

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, 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 with fried onions served 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 £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, 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 **£5.95**

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 mixed salad leaves with celery and walnut halves finished with a horseradish cream dressing **£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

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 and Mint Sausages

Made with fine local lamb from Dell farm, served over spring onion mashed potato with braised red cabbage and a red currant and onion gravy **£10.95**

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**

Thai Green Vegetable Curry

A homemade lightly Thai spiced curry of sweet potato, butternut squash, mixed peppers and aubergine. Served with basmati rice and prawn crackers **£9.95**

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**

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.