

We hope that you will enjoy our menu, where we have sourced fresh, local produce wherever possible. Should you have any dietary requirements or food allergies please speak with a member of the team who can advise you further.

All our food is freshly prepared to order. Whilst we make every effort to serve you as quickly as possible, there may be delays at busy periods. We also have a Young Person's Menu, for those with a smaller appetite. Please ask at the bar. Mark, Sharon and the team hope you enjoy your visit with us and we welcome any feedback or comments you may have

Our Sharing Platters are ideal for Two or More to Start with or just to Snack On!

Farmhouse Platter

Homemade chicken liver & port pâté, double Gloucester West Midlands Pork Pie, honey roasted ham, gherkins, piccalilli, spiced plum chutney and granary toast
£14.00

Fish Platter

Tempura Battered King Prawns, Paprika Dusted Squid Rings, Breaded Whitebait and Smoked Mackerel Pâté with chilli dip, tartar sauce, lemon mayo & granary toast
£14.00

Oven Baked Camembert

A whole Camembert baked in the oven until oozy! Served with toasted farmhouse bread, gherkins & olives, with sticky fig relish and chilli jam for dipping.
£13.50

Hot and Filling Sandwiches

Chunky Fish Finger Sandwich

Three Breaded Cod Fish Fingers in Farmhouse Bread with lettuce & tartare sauce served with a bucket of chips
£7.50

Butchers Sausage Sandwich

Grilled chipolatas in farmhouse bread with fruity brown sauce & fried onions served with a bucket of chips
£6.95

We have a further selection of Sandwiches & Paninis which are shown on a separate menu as they are served at **Lunchtime Only**

Please ask a member of staff for a copy

Sunday Roasts

Sheepscombe Lamb/ Loin of Gloucester Pork
We serve one of the above roasts on alternate Sundays
Rib of Hereford Beef & Chef's Yorkshire Pud

Both Priced at £11.95

Vegetarian Nut Roast

A blend of cashews, walnuts, and almonds with leeks, onions, vegetable stock and soy served with vegetarian gravy and roast trimmings

£10.95

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

STARTERS

Homemade Soup of the Day with Farmhouse Bread
Please ask a member of staff for Chef's soup **£5.25**

Tempura Battered King Prawns

King prawns deep fried in a light batter and served with a mixed leaf, cherry tomato, spring onion and grated carrot salad, with sweet chilli dipping sauce **£6.95**

Mediterranean Salad

Pan fried Chorizo over mixed salad leaves with roasted peppers, mixed olives, marinated artichoke and olive oil croutons topped with crispy Parma ham and parmesan
£7.75

A "Bucket O' Bait"

Breaded Whitebait deep fried and served with mixed salad leaves, tartare sauce, a lemon wedge and granary bread and butter
£6.25

Homemade Chicken Liver, Port and Herb Pâté

A smooth homemade pâté served with farmhouse toast, spiced plum chutney and dressed mixed leaves topped with toasted cashews
£6.75

Deep Fried Paprika Squid Rings

Squid tubes sliced and paprika dusted then flash fried and served with mixed peppers, gherkins and dressed mixed leaves with a sweet chilli dip
£6.95

Grilled Goats Cheese

Served on a mixed leaf, celery and cherry tomato salad with beetroot and caper dressing, toasted walnuts and topped with sticky fig relish
£6.75

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

Our Homemade Puddings are on The "Butchers' Cleaver" a member of the team will be happy to bring it to your table

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 and Leek Sausages

Made with local Gloucester pork, served with braised red cabbage on grain mustard mash with onion gravy
£10.95

Butchers Roasted Ham and Eggs

Honey roasted Wiltshire ham, carved and served with two fried free range eggs and chips
£9.95

Thai, Cod, Salmon, Lemon and Coriander Fishcakes

Two homemade fishcakes, deep fried and served with lemon mayonnaise, sweet chilli dip and a mixed leaf, cherry tomato, spring onion and carrot salad **£10.75**

Breaded Whole-tail Scampi

Served with chips, tartar sauce and a dressed mixed salad
£10.50

Vegetarian Filo Parcel

A lightly fried filo parcel filled with chickpeas, feta cheese, spinach and roasted peppers served with a Greek style salad of cos lettuce, red onion, cucumber, tomato and olives with Cajun roasted new potatoes
£10.95

SALADS FOR SUMMER

Cajun Chicken Breast, Chorizo and Avocado Salad

Cajun spiced chicken pan fried with Chorizo and served with avocado, roasted peppers, spring onions, spiced roasted cashews and dressed mixed leaves **£11.95**

Chicken and Bacon Caesar Salad

Cos lettuce mixed with Caesar Cardini Original dressing topped with a pan fried chicken breast sliced with back bacon and topped with croutons & parmesan **£11.95**

The 'Butchers Best' Homemade Burger

Our burgers are made here using fine beef sourced from Beech Farm and our own unique seasoning. Served in a toasted soft bun on lettuce & tomato with chips and homemade coleslaw on the side.
£11.50

Additional Toppings are available for 50p each:

Mozzarella	Mushroom	Chorizo
Blue Cheese	Fried Onion	Cheddar
Bacon	Double Gloucester	Fried Egg

Please note that due to recent Food Standards Agency advice we cannot prepare your burger rare.