

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 over dressed salad leaves and roasted red peppers topped with Cajun spiced Cashew nuts and parmesan shavings £8.25

Smoked Salmon and Prawns
Sliced smoked salmon and Atlantic prawns served on a mixed leaf salad with cherry tomatoes, spring onions with a lemon & caper dressing and granary bread & butter £7.95

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

Breaded Brie Wedges
Home breaded Brie deep fried and served with a dressed mixed leaf, grated carrot and spring onion salad, served with a redcurrant & port sauce £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!

Festive Platter

Breaded Brie wedges, chicken liver pâté, roast ham, pigs in blankets and pickled onions with Dijon mustard mayo, cranberry sauce, plum chutney and granary toast £14.95

Fish Platter

Tempura Battered King Prawns, Smoked Salmon, deep fried breaded Whitebait and scampi with tartar sauce, lemon mayo, chilli dip and granary bread & butter £14.95

Oven Baked Camembert

A whole mini Camembert baked in the oven until oozy! Served with Deli olives with garlic & sun dried tomatoes, gherkins, toast, red onion relish & chilli jam for dipping £10.95

SUNDAY ROASTS

Roast Turkey Breast, Pig in Blanket & Stuffing
We serve our Roast Turkey throughout December
Rib of Hereford Beef & Chef's Yorkshire Pud
Loin of Gloucester Pork & Crispy Crackling
All Priced at £12.95

Vegetarian Nut Roast

A blend of cashews, walnuts and almonds with leeks, mushrooms, onions, vegetable stock & soy served with a Yorkshire pudding and vegetarian gravy £10.95

Our Roasts are served with roast potatoes, cauliflower cheese, seasonal vegetables and roast gravy.

TRADITIONAL FAVOURITES

Turkey and Ham Feast

Sliced roasted Turkey breast and Honey Roasted Ham with mushroom and smoky barbecue sauce, finished with melting cheddar and served with rustic chips and peas £12.95

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 £10.95

Sheepscombe Cottage Pie

A classic warming dish using Beech Farm beef mince cooked with vegetables, topped with mashed potato & melting cheese and served with fresh vegetables £11.50

Butchers Festive "Three Kings" Sausages

Made with fine local pork, cranberry, chestnut & orange seasoning served on winter root vegetable mash with braised red cabbage and rich onion gravy £11.75

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 £10.50

Vegan Friendly Risotto

Red pepper, spinach and coriander risotto, made using Vegan friendly ingredients and finished with a fresh chilli 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

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

The Food Standards Agency have stipulated that we cannot prepare our homemade beef burgers rare.

Minted Sheepscombe Lamb Burger

Llanwenog Lamb mince from "The Saltbox" in the village, simply blended with a hint of fresh mint and seasoning £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 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 £7.50

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