

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
£7.50

Butchers Sausage Sandwich

Three butchers' chipolatas on fruity brown sauce with fried onions in farmhouse bread with a bucket of rustic chips
£7.00

We have a further selection of Sandwiches & Paninis which are shown on a separate menu as they are served during our Lunchtime Service Period Only - Please ask for a copy

STARTERS AND SMALL PLATES

Homemade Soup of the Day with Farmhouse Bread

Please ask a member of staff for Chef's soup **£5.50**

Warm Festive Season Salad

Pan fried bacon, Brussel sprouts and chestnuts served on dressed mixed salad leaves with carrot and spring onions, finished with crumbled Blue Stilton **£7.50**

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 **£6.50**

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 **£7.00**

Breaded Brie Wedges

Home breaded Brie deep fried and served with a salad of dressed mixed leaves, cherry tomatoes, spring onions and walnuts with a redcurrant & port dipping sauce **£6.50**

Most of the above dishes can be Up-Sized for an extra £3, please ask a member of the team for details

Our Oozy Camembert is ideal to share as a starter with or just to snack on!

Oven Baked Camembert

A whole mini Camembert baked in the oven until oozy!
Served with farmhouse toast, deli style olives with garlic & sun dried tomatoes, gherkins, red onion relish and a chilli dip
£12.50

**We offer our homemade 'Pie of the Week' served with mustard mash and vegetables for £12.50
The current pie is shown above the fireplace in the bar area or ask a member of the team for details**

TRADITIONAL FAVOURITES

Butchers Festive "Three Kings" Sausages

Made by our butcher in Dursley with local pork, cranberry & orange seasoning and a hint of port. Served on grain mustard mash with braised red cabbage and onion gravy **£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 **£12.00**

Sheepscombe Cottage Pie

Local beef mince cooked with vegetables, tomatoes and beef stock. Served topped with mashed potato & melting Cheddar cheese and accompanied by fresh vegetables **£11.00**

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 and a dressed mixed salad of cucumber, tomato, peppers and leaves **£11.00**

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

Butternut squash, red onion & red pepper risotto, made using Vegan friendly ingredients and finished with a fresh chilli oil **£10.00**

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
£12.50

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

Vegetarian Mexican Style Bean Burger

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

All the above are served in a brioche bun 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	Blue Cheese
Chorizo	Fried Onion	Fried Egg
Cheddar	Bacon	Mushroom