

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

Warm Chorizo, Potato and Spicy Cashew Nut Salad
Pan Fried Chorizo sausage & new potatoes served on dressed mixed salad leaf and roasted red peppers finished with Cajun spiced Cashew nuts and parmesan shavings £8.25

Tempura Battered King Prawns
King prawns deep fried in a light batter and served with mixed leaf, roasted red pepper, spring onion and grated carrot salad, with sweet chilli dipping sauce £7.95

Grilled Goats Cheese
Served on a mixed leaf, beetroot and cherry tomato salad with toasted walnuts and topped with caramelised red onion relish £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

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

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

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

Chicken Feast
Baked chicken breast topped with smoked bacon, spinach, and mushroom finished with a Dijon mustard cream sauce and melting brie. Served with rustic chips and garden peas £12.95

Sheepscombe Shepherd's Pie
Fine lamb mince from the village is used to make this classic warming dish. Served topped with rosemary mash and melting cheese and accompanied by fresh vegetables £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 with fine local pork, Bramley apples and sage seasoning served on grain mustard mash with braised Savoy cabbage and rich onion gravy £11.50

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 £10.95

Breaded Whole-tail Scampi
Deep fried and served with rustic chips, tartar sauce and a dressed, mixed salad £10.75

Butchers Roasted Ham and Eggs
Honey roasted Wiltshire ham, carved and served with two fried free range eggs and rustic chips £10.25

Vegan Friendly Risotto
Porcini, Field mushroom and leek risotto, made using Vegan friendly ingredients and finished with chilli and coriander oil. £9.50

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 £12.00
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 £12.00

Vegetarian Mexican Style Bean Burger
Mixed beans, sweetcorn, jalapenos, red peppers and mozzarella coated in a chilli crumb topped with guacamole £10.50

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

Bowl of Mixed Olives, Garlic & Sundried Tomato £3.95
Baked Baguette, Olive Oil and Balsamic £3.95
Bowl of Rustic Chips/Cheesy Chips £3.00/£3.95
Garlic Baguette/Cheesy Garlic Baguette £3.00/£3.95
Battered Onion Rings £2.95
Mixed Leaf, Tomato, Cucumber & Pepper Salad £2.50
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 Cod Fish 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 £7.50

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

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

Farmhouse Platter

Homemade chicken liver pâté, deep fried breaded brie, Double Gloucester, hand raised pork pie, pickled onion spiced plum chutney, cranberry sauce & granary toast £14.95

Oven Baked Camembert

A whole mini Camembert baked in the oven until oozy! Served with mixed deli style olives, gherkins, farmhouse toast and red onion relish & chilli jam for dipping. £10.50