

Sunday Roasts

Rib of Hereford Beef

This famous local breed is cooked until pink, carved and served with Yorkshire pudding

Loin of Gloucester Pork

Locally raised "Old Spot" is served with crispy crackling and sage & onion stuffing

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 Yorkshire pudding and veg gravy

£10.50

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

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 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 **£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 **£6.00**

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 **£6.50**

Grilled Goats Cheese

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

£12.00

**We offer our homemade 'Pie of the Week' served with mustard mash and vegetables for £12.00
The current pie is shown above the fireplace in the bar area or ask a member of the team for details**

TRADITIONAL FAVOURITES

Butchers Pork and Leek Sausages

Made by our butcher in Dursley with fine local pork, leeks and seasoning served on grain mustard mash with braised red cabbage and rich onion gravy **£11.00**

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 **£10.50**

Panko Breaded Whole-tail Scampi

Deep fried and served with rustic chips, tartar sauce and a dressed mixed salad **£10.50**

Butchers Roasted Ham and Eggs

Honey roasted Wiltshire ham, carved and served with two fried free range eggs and rustic chips **£10.00**

Vegan Friendly Risotto

Sun-dried tomato and leek 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

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.

Vegetarian Mexican Style Bean Burger

Mixed beans, sweetcorn, jalapenos, red peppers and mozzarella in a chilli crumb topped with guacamole **£11.00**

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