

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 and port pâté, deep fried brie wedges, Double Gloucester, honey roasted ham, plum chutney, gherkins, cranberry sauce and granary toast
£14.00

Fish Platter

Tempura battered King Prawns, breaded Whitebait, deep fried Scampi and Smoked Mackerel Pâté with sweet chilli dip, tartar sauce, lemon mayo & brown 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 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

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

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, onions, vegetable stock and soy served with vegetarian gravy and roast trimmings

£10.95

Our Roasts are served with roast potatoes, cauliflower cheese, 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**

Chorizo, Crispy Bacon and Potato Salad

Spicy Chorizo sausage, back bacon, & mixed peppers pan fried with new potatoes and served over dressed salad leaves with parmesan shavings **£7.25**

A 'Bucket O' Bait'

Breaded Whitebait deep fried and served on a bed of 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**

Warm Smoked Mackerel and Potato Salad

Flaked smoked mackerel and new potatoes served warm over salad leaves with celery and walnuts finished with a beetroot, horseradish and caper dressing **£6.95**

Mini Vegetarian Filo Parcel

A deep fried parcel filled with mushroom, goats cheese and basil pesto served over a salad of mixed peppers, gherkins and salad leaves finished with a fig dressing **£6.75**

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

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

Cotswold Hunters Chicken

Oven baked butterfly chicken breast topped with back bacon and melting cheddar finished with a barbecue gravy and served with garden peas and rustic chips
£12.50

Sheepscombe Lamb Sausages

Made with Dell farm lamb and simple salt & pepper seasoning, served on spring onion mash with braised red cabbage and a redcurrant and onion gravy **£10.95**

Mediterranean Style Chorizo and Chicken Pasta

Chorizo sausage and chicken breast pieces cooked with smoked paprika, tomato, basil, mixed olives and penne pasta with feta cheese and a garlic flat bread **£11.95**

Butchers Roasted Ham and Eggs

Honey roasted Wiltshire ham, carved and served with two fried free range eggs and rustic 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 rustic chips, tartar sauce and a dressed mixed salad **£10.50**

Mixed Vegetable Curry

A lightly Madras spiced curry of aubergine, butternut squash, mixed peppers, chickpeas, lentils and spinach, served with basmati rice and poppadum **£9.95**

The 'Butchers Best' Homemade Burger

Our burgers are made here using Beech Farm beef and our own unique seasoning. Served in a toasted sourdough bap on salad leaves & tomato with our homemade coleslaw on the side and rustic chips.

£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.