

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

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

Thai, Cod, Salmon, Lemon and Coriander Fishcake
A homemade fishcake, deep fried and served with chilli, ginger, tomato and coriander salsa with a roasted pepper mixed leaf and spring onion salad £7.95

Parma Ham, Chorizo and Goats Cheese Salad
Crispy Parma ham and Chorizo sausage served over grilled goats cheese with dressed mixed leaves, beetroot and toasted walnuts finished with onion marmalade £7.95

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 £6.50

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 £6.75

Breaded Brie Wedges
Home breaded Brie deep fried and served with a dressed mixed leaf, grated carrot and spring onion salad, finished with a redcurrant and port sauce £6.50

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 and port pâté, deep fried breaded brie wedges, double Gloucester, honey roasted ham, spiced plum chutney, gherkins, cranberry sauce and granary toast £14.50

Fish Platter

Tempura Battered King Prawns, deep fried breaded Whitebait and Scampi, Smoked Mackerel & horseradish pâté served with tartar sauce, lemon mayo, sweet chilli dip and granary toast £14.50

Oven Baked Camembert

A whole mini Camembert baked in the oven until oozy!
Served with mixed olives, garlic & sun dried tomatoes, gherkins, farmhouse toast and onion marmalade & chilli jam for dipping. £10.50

SUNDAY ROASTS

Leg of Local Lamb/Cotswold Chicken Breast
We serve one of the above roasts on alternate Sundays
Rib of Hereford Beef & Chef's Yorkshire Pud
Loin of Gloucester Pork & Crispy Crackling
All Priced at £12.50

Vegetarian Nut Roast

A blend of cashews, walnuts and almonds with leeks, mushrooms, onions, vegetable stock & soy served with a veg gravy and roast trimmings £10.95

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

TRADITIONAL FAVOURITES

Chicken Feast

Butterfly chicken breast topped with grilled back bacon, spinach, Dijon mustard & mushroom sauce and melting brie. Served with rustic chips and peas! £12.95

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

Smoked Haddock, Salmon and Prawn "Fish Pie"

A hearty favourite served in a cheese and leek sauce under a herb and parmesan gratin topping with seasonal vegetables and new potatoes £12.95

Sheepscombe Beef Cottage Pie

Fine beef mince from Beech farm is used to make this classic warming dish. Served topped with leek mash and melting cheese and accompanied by fresh vegetables £10.50

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

Butternut squash, spinach and pea 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

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 "Burger"

Chicken breast coated in Cajun seasoning, topped with chipotle mayonnaise and ripe avocado £12.00

Vegetarian Mexican Style Bean Burger

Mixed beans, sweetcorn, jalapenos, red peppers and mozzarella coated in chilli crumb topped with avocado £10.50

All the above are served in a sourdough bap on mixed salad leaf & 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 £7.50

Butchers Sausage Sandwich

Three butchers' chipolatas on fruity brown sauce with fried onions in farmhouse bread with a bucket of rustic chips £6.95

Our Sunday Roasts can be served as Sandwiches

Pork, Stuffing and Apple Sauce Floured Bap
Beef & Horseradish Mayo on Farmhouse Bread
Both are served with roast potatoes and salad for £7.75

