bowl of Rustic Chips/Cheesy Chips	£3.50/£4.25
Garlic Baguette/Cheesy Garlic Baguette	£3.25/£3.95
Battered Onion Rings	£3.25
Mixed Leaf, Tomato, Cucumber & Pepper Salad	£2.75
Side order of Seasonal Vegetables	£2.50
Side order of Garden or Mushy Peas	£1.50

HOT AND FILLING SANDWICHES

Chunky Fish Finger Sandwich

Three breaded Fish Fillet Fingers in farmhouse bread with lettuce and tartar sauce served with a bucket of rustic chips £7.95

Butchers Sausage Sandwich

Three butchers' chipolatas on fruity brown sauce with fried onions in farmhouse bread with a bucket of rustic chips £7.75

Griddled Deli Sandwich

Spicy Chorizo, Honey Roasted Ham, Double Gloucester and piccalilli in toasted farmhouse bread served with gherkins and a bucket of rustic chips £6.95