

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 £5.75

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 £8.50

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

Tempura Battered King Prawns
King prawns deep fried in a light batter and served with mixed peppers, spring onion and dressed mixed salad leaves with a sweet chilli dipping sauce £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

Grilled Goats Cheese
Served on a mixed leaf, green bean and cherry tomato salad with toasted walnuts and topped with sticky red onion relish £7.50

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

Our Oozy Camembert is ideal to snack on or share as a starter for two, three or more!

Oven Baked Camembert
A whole mini Camembert baked in the oven. Served with farmhouse toast, deli style olives with garlic & sun dried tomatoes, gherkins, red onion relish and a chilli dip £12.95

Should you have any food allergies or dietary requirements please contact us and our team can answer any questions or queries you may have about our menu and ingredients

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

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

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

Sheepscombe Cottage Pie
Beech Farm beef mince is used to make this classic warming dish. Served topped with spring onion mash and melting cheese and accompanied by fresh vegetables £11.75

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

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 £10.50

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

Why not Visit us on A Sunday for a Traditional Roast?
With three choices of Roasted Meat or our Vegetarian Nut Roast all served with roast trimmings, cauliflower cheese and fresh vegetables there is something to suit all!
Please note booking a table is essential

BURGERS

The 'Butchers Best' Homemade Beef Burger
Handmade here using fine Beech Farm minced beef and our own unique blend of seasoning £12.75

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 £12.95

Vegetarian Mexican Style Bean Burger

Mixed beans, sweetcorn, jalapenos, red peppers and mozzarella coated in a chilli crumb topped with guacamole £11.50

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	£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

Four breaded Fish Fillet Fingers in farmhouse bread with lettuce and tartar sauce served with a bucket of rustic chips £8.50

Butchers Sausage Sandwich

Three butchers' chipolatas on fruity brown sauce with fried onions in farmhouse bread with a bucket of rustic chips £7.95

Griddled Deli Sandwich

Spicy Chorizo, Honey Roasted Ham, Double Gloucester Cheese and piccalilli in toasted farmhouse bread served with a bucket of rustic chips £7.50