

SAMPLE LUNCH & DINNER MENU

Starters

Sautéed Mushrooms, Toast, Garlic Butter or Peppercorn Sauce - £7

Chef's Hummus, Garlic oil, Toasted Hazelnuts, Dipping breads - £8

Black Pudding and Brie Stack, Cranberry Sauce - £7

Baked Camembert – Garlic, White Wine, Rosemary, Chutney, Crusty Bread - £13

Deville Whitebait, Paprika, Brown Bread - £7

Chicken Liver Parfait, Chutney, Toast - £7

Soup of The Day, Crusty Bread - £6



FROM THE GRILL

Steak 8oz Rump £20 | 8oz Sirloin £20

Sauces: Peppercorn, Béarnaise, Stilton 'Top' All £2.00

All Served with, Chef's Chunky Chips, Sautéed Mushrooms, Grilled Tomato

Burgers ¼ - Beef Burger | Cajun Chicken | Halloumi & Avocado (v) | Battered Fish Bites– All £12

All served in a Brioche Bun, Lettuce, Tomato, Red Onion, Beehive Sauce, Chefs Chunky Chips

Add – Cheddar, Bacon, Chilli, Veg Chilli - £1.50 each

MAINS

Traditional Roast Gloucestershire Turkey, Chestnut & Cranberry Stuffing, Pigs in Blankets,
Bread Sauce, Pan Gravy - £13

Beef & Venison Bourguignon, Horseradish Mash Potato, Winter Vegetables, Pan Gravy- £14

Butchers Sausages, Mash, Peas, Onion Gravy - £13

Pies - Steak & Ale | Mushroom, Spinach & White Truffle | Chicken, Ham & Leek

All Served With Mash, Seasonal Vegetables - £13

Ale Battered Cod, Chips, Peas, Homemade Tartar Sauce - £14

Baked Falafel Stew (V) – £12

Sides: Garlic Bread | House Salad | Peas | Seasonal Veg | – All £3

CHEESE, PUDDINGS & ICE CREAMS

Cheese Board – Cheddar, Stilton, Brie, Double Gloucester

Crackers, Chutney, Celery, Grapes - £6 (1) £10 (2) / £16 (Table)

Chocolate & Salted Caramel Torte, Toffee Popcorn, Salted Caramel Ice Cream - £6

Sticky Toffee Pudding, (GF) Toffee Sauce, Vanilla Ice Cream - £6

Lemon Cheesecake (VG) (GF), Vanilla Ice Cream - £6

Spiced Winter Berry Bread & Butter Pudding, Brandy Cream - £6

Traditional Christmas Pudding (V) Brandy Sauce - £6

Ice Cream £2 a Scoop – Vanilla, Chocolate, Strawberry, Salted Caramel



SHARING DISHES (FOR TWO PEOPLE)

Loaded Nachos, Melted Cheese, Sour Cream, Salsa, Jalapeños, Guacamole, - £12

(Add Chilli or Veg Chilli - £2)

Chilli Cheese Fries, Cheese, Salsa, - £10

Cheese Board – Cheddar, Stilton, Brie, Double Gloucester

Crackers, Chutney, Celery, Grapes - £6 (1) £10 (2) / £16 (Table)

Baked Camembert – Garlic, White Wine, Rosemary, Gherkins, Crusty Bread - £13

Antipasti Platter, Selection of Cheeses, Cured Meats, Olives, Roasted Red Peppers & Breads - £15

Meaty Platter, Sausage Rolls, Pigs 'N' Blankets, Chicken Liver Pate, BBQ Chicken Wings,
& Bread - £15

SUBSTANTIAL BAR MEALS - ALL £5 (ALL SERVED WITH A MINCE PIE DESSERT)

Sausage Roll, Chips

Scotch Egg, Salad & Pickle

BBQ Chicken Wings, Salad & Sour Cream

Pigs 'n' Blankets

Fishcake, Poached Egg, Crispy Kale

Mini Toad In The Hole, Mash Potato & Gravy

Festive Hotdog, German Bratwurst Topped with Curry Ketchup & Bacon Bits

Traditional Irish Stew, Crusty Bread

Mac 'N' Cheese, Garlic Bread

BAGUETTES - £9.50

Sausage, Fried Onion

Fish Finger, Tartar Sauce, Lemon Wedge

Cheese & Pickle

'BLT' – The Classic – Bacon, Lettuce, Tomato

'French Dip' - Roast Beef, Mustard, Pot of Dipping Gravy

Bacon Brie & Cranberry -

Beef & Blue - Roast beef, Stilton

Festive Turkey, Turkey, Stuffing & Cranberry Sauce

All Served With Chunky Chips, On A White Baguette

FOOD ALLERGIES and INTOLERANCES Please speak to our staff about the ingredients in your meal when making your order.
Thank you.

SAMPLE LUNCH & DINNER MENU

Starters

Sautéed Mushrooms, Toast, Garlic Butter or Peppercorn Sauce - £7

Chef's Hummus, Garlic oil, Toasted Hazelnuts, Dipping breads - £8

Black Pudding and Brie Stack, Cranberry Sauce - £7

Baked Camembert – Garlic, White Wine, Rosemary, Chutney, Crusty Bread - £13

Deville Whitebait, Paprika, Brown Bread - £7

Chicken Liver Parfait, Chutney, Toast - £7

Soup of The Day, Crusty Bread - £6



FROM THE GRILL

Steak 8oz Rump £20 | 8oz Sirloin £20

Sauces: Peppercorn, Béarnaise, Stilton 'Top' All £2.00

All Served with, Chef's Chunky Chips, Sautéed Mushrooms, Grilled Tomato

Burgers ¼ - Beef Burger | Cajun Chicken | Halloumi & Avocado (v) | Battered Fish Bites – All £12

All served in a Brioche Bun, Lettuce, Tomato, Red Onion, Beehive Sauce, Chefs Chunky Chips

Add – Cheddar, Bacon, Chilli, Veg Chilli - £1.50 each

MAINS

Traditional Roast Gloucestershire Turkey, Chestnut & Cranberry Stuffing, Pigs in Blankets,
Bread Sauce, Pan Gravy - £13

Beef & Venison Bourguignon, Horseradish Mash Potato, Winter Vegetables, Pan Gravy- £14

Butchers Sausages, Mash, Peas, Onion Gravy - £13

Pies - Steak & Ale | Mushroom, Spinach & White Truffle | Chicken, Ham & Leek

All Served With Mash, Seasonal Vegetables - £13

Ale Battered Cod, Chips, Peas, Homemade Tartar Sauce - £14

Baked Falafel Stew (V) – £12

Sides: Garlic Bread | House Salad | Peas | Seasonal Veg | – All £3

CHEESE, PUDDINGS & ICE CREAMS

Cheese Board – Cheddar, Stilton, Brie, Double Gloucester

Crackers, Chutney, Celery, Grapes - £6 (1) £10 (2) / £16 (Table)

Chocolate & Salted Caramel Torte, Toffee Popcorn, Salted Caramel Ice Cream - £6

Sticky Toffee Pudding, (GF) Toffee Sauce, Vanilla Ice Cream - £6

Lemon Cheesecake (VG) (GF), Vanilla Ice Cream - £6

Spiced Winter Berry Bread & Butter Pudding, Brandy Cream - £6

Traditional Christmas Pudding (V) Brandy Sauce - £6

Ice Cream £2 a Scoop – Vanilla, Chocolate, Strawberry, Salted Caramel



SHARING DISHES (FOR TWO PEOPLE)

Loaded Nachos, Melted Cheese, Sour Cream, Salsa, Jalapeños, Guacamole, - £12

(Add Chilli or Veg Chilli - £2)

Chilli Cheese Fries, Cheese, Salsa, - £10

Cheese Board – Cheddar, Stilton, Brie, Double Gloucester

Crackers, Chutney, Celery, Grapes - £6 (1) £10 (2) / £16 (Table)

Baked Camembert – Garlic, White Wine, Rosemary, Gherkins, Crusty Bread - £13

Antipasti Platter, Selection of Cheeses, Cured Meats, Olives, Roasted Red Peppers & Breads - £15

Meaty Platter, Sausage Rolls, Pigs 'N' Blankets, Chicken Liver Pate, BBQ Chicken Wings,
& Bread - £15

SUBSTANTIAL BAR MEALS - ALL £5 (ALL SERVED WITH A MINCE PIE DESSERT)

Sausage Roll, Chips

Scotch Egg, Salad & Pickle

BBQ Chicken Wings, Salad & Sour Cream

Pigs 'n' Blankets

Fishcake, Poached Egg, Crispy Kale

Mini Toad In The Hole, Mash Potato & Gravy

Festive Hotdog, German Bratwurst Topped with Curry Ketchup & Bacon Bits

Traditional Irish Stew, Crusty Bread

Mac 'N' Cheese, Garlic Bread

BAGUETTES - £9.50

Sausage, Fried Onion

Fish Finger, Tartar Sauce, Lemon Wedge

Cheese & Pickle

'BLT' – The Classic – Bacon, Lettuce, Tomato

'French Dip' - Roast Beef, Mustard, Pot of Dipping Gravy

Bacon Brie & Cranberry -

Beef & Blue - Roast beef, Stilton

Festive Turkey, Turkey, Stuffing & Cranberry Sauce

All Served With Chunky Chips, On A White Baguette

FOOD ALLERGIES and INTOLERANCES Please speak to our staff about the ingredients in your meal when making your order.
Thank you.

SAMPLE LUNCH & DINNER MENU

Starters

Sautéed Mushrooms, Toast, Garlic Butter or Peppercorn Sauce - £7

Chef's Hummus, Garlic oil, Toasted Hazelnuts, Dipping breads - £8

Black Pudding and Brie Stack, Cranberry Sauce - £7

Baked Camembert – Garlic, White Wine, Rosemary, Chutney, Crusty Bread - £13

Deville Whitebait, Paprika, Brown Bread - £7

Chicken Liver Parfait, Chutney, Toast - £7

Soup of The Day, Crusty Bread - £6



FROM THE GRILL

Steak 8oz Rump £20 | 8oz Sirloin £20

Sauces: Peppercorn, Béarnaise, Stilton 'Top' All £2.00

All Served with, Chef's Chunky Chips, Sautéed Mushrooms, Grilled Tomato

Burgers ¼ - Beef Burger | Cajun Chicken | Halloumi & Avocado (v) | Battered Fish Bites – All £12

All served in a Brioche Bun, Lettuce, Tomato, Red Onion, Beehive Sauce, Chefs Chunky Chips

Add – Cheddar, Bacon, Chilli, Veg Chilli - £1.50 each

MAINS

Traditional Roast Gloucestershire Turkey, Chestnut & Cranberry Stuffing, Pigs in Blankets,
Bread Sauce, Pan Gravy - £13

Beef & Venison Bourguignon, Horseradish Mash Potato, Winter Vegetables, Pan Gravy- £14

Butchers Sausages, Mash, Peas, Onion Gravy - £13

Pies - Steak & Ale | Mushroom, Spinach & White Truffle | Chicken, Ham & Leek

All Served With Mash, Seasonal Vegetables - £13

Ale Battered Cod, Chips, Peas, Homemade Tartar Sauce - £14

Baked Falafel Stew (V) – £12

Sides: Garlic Bread | House Salad | Peas | Seasonal Veg | – All £3

CHEESE, PUDDINGS & ICE CREAMS

Cheese Board – Cheddar, Stilton, Brie, Double Gloucester

Crackers, Chutney, Celery, Grapes - £6 (1) £10 (2) / £16 (Table)

Chocolate & Salted Caramel Torte, Toffee Popcorn, Salted Caramel Ice Cream - £6

Sticky Toffee Pudding, (GF) Toffee Sauce, Vanilla Ice Cream - £6

Lemon Cheesecake (VG) (GF), Vanilla Ice Cream - £6

Spiced Winter Berry Bread & Butter Pudding, Brandy Cream - £6

Traditional Christmas Pudding (V) Brandy Sauce - £6

Ice Cream £2 a Scoop – Vanilla, Chocolate, Strawberry, Salted Caramel



SHARING DISHES (FOR TWO PEOPLE)

Loaded Nachos, Melted Cheese, Sour Cream, Salsa, Jalapeños, Guacamole, - £12

(Add Chilli or Veg Chilli - £2)

Chilli Cheese Fries, Cheese, Salsa, - £10

Cheese Board – Cheddar, Stilton, Brie, Double Gloucester

Crackers, Chutney, Celery, Grapes - £6 (1) £10 (2) / £16 (Table)

Baked Camembert – Garlic, White Wine, Rosemary, Gherkins, Crusty Bread - £13

Antipasti Platter, Selection of Cheeses, Cured Meats, Olives, Roasted Red Peppers & Breads - £15

Meaty Platter, Sausage Rolls, Pigs 'N' Blankets, Chicken Liver Pate, BBQ Chicken Wings,
& Bread - £15

SUBSTANTIAL BAR MEALS - ALL £5 (ALL SERVED WITH A MINCE PIE DESSERT)

Sausage Roll, Chips

Scotch Egg, Salad & Pickle

BBQ Chicken Wings, Salad & Sour Cream

Pigs 'n' Blankets

Fishcake, Poached Egg, Crispy Kale

Mini Toad In The Hole, Mash Potato & Gravy

Festive Hotdog, German Bratwurst Topped with Curry Ketchup & Bacon Bits

Traditional Irish Stew, Crusty Bread

Mac 'N' Cheese, Garlic Bread

BAGUETTES - £9.50

Sausage, Fried Onion

Fish Finger, Tartar Sauce, Lemon Wedge

Cheese & Pickle

'BLT' – The Classic – Bacon, Lettuce, Tomato

'French Dip' - Roast Beef, Mustard, Pot of Dipping Gravy

Bacon Brie & Cranberry -

Beef & Blue - Roast beef, Stilton

Festive Turkey, Turkey, Stuffing & Cranberry Sauce

All Served With Chunky Chips, On A White Baguette

FOOD ALLERGIES and INTOLERANCES Please speak to our staff about the ingredients in your meal when making your order.
Thank you.

SAMPLE LUNCH & DINNER MENU

Starters

Sautéed Mushrooms, Toast, Garlic Butter or Peppercorn Sauce - £7

Chef's Hummus, Garlic oil, Toasted Hazelnuts, Dipping breads - £8

Black Pudding and Brie Stack, Cranberry Sauce - £7

Baked Camembert – Garlic, White Wine, Rosemary, Chutney, Crusty Bread - £13

Deville Whitebait, Paprika, Brown Bread - £7

Chicken Liver Parfait, Chutney, Toast - £7

Soup of The Day, Crusty Bread - £6



FROM THE GRILL

Steak 8oz Rump £20 | 8oz Sirloin £20

Sauces: Peppercorn, Béarnaise, Stilton 'Top' All £2.00

All Served with, Chef's Chunky Chips, Sautéed Mushrooms, Grilled Tomato

Burgers ¼ - Beef Burger | Cajun Chicken | Halloumi & Avocado (v) | Battered Fish Bites – All £12

All served in a Brioche Bun, Lettuce, Tomato, Red Onion, Beehive Sauce, Chefs Chunky Chips

Add – Cheddar, Bacon, Chilli, Veg Chilli - £1.50 each

MAINS

Traditional Roast Gloucestershire Turkey, Chestnut & Cranberry Stuffing, Pigs in Blankets,
Bread Sauce, Pan Gravy - £13

Beef & Venison Bourguignon, Horseradish Mash Potato, Winter Vegetables, Pan Gravy- £14

Butchers Sausages, Mash, Peas, Onion Gravy - £13

Pies - Steak & Ale | Mushroom, Spinach & White Truffle | Chicken, Ham & Leek

All Served With Mash, Seasonal Vegetables - £13

Ale Battered Cod, Chips, Peas, Homemade Tartar Sauce - £14

Baked Falafel Stew (V) – £12

Sides: Garlic Bread | House Salad | Peas | Seasonal Veg | – All £3

CHEESE, PUDDINGS & ICE CREAMS

Cheese Board – Cheddar, Stilton, Brie, Double Gloucester

Crackers, Chutney, Celery, Grapes - £6 (1) £10 (2) / £16 (Table)

Chocolate & Salted Caramel Torte, Toffee Popcorn, Salted Caramel Ice Cream - £6

Sticky Toffee Pudding, (GF) Toffee Sauce, Vanilla Ice Cream - £6

Lemon Cheesecake (VG) (GF), Vanilla Ice Cream - £6

Spiced Winter Berry Bread & Butter Pudding, Brandy Cream - £6

Traditional Christmas Pudding (V) Brandy Sauce - £6

Ice Cream £2 a Scoop – Vanilla, Chocolate, Strawberry, Salted Caramel



SHARING DISHES (FOR TWO PEOPLE)

Loaded Nachos, Melted Cheese, Sour Cream, Salsa, Jalapeños, Guacamole, - £12

(Add Chilli or Veg Chilli - £2)

Chilli Cheese Fries, Cheese, Salsa, - £10

Cheese Board – Cheddar, Stilton, Brie, Double Gloucester

Crackers, Chutney, Celery, Grapes - £6 (1) £10 (2) / £16 (Table)

Baked Camembert – Garlic, White Wine, Rosemary, Gherkins, Crusty Bread - £13

Antipasti Platter, Selection of Cheeses, Cured Meats, Olives, Roasted Red Peppers & Breads - £15

Meaty Platter, Sausage Rolls, Pigs 'N' Blankets, Chicken Liver Pate, BBQ Chicken Wings,
& Bread - £15

SUBSTANTIAL BAR MEALS - ALL £5 (ALL SERVED WITH A MINCE PIE DESSERT)

Sausage Roll, Chips

Scotch Egg, Salad & Pickle

BBQ Chicken Wings, Salad & Sour Cream

Pigs 'n' Blankets

Fishcake, Poached Egg, Crispy Kale

Mini Toad In The Hole, Mash Potato & Gravy

Festive Hotdog, German Bratwurst Topped with Curry Ketchup & Bacon Bits

Traditional Irish Stew, Crusty Bread

Mac 'N' Cheese, Garlic Bread

BAGUETTES - £9.50

Sausage, Fried Onion

Fish Finger, Tartar Sauce, Lemon Wedge

Cheese & Pickle

'BLT' – The Classic – Bacon, Lettuce, Tomato

'French Dip' - Roast Beef, Mustard, Pot of Dipping Gravy

Bacon Brie & Cranberry -

Beef & Blue - Roast beef, Stilton

Festive Turkey, Turkey, Stuffing & Cranberry Sauce

All Served With Chunky Chips, On A White Baguette

FOOD ALLERGIES and INTOLERANCES Please speak to our staff about the ingredients in your meal when making your order.
Thank you.

SAMPLE LUNCH & DINNER MENU

Starters

Sautéed Mushrooms, Toast, Garlic Butter or Peppercorn Sauce - £7

Chef's Hummus, Garlic oil, Toasted Hazelnuts, Dipping breads - £8

Black Pudding and Brie Stack, Cranberry Sauce - £7

Baked Camembert – Garlic, White Wine, Rosemary, Chutney, Crusty Bread - £13

Deville Whitebait, Paprika, Brown Bread - £7

Chicken Liver Parfait, Chutney, Toast - £7

Soup of The Day, Crusty Bread - £6



FROM THE GRILL

Steak 8oz Rump £20 | 8oz Sirloin £20

Sauces: Peppercorn, Béarnaise, Stilton 'Top' All £2.00

All Served with, Chef's Chunky Chips, Sautéed Mushrooms, Grilled Tomato

Burgers ¼ - Beef Burger | Cajun Chicken | Halloumi & Avocado (v) | Battered Fish Bites– All £12

All served in a Brioche Bun, Lettuce, Tomato, Red Onion, Beehive Sauce, Chefs Chunky Chips

Add – Cheddar, Bacon, Chilli, Veg Chilli - £1.50 each

MAINS

Traditional Roast Gloucestershire Turkey, Chestnut & Cranberry Stuffing, Pigs in Blankets,
Bread Sauce, Pan Gravy - £13

Beef & Venison Bourguignon, Horseradish Mash Potato, Winter Vegetables, Pan Gravy- £14

Butchers Sausages, Mash, Peas, Onion Gravy - £13

Pies - Steak & Ale | Mushroom, Spinach & White Truffle | Chicken, Ham & Leek

All Served With Mash, Seasonal Vegetables - £13

Ale Battered Cod, Chips, Peas, Homemade Tartar Sauce - £14

Baked Falafel Stew (V) – £12

Sides: Garlic Bread | House Salad | Peas | Seasonal Veg | – All £3

CHEESE, PUDDINGS & ICE CREAMS

Cheese Board – Cheddar, Stilton, Brie, Double Gloucester

Crackers, Chutney, Celery, Grapes - £6 (1) £10 (2) / £16 (Table)

Chocolate & Salted Caramel Torte, Toffee Popcorn, Salted Caramel Ice Cream - £6

Sticky Toffee Pudding, (GF) Toffee Sauce, Vanilla Ice Cream - £6

Lemon Cheesecake (VG) (GF), Vanilla Ice Cream - £6

Spiced Winter Berry Bread & Butter Pudding, Brandy Cream - £6

Traditional Christmas Pudding (V) Brandy Sauce - £6

Ice Cream £2 a Scoop – Vanilla, Chocolate, Strawberry, Salted Caramel



SHARING DISHES (FOR TWO PEOPLE)

Loaded Nachos, Melted Cheese, Sour Cream, Salsa, Jalapeños, Guacamole, - £12

(Add Chilli or Veg Chilli - £2)

Chilli Cheese Fries, Cheese, Salsa, - £10

Cheese Board – Cheddar, Stilton, Brie, Double Gloucester

Crackers, Chutney, Celery, Grapes - £6 (1) £10 (2) / £16 (Table)

Baked Camembert – Garlic, White Wine, Rosemary, Gherkins, Crusty Bread - £13

Antipasti Platter, Selection of Cheeses, Cured Meats, Olives, Roasted Red Peppers & Breads - £15

Meaty Platter, Sausage Rolls, Pigs 'N' Blankets, Chicken Liver Pate, BBQ Chicken Wings,
& Bread - £15

SUBSTANTIAL BAR MEALS - ALL £5 (ALL SERVED WITH A MINCE PIE DESSERT)

Sausage Roll, Chips

Scotch Egg, Salad & Pickle

BBQ Chicken Wings, Salad & Sour Cream

Pigs 'n' Blankets

Fishcake, Poached Egg, Crispy Kale

Mini Toad In The Hole, Mash Potato & Gravy

Festive Hotdog, German Bratwurst Topped with Curry Ketchup & Bacon Bits

Traditional Irish Stew, Crusty Bread

Mac 'N' Cheese, Garlic Bread

BAGUETTES - £9.50

Sausage, Fried Onion

Fish Finger, Tartar Sauce, Lemon Wedge

Cheese & Pickle

'BLT' – The Classic – Bacon, Lettuce, Tomato

'French Dip' - Roast Beef, Mustard, Pot of Dipping Gravy

Bacon Brie & Cranberry -

Beef & Blue - Roast beef, Stilton

Festive Turkey, Turkey, Stuffing & Cranberry Sauce

All Served With Chunky Chips, On A White Baguette

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Deville Whitebait, Paprika, Brown Bread - £7

Chicken Liver Parfait, Chutney, Toast - £7

Soup of The Day, Crusty Bread - £6



FROM THE GRILL

Steak 8oz Rump £20 | 8oz Sirloin £20

Sauces: Peppercorn, Béarnaise, Stilton 'Top' All £2.00

All Served with, Chef's Chunky Chips, Sautéed Mushrooms, Grilled Tomato

Burgers ¼ - Beef Burger | Cajun Chicken | Halloumi & Avocado (v) | Battered Fish Bites – All £12

All served in a Brioche Bun, Lettuce, Tomato, Red Onion, Beehive Sauce, Chefs Chunky Chips

Add – Cheddar, Bacon, Chilli, Veg Chilli - £1.50 each

MAINS

Traditional Roast Gloucestershire Turkey, Chestnut & Cranberry Stuffing, Pigs in Blankets,
Bread Sauce, Pan Gravy - £13

Beef & Venison Bourguignon, Horseradish Mash Potato, Winter Vegetables, Pan Gravy- £14

Butchers Sausages, Mash, Peas, Onion Gravy - £13

Pies - Steak & Ale | Mushroom, Spinach & White Truffle | Chicken, Ham & Leek

All Served With Mash, Seasonal Vegetables - £13

Ale Battered Cod, Chips, Peas, Homemade Tartar Sauce - £14

Baked Falafel Stew (V) – £12

Sides: Garlic Bread | House Salad | Peas | Seasonal Veg | – All £3

CHEESE, PUDDINGS & ICE CREAMS

Cheese Board – Cheddar, Stilton, Brie, Double Gloucester

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Chocolate & Salted Caramel Torte, Toffee Popcorn, Salted Caramel Ice Cream - £6

Sticky Toffee Pudding, (GF) Toffee Sauce, Vanilla Ice Cream - £6

Lemon Cheesecake (VG) (GF), Vanilla Ice Cream - £6

Spiced Winter Berry Bread & Butter Pudding, Brandy Cream - £6

Traditional Christmas Pudding (V) Brandy Sauce - £6

Ice Cream £2 a Scoop – Vanilla, Chocolate, Strawberry, Salted Caramel



SHARING DISHES (FOR TWO PEOPLE)

Loaded Nachos, Melted Cheese, Sour Cream, Salsa, Jalapeños, Guacamole, - £12

(Add Chilli or Veg Chilli - £2)

Chilli Cheese Fries, Cheese, Salsa, - £10

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& Bread - £15

SUBSTANTIAL BAR MEALS - ALL £5 (ALL SERVED WITH A MINCE PIE DESSERT)

Sausage Roll, Chips

Scotch Egg, Salad & Pickle

BBQ Chicken Wings, Salad & Sour Cream

Pigs 'n' Blankets

Fishcake, Poached Egg, Crispy Kale

Mini Toad In The Hole, Mash Potato & Gravy

Festive Hotdog, German Bratwurst Topped with Curry Ketchup & Bacon Bits

Traditional Irish Stew, Crusty Bread

Mac 'N' Cheese, Garlic Bread

BAGUETTES - £9.50

Sausage, Fried Onion

Fish Finger, Tartar Sauce, Lemon Wedge

Cheese & Pickle

'BLT' – The Classic – Bacon, Lettuce, Tomato

'French Dip' - Roast Beef, Mustard, Pot of Dipping Gravy

Bacon Brie & Cranberry -

Beef & Blue - Roast beef, Stilton

Festive Turkey, Turkey, Stuffing & Cranberry Sauce

All Served With Chunky Chips, On A White Baguette

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Baked Camembert – Garlic, White Wine, Rosemary, Chutney, Crusty Bread - £13

Deville Whitebait, Paprika, Brown Bread - £7

Chicken Liver Parfait, Chutney, Toast - £7

Soup of The Day, Crusty Bread - £6



FROM THE GRILL

Steak 8oz Rump £20 | 8oz Sirloin £20

Sauces: Peppercorn, Béarnaise, Stilton 'Top' All £2.00

All Served with, Chef's Chunky Chips, Sautéed Mushrooms, Grilled Tomato

Burgers ¼ - Beef Burger | Cajun Chicken | Halloumi & Avocado (v) | Battered Fish Bites– All £12

All served in a Brioche Bun, Lettuce, Tomato, Red Onion, Beehive Sauce, Chefs Chunky Chips

Add – Cheddar, Bacon, Chilli, Veg Chilli - £1.50 each

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Traditional Roast Gloucestershire Turkey, Chestnut & Cranberry Stuffing, Pigs in Blankets,
Bread Sauce, Pan Gravy - £13

Beef & Venison Bourguignon, Horseradish Mash Potato, Winter Vegetables, Pan Gravy- £14

Butchers Sausages, Mash, Peas, Onion Gravy - £13

Pies - Steak & Ale | Mushroom, Spinach & White Truffle | Chicken, Ham & Leek

All Served With Mash, Seasonal Vegetables - £13

Ale Battered Cod, Chips, Peas, Homemade Tartar Sauce - £14

Baked Falafel Stew (V) – £12

Sides: Garlic Bread | House Salad | Peas | Seasonal Veg | – All £3

CHEESE, PUDDINGS & ICE CREAMS

Cheese Board – Cheddar, Stilton, Brie, Double Gloucester

Crackers, Chutney, Celery, Grapes - £6 (1) £10 (2) / £16 (Table)

Chocolate & Salted Caramel Torte, Toffee Popcorn, Salted Caramel Ice Cream - £6

Sticky Toffee Pudding, (GF) Toffee Sauce, Vanilla Ice Cream - £6

Lemon Cheesecake (VG) (GF), Vanilla Ice Cream - £6

Spiced Winter Berry Bread & Butter Pudding, Brandy Cream - £6

Traditional Christmas Pudding (V) Brandy Sauce - £6

Ice Cream £2 a Scoop – Vanilla, Chocolate, Strawberry, Salted Caramel



SHARING DISHES (FOR TWO PEOPLE)

Loaded Nachos, Melted Cheese, Sour Cream, Salsa, Jalapeños, Guacamole, - £12

(Add Chilli or Veg Chilli - £2)

Chilli Cheese Fries, Cheese, Salsa, - £10

Cheese Board – Cheddar, Stilton, Brie, Double Gloucester

Crackers, Chutney, Celery, Grapes - £6 (1) £10 (2) / £16 (Table)

Baked Camembert – Garlic, White Wine, Rosemary, Gherkins, Crusty Bread - £13

Antipasti Platter, Selection of Cheeses, Cured Meats, Olives, Roasted Red Peppers & Breads - £15

Meaty Platter, Sausage Rolls, Pigs 'N' Blankets, Chicken Liver Pate, BBQ Chicken Wings,
& Bread - £15

SUBSTANTIAL BAR MEALS - ALL £5 (ALL SERVED WITH A MINCE PIE DESSERT)

Sausage Roll, Chips

Scotch Egg, Salad & Pickle

BBQ Chicken Wings, Salad & Sour Cream

Pigs 'n' Blankets

Fishcake, Poached Egg, Crispy Kale

Mini Toad In The Hole, Mash Potato & Gravy

Festive Hotdog, German Bratwurst Topped with Curry Ketchup & Bacon Bits

Traditional Irish Stew, Crusty Bread

Mac 'N' Cheese, Garlic Bread

BAGUETTES - £9.50

Sausage, Fried Onion

Fish Finger, Tartar Sauce, Lemon Wedge

Cheese & Pickle

'BLT' – The Classic – Bacon, Lettuce, Tomato

'French Dip' - Roast Beef, Mustard, Pot of Dipping Gravy

Bacon Brie & Cranberry -

Beef & Blue - Roast beef, Stilton

Festive Turkey, Turkey, Stuffing & Cranberry Sauce

All Served With Chunky Chips, On A White Baguette

FOOD ALLERGIES and INTOLERANCES Please speak to our staff about the ingredients in your meal when making your order.
Thank you.

SAMPLE LUNCH & DINNER MENU

Starters

Sautéed Mushrooms, Toast, Garlic Butter or Peppercorn Sauce - £7

Chef's Hummus, Garlic oil, Toasted Hazelnuts, Dipping breads - £8

Black Pudding and Brie Stack, Cranberry Sauce - £7

Baked Camembert – Garlic, White Wine, Rosemary, Chutney, Crusty Bread - £13

Deville Whitebait, Paprika, Brown Bread - £7

Chicken Liver Parfait, Chutney, Toast - £7

Soup of The Day, Crusty Bread - £6



FROM THE GRILL

Steak 8oz Rump £20 | 8oz Sirloin £20

Sauces: Peppercorn, Béarnaise, Stilton 'Top' All £2.00

All Served with, Chef's Chunky Chips, Sautéed Mushrooms, Grilled Tomato

Burgers ¼ - Beef Burger | Cajun Chicken | Halloumi & Avocado (v) | Battered Fish Bites– All £12

All served in a Brioche Bun, Lettuce, Tomato, Red Onion, Beehive Sauce, Chefs Chunky Chips

Add – Cheddar, Bacon, Chilli, Veg Chilli - £1.50 each

MAINS

Traditional Roast Gloucestershire Turkey, Chestnut & Cranberry Stuffing, Pigs in Blankets,
Bread Sauce, Pan Gravy - £13

Beef & Venison Bourguignon, Horseradish Mash Potato, Winter Vegetables, Pan Gravy- £14

Butchers Sausages, Mash, Peas, Onion Gravy - £13

Pies - Steak & Ale | Mushroom, Spinach & White Truffle | Chicken, Ham & Leek

All Served With Mash, Seasonal Vegetables - £13

Ale Battered Cod, Chips, Peas, Homemade Tartar Sauce - £14

Baked Falafel Stew (V) – £12

Sides: Garlic Bread | House Salad | Peas | Seasonal Veg | – All £3

CHEESE, PUDDINGS & ICE CREAMS

Cheese Board – Cheddar, Stilton, Brie, Double Gloucester

Crackers, Chutney, Celery, Grapes - £6 (1) £10 (2) / £16 (Table)

Chocolate & Salted Caramel Torte, Toffee Popcorn, Salted Caramel Ice Cream - £6

Sticky Toffee Pudding, (GF) Toffee Sauce, Vanilla Ice Cream - £6

Lemon Cheesecake (VG) (GF), Vanilla Ice Cream - £6

Spiced Winter Berry Bread & Butter Pudding, Brandy Cream - £6

Traditional Christmas Pudding (V) Brandy Sauce - £6

Ice Cream £2 a Scoop – Vanilla, Chocolate, Strawberry, Salted Caramel



SHARING DISHES (FOR TWO PEOPLE)

Loaded Nachos, Melted Cheese, Sour Cream, Salsa, Jalapeños, Guacamole, - £12

(Add Chilli or Veg Chilli - £2)

Chilli Cheese Fries, Cheese, Salsa, - £10

Cheese Board – Cheddar, Stilton, Brie, Double Gloucester

Crackers, Chutney, Celery, Grapes - £6 (1) £10 (2) / £16 (Table)

Baked Camembert – Garlic, White Wine, Rosemary, Gherkins, Crusty Bread - £13

Antipasti Platter, Selection of Cheeses, Cured Meats, Olives, Roasted Red Peppers & Breads - £15

Meaty Platter, Sausage Rolls, Pigs 'N' Blankets, Chicken Liver Pate, BBQ Chicken Wings,
& Bread - £15

SUBSTANTIAL BAR MEALS - ALL £5 (ALL SERVED WITH A MINCE PIE DESSERT)

Sausage Roll, Chips

Scotch Egg, Salad & Pickle

BBQ Chicken Wings, Salad & Sour Cream

Pigs 'n' Blankets

Fishcake, Poached Egg, Crispy Kale

Mini Toad In The Hole, Mash Potato & Gravy

Festive Hotdog, German Bratwurst Topped with Curry Ketchup & Bacon Bits

Traditional Irish Stew, Crusty Bread

Mac 'N' Cheese, Garlic Bread

BAGUETTES - £9.50

Sausage, Fried Onion

Fish Finger, Tartar Sauce, Lemon Wedge

Cheese & Pickle

'BLT' – The Classic – Bacon, Lettuce, Tomato

'French Dip' - Roast Beef, Mustard, Pot of Dipping Gravy

Bacon Brie & Cranberry -

Beef & Blue - Roast beef, Stilton

Festive Turkey, Turkey, Stuffing & Cranberry Sauce

All Served With Chunky Chips, On A White Baguette

FOOD ALLERGIES and INTOLERANCES Please speak to our staff about the ingredients in your meal when making your order.
Thank you.

SAMPLE LUNCH & DINNER MENU

Starters

Sautéed Mushrooms, Toast, Garlic Butter or Peppercorn Sauce - £7

Chef's Hummus, Garlic oil, Toasted Hazelnuts, Dipping breads - £8

Black Pudding and Brie Stack, Cranberry Sauce - £7

Baked Camembert – Garlic, White Wine, Rosemary, Chutney, Crusty Bread - £13

Deville Whitebait, Paprika, Brown Bread - £7

Chicken Liver Parfait, Chutney, Toast - £7

Soup of The Day, Crusty Bread - £6



FROM THE GRILL

Steak 8oz Rump £20 | 8oz Sirloin £20

Sauces: Peppercorn, Béarnaise, Stilton 'Top' All £2.00

All Served with, Chef's Chunky Chips, Sautéed Mushrooms, Grilled Tomato

Burgers ¼ - Beef Burger | Cajun Chicken | Halloumi & Avocado (v) | Battered Fish Bites – All £12

All served in a Brioche Bun, Lettuce, Tomato, Red Onion, Beehive Sauce, Chefs Chunky Chips

Add – Cheddar, Bacon, Chilli, Veg Chilli - £1.50 each

MAINS

Traditional Roast Gloucestershire Turkey, Chestnut & Cranberry Stuffing, Pigs in Blankets,
Bread Sauce, Pan Gravy - £13

Beef & Venison Bourguignon, Horseradish Mash Potato, Winter Vegetables, Pan Gravy- £14

Butchers Sausages, Mash, Peas, Onion Gravy - £13

Pies - Steak & Ale | Mushroom, Spinach & White Truffle | Chicken, Ham & Leek

All Served With Mash, Seasonal Vegetables - £13

Ale Battered Cod, Chips, Peas, Homemade Tartar Sauce - £14

Baked Falafel Stew (V) – £12

Sides: Garlic Bread | House Salad | Peas | Seasonal Veg | – All £3

CHEESE, PUDDINGS & ICE CREAMS

Cheese Board – Cheddar, Stilton, Brie, Double Gloucester

Crackers, Chutney, Celery, Grapes - £6 (1) £10 (2) / £16 (Table)

Chocolate & Salted Caramel Torte, Toffee Popcorn, Salted Caramel Ice Cream - £6

Sticky Toffee Pudding, (GF) Toffee Sauce, Vanilla Ice Cream - £6

Lemon Cheesecake (VG) (GF), Vanilla Ice Cream - £6

Spiced Winter Berry Bread & Butter Pudding, Brandy Cream - £6

Traditional Christmas Pudding (V) Brandy Sauce - £6

Ice Cream £2 a Scoop – Vanilla, Chocolate, Strawberry, Salted Caramel



SHARING DISHES (FOR TWO PEOPLE)

Loaded Nachos, Melted Cheese, Sour Cream, Salsa, Jalapeños, Guacamole, - £12

(Add Chilli or Veg Chilli - £2)

Chilli Cheese Fries, Cheese, Salsa, - £10

Cheese Board – Cheddar, Stilton, Brie, Double Gloucester

Crackers, Chutney, Celery, Grapes - £6 (1) £10 (2) / £16 (Table)

Baked Camembert – Garlic, White Wine, Rosemary, Gherkins, Crusty Bread - £13

Antipasti Platter, Selection of Cheeses, Cured Meats, Olives, Roasted Red Peppers & Breads - £15

Meaty Platter, Sausage Rolls, Pigs 'N' Blankets, Chicken Liver Pate, BBQ Chicken Wings,
& Bread - £15

SUBSTANTIAL BAR MEALS - ALL £5 (ALL SERVED WITH A MINCE PIE DESSERT)

Sausage Roll, Chips

Scotch Egg, Salad & Pickle

BBQ Chicken Wings, Salad & Sour Cream

Pigs 'n' Blankets

Fishcake, Poached Egg, Crispy Kale

Mini Toad In The Hole, Mash Potato & Gravy

Festive Hotdog, German Bratwurst Topped with Curry Ketchup & Bacon Bits

Traditional Irish Stew, Crusty Bread

Mac 'N' Cheese, Garlic Bread

BAGUETTES - £9.50

Sausage, Fried Onion

Fish Finger, Tartar Sauce, Lemon Wedge

Cheese & Pickle

'BLT' – The Classic – Bacon, Lettuce, Tomato

'French Dip' - Roast Beef, Mustard, Pot of Dipping Gravy

Bacon Brie & Cranberry -

Beef & Blue - Roast beef, Stilton

Festive Turkey, Turkey, Stuffing & Cranberry Sauce

All Served With Chunky Chips, On A White Baguette

FOOD ALLERGIES and INTOLERANCES Please speak to our staff about the ingredients in your meal when making your order.
Thank you.

SAMPLE LUNCH & DINNER MENU

Starters

Sautéed Mushrooms, Toast, Garlic Butter or Peppercorn Sauce - £7

Chef's Hummus, Garlic oil, Toasted Hazelnuts, Dipping breads - £8

Black Pudding and Brie Stack, Cranberry Sauce - £7

Baked Camembert – Garlic, White Wine, Rosemary, Chutney, Crusty Bread - £13

Deville Whitebait, Paprika, Brown Bread - £7

Chicken Liver Parfait, Chutney, Toast - £7

Soup of The Day, Crusty Bread - £6



FROM THE GRILL

Steak 8oz Rump £20 | 8oz Sirloin £20

Sauces: Peppercorn, Béarnaise, Stilton 'Top' All £2.00

All Served with, Chef's Chunky Chips, Sautéed Mushrooms, Grilled Tomato

Burgers ¼ - Beef Burger | Cajun Chicken | Halloumi & Avocado (v) | Battered Fish Bites– All £12

All served in a Brioche Bun, Lettuce, Tomato, Red Onion, Beehive Sauce, Chefs Chunky Chips

Add – Cheddar, Bacon, Chilli, Veg Chilli - £1.50 each

MAINS

Traditional Roast Gloucestershire Turkey, Chestnut & Cranberry Stuffing, Pigs in Blankets,
Bread Sauce, Pan Gravy - £13

Beef & Venison Bourguignon, Horseradish Mash Potato, Winter Vegetables, Pan Gravy- £14

Butchers Sausages, Mash, Peas, Onion Gravy - £13

Pies - Steak & Ale | Mushroom, Spinach & White Truffle | Chicken, Ham & Leek

All Served With Mash, Seasonal Vegetables - £13

Ale Battered Cod, Chips, Peas, Homemade Tartar Sauce - £14

Baked Falafel Stew (V) – £12

Sides: Garlic Bread | House Salad | Peas | Seasonal Veg | – All £3

CHEESE, PUDDINGS & ICE CREAMS

Cheese Board – Cheddar, Stilton, Brie, Double Gloucester

Crackers, Chutney, Celery, Grapes - £6 (1) £10 (2) / £16 (Table)

Chocolate & Salted Caramel Torte, Toffee Popcorn, Salted Caramel Ice Cream - £6

Sticky Toffee Pudding, (GF) Toffee Sauce, Vanilla Ice Cream - £6

Lemon Cheesecake (VG) (GF), Vanilla Ice Cream - £6

Spiced Winter Berry Bread & Butter Pudding, Brandy Cream - £6

Traditional Christmas Pudding (V) Brandy Sauce - £6

Ice Cream £2 a Scoop – Vanilla, Chocolate, Strawberry, Salted Caramel



SHARING DISHES (FOR TWO PEOPLE)

Loaded Nachos, Melted Cheese, Sour Cream, Salsa, Jalapeños, Guacamole, - £12

(Add Chilli or Veg Chilli - £2)

Chilli Cheese Fries, Cheese, Salsa, - £10

Cheese Board – Cheddar, Stilton, Brie, Double Gloucester

Crackers, Chutney, Celery, Grapes - £6 (1) £10 (2) / £16 (Table)

Baked Camembert – Garlic, White Wine, Rosemary, Gherkins, Crusty Bread - £13

Antipasti Platter, Selection of Cheeses, Cured Meats, Olives, Roasted Red Peppers & Breads - £15

Meaty Platter, Sausage Rolls, Pigs 'N' Blankets, Chicken Liver Pate, BBQ Chicken Wings,
& Bread - £15

SUBSTANTIAL BAR MEALS - ALL £5 (ALL SERVED WITH A MINCE PIE DESSERT)

Sausage Roll, Chips

Scotch Egg, Salad & Pickle

BBQ Chicken Wings, Salad & Sour Cream

Pigs 'n' Blankets

Fishcake, Poached Egg, Crispy Kale

Mini Toad In The Hole, Mash Potato & Gravy

Festive Hotdog, German Bratwurst Topped with Curry Ketchup & Bacon Bits

Traditional Irish Stew, Crusty Bread

Mac 'N' Cheese, Garlic Bread

BAGUETTES - £9.50

Sausage, Fried Onion

Fish Finger, Tartar Sauce, Lemon Wedge

Cheese & Pickle

'BLT' – The Classic – Bacon, Lettuce, Tomato

'French Dip' - Roast Beef, Mustard, Pot of Dipping Gravy

Bacon Brie & Cranberry -

Beef & Blue - Roast beef, Stilton

Festive Turkey, Turkey, Stuffing & Cranberry Sauce

All Served With Chunky Chips, On A White Baguette

FOOD ALLERGIES and INTOLERANCES Please speak to our staff about the ingredients in your meal when making your order.
Thank you.

SAMPLE LUNCH & DINNER MENU

Starters

Sautéed Mushrooms, Toast, Garlic Butter or Peppercorn Sauce - £7

Chef's Hummus, Garlic oil, Toasted Hazelnuts, Dipping breads - £8

Black Pudding and Brie Stack, Cranberry Sauce - £7

Baked Camembert – Garlic, White Wine, Rosemary, Chutney, Crusty Bread - £13

Deville Whitebait, Paprika, Brown Bread - £7

Chicken Liver Parfait, Chutney, Toast - £7

Soup of The Day, Crusty Bread - £6



FROM THE GRILL

Steak 8oz Rump £20 | 8oz Sirloin £20

Sauces: Peppercorn, Béarnaise, Stilton 'Top' All £2.00

All Served with, Chef's Chunky Chips, Sautéed Mushrooms, Grilled Tomato

Burgers ¼ - Beef Burger | Cajun Chicken | Halloumi & Avocado (v) | Battered Fish Bites– All £12

All served in a Brioche Bun, Lettuce, Tomato, Red Onion, Beehive Sauce, Chefs Chunky Chips

Add – Cheddar, Bacon, Chilli, Veg Chilli - £1.50 each

MAINS

Traditional Roast Gloucestershire Turkey, Chestnut & Cranberry Stuffing, Pigs in Blankets,
Bread Sauce, Pan Gravy - £13

Beef & Venison Bourguignon, Horseradish Mash Potato, Winter Vegetables, Pan Gravy- £14

Butchers Sausages, Mash, Peas, Onion Gravy - £13

Pies - Steak & Ale | Mushroom, Spinach & White Truffle | Chicken, Ham & Leek

All Served With Mash, Seasonal Vegetables - £13

Ale Battered Cod, Chips, Peas, Homemade Tartar Sauce - £14

Baked Falafel Stew (V) – £12

Sides: Garlic Bread | House Salad | Peas | Seasonal Veg | – All £3

CHEESE, PUDDINGS & ICE CREAMS

Cheese Board – Cheddar, Stilton, Brie, Double Gloucester

Crackers, Chutney, Celery, Grapes - £6 (1) £10 (2) / £16 (Table)

Chocolate & Salted Caramel Torte, Toffee Popcorn, Salted Caramel Ice Cream - £6

Sticky Toffee Pudding, (GF) Toffee Sauce, Vanilla Ice Cream - £6

Lemon Cheesecake (VG) (GF), Vanilla Ice Cream - £6

Spiced Winter Berry Bread & Butter Pudding, Brandy Cream - £6

Traditional Christmas Pudding (V) Brandy Sauce - £6

Ice Cream £2 a Scoop – Vanilla, Chocolate, Strawberry, Salted Caramel



SHARING DISHES (FOR TWO PEOPLE)

Loaded Nachos, Melted Cheese, Sour Cream, Salsa, Jalapeños, Guacamole, - £12

(Add Chilli or Veg Chilli - £2)

Chilli Cheese Fries, Cheese, Salsa, - £10

Cheese Board – Cheddar, Stilton, Brie, Double Gloucester

Crackers, Chutney, Celery, Grapes - £6 (1) £10 (2) / £16 (Table)

Baked Camembert – Garlic, White Wine, Rosemary, Gherkins, Crusty Bread - £13

Antipasti Platter, Selection of Cheeses, Cured Meats, Olives, Roasted Red Peppers & Breads - £15

Meaty Platter, Sausage Rolls, Pigs 'N' Blankets, Chicken Liver Pate, BBQ Chicken Wings,
& Bread - £15

SUBSTANTIAL BAR MEALS - ALL £5 (ALL SERVED WITH A MINCE PIE DESSERT)

Sausage Roll, Chips

Scotch Egg, Salad & Pickle

BBQ Chicken Wings, Salad & Sour Cream

Pigs 'n' Blankets

Fishcake, Poached Egg, Crispy Kale

Mini Toad In The Hole, Mash Potato & Gravy

Festive Hotdog, German Bratwurst Topped with Curry Ketchup & Bacon Bits

Traditional Irish Stew, Crusty Bread

Mac 'N' Cheese, Garlic Bread

BAGUETTES - £9.50

Sausage, Fried Onion

Fish Finger, Tartar Sauce, Lemon Wedge

Cheese & Pickle

'BLT' – The Classic – Bacon, Lettuce, Tomato

'French Dip' - Roast Beef, Mustard, Pot of Dipping Gravy

Bacon Brie & Cranberry -

Beef & Blue - Roast beef, Stilton

Festive Turkey, Turkey, Stuffing & Cranberry Sauce

All Served With Chunky Chips, On A White Baguette

FOOD ALLERGIES and INTOLERANCES Please speak to our staff about the ingredients in your meal when making your order.
Thank you.

SAMPLE LUNCH & DINNER MENU

Starters

Sautéed Mushrooms, Toast, Garlic Butter or Peppercorn Sauce - £7

Chef's Hummus, Garlic oil, Toasted Hazelnuts, Dipping breads - £8

Black Pudding and Brie Stack, Cranberry Sauce - £7

Baked Camembert – Garlic, White Wine, Rosemary, Chutney, Crusty Bread - £13

Deville Whitebait, Paprika, Brown Bread - £7

Chicken Liver Parfait, Chutney, Toast - £7

Soup of The Day, Crusty Bread - £6



FROM THE GRILL

Steak 8oz Rump £20 | 8oz Sirloin £20

Sauces: Peppercorn, Béarnaise, Stilton 'Top' All £2.00

All Served with, Chef's Chunky Chips, Sautéed Mushrooms, Grilled Tomato

Burgers ¼ - Beef Burger | Cajun Chicken | Halloumi & Avocado (v) | Battered Fish Bites– All £12

All served in a Brioche Bun, Lettuce, Tomato, Red Onion, Beehive Sauce, Chefs Chunky Chips

Add – Cheddar, Bacon, Chilli, Veg Chilli - £1.50 each

MAINS

Traditional Roast Gloucestershire Turkey, Chestnut & Cranberry Stuffing, Pigs in Blankets,
Bread Sauce, Pan Gravy - £13

Beef & Venison Bourguignon, Horseradish Mash Potato, Winter Vegetables, Pan Gravy- £14

Butchers Sausages, Mash, Peas, Onion Gravy - £13

Pies - Steak & Ale | Mushroom, Spinach & White Truffle | Chicken, Ham & Leek

All Served With Mash, Seasonal Vegetables - £13

Ale Battered Cod, Chips, Peas, Homemade Tartar Sauce - £14

Baked Falafel Stew (V) – £12

Sides: Garlic Bread | House Salad | Peas | Seasonal Veg | – All £3

CHEESE, PUDDINGS & ICE CREAMS

Cheese Board – Cheddar, Stilton, Brie, Double Gloucester

Crackers, Chutney, Celery, Grapes - £6 (1) £10 (2) / £16 (Table)

Chocolate & Salted Caramel Torte, Toffee Popcorn, Salted Caramel Ice Cream - £6

Sticky Toffee Pudding, (GF) Toffee Sauce, Vanilla Ice Cream - £6

Lemon Cheesecake (VG) (GF), Vanilla Ice Cream - £6

Spiced Winter Berry Bread & Butter Pudding, Brandy Cream - £6

Traditional Christmas Pudding (V) Brandy Sauce - £6

Ice Cream £2 a Scoop – Vanilla, Chocolate, Strawberry, Salted Caramel



SHARING DISHES (FOR TWO PEOPLE)

Loaded Nachos, Melted Cheese, Sour Cream, Salsa, Jalapeños, Guacamole, - £12

(Add Chilli or Veg Chilli - £2)

Chilli Cheese Fries, Cheese, Salsa, - £10

Cheese Board – Cheddar, Stilton, Brie, Double Gloucester

Crackers, Chutney, Celery, Grapes - £6 (1) £10 (2) / £16 (Table)

Baked Camembert – Garlic, White Wine, Rosemary, Gherkins, Crusty Bread - £13

Antipasti Platter, Selection of Cheeses, Cured Meats, Olives, Roasted Red Peppers & Breads - £15

Meaty Platter, Sausage Rolls, Pigs 'N' Blankets, Chicken Liver Pate, BBQ Chicken Wings,
& Bread - £15

SUBSTANTIAL BAR MEALS - ALL £5 (ALL SERVED WITH A MINCE PIE DESSERT)

Sausage Roll, Chips

Scotch Egg, Salad & Pickle

BBQ Chicken Wings, Salad & Sour Cream

Pigs 'n' Blankets

Fishcake, Poached Egg, Crispy Kale

Mini Toad In The Hole, Mash Potato & Gravy

Festive Hotdog, German Bratwurst Topped with Curry Ketchup & Bacon Bits

Traditional Irish Stew, Crusty Bread

Mac 'N' Cheese, Garlic Bread

BAGUETTES - £9.50

Sausage, Fried Onion

Fish Finger, Tartar Sauce, Lemon Wedge

Cheese & Pickle

'BLT' – The Classic – Bacon, Lettuce, Tomato

'French Dip' - Roast Beef, Mustard, Pot of Dipping Gravy

Bacon Brie & Cranberry -

Beef & Blue - Roast beef, Stilton

Festive Turkey, Turkey, Stuffing & Cranberry Sauce

All Served With Chunky Chips, On A White Baguette

FOOD ALLERGIES and INTOLERANCES Please speak to our staff about the ingredients in your meal when making your order.
Thank you.

SAMPLE LUNCH & DINNER MENU

Starters

Sautéed Mushrooms, Toast, Garlic Butter or Peppercorn Sauce - £7

Chef's Hummus, Garlic oil, Toasted Hazelnuts, Dipping breads - £8

Black Pudding and Brie Stack, Cranberry Sauce - £7

Baked Camembert – Garlic, White Wine, Rosemary, Chutney, Crusty Bread - £13

Deville Whitebait, Paprika, Brown Bread - £7

Chicken Liver Parfait, Chutney, Toast - £7

Soup of The Day, Crusty Bread - £6



FROM THE GRILL

Steak 8oz Rump £20 | 8oz Sirloin £20

Sauces: Peppercorn, Béarnaise, Stilton 'Top' All £2.00

All Served with, Chef's Chunky Chips, Sautéed Mushrooms, Grilled Tomato

Burgers ¼ - Beef Burger | Cajun Chicken | Halloumi & Avocado (v) | Battered Fish Bites– All £12

All served in a Brioche Bun, Lettuce, Tomato, Red Onion, Beehive Sauce, Chefs Chunky Chips

Add – Cheddar, Bacon, Chilli, Veg Chilli - £1.50 each

MAINS

Traditional Roast Gloucestershire Turkey, Chestnut & Cranberry Stuffing, Pigs in Blankets,
Bread Sauce, Pan Gravy - £13

Beef & Venison Bourguignon, Horseradish Mash Potato, Winter Vegetables, Pan Gravy- £14

Butchers Sausages, Mash, Peas, Onion Gravy - £13

Pies - Steak & Ale | Mushroom, Spinach & White Truffle | Chicken, Ham & Leek

All Served With Mash, Seasonal Vegetables - £13

Ale Battered Cod, Chips, Peas, Homemade Tartar Sauce - £14

Baked Falafel Stew (V) – £12

Sides: Garlic Bread | House Salad | Peas | Seasonal Veg | – All £3

CHEESE, PUDDINGS & ICE CREAMS

Cheese Board – Cheddar, Stilton, Brie, Double Gloucester

Crackers, Chutney, Celery, Grapes - £6 (1) £10 (2) / £16 (Table)

Chocolate & Salted Caramel Torte, Toffee Popcorn, Salted Caramel Ice Cream - £6

Sticky Toffee Pudding, (GF) Toffee Sauce, Vanilla Ice Cream - £6

Lemon Cheesecake (VG) (GF), Vanilla Ice Cream - £6

Spiced Winter Berry Bread & Butter Pudding, Brandy Cream - £6

Traditional Christmas Pudding (V) Brandy Sauce - £6

Ice Cream £2 a Scoop – Vanilla, Chocolate, Strawberry, Salted Caramel



SHARING DISHES (FOR TWO PEOPLE)

Loaded Nachos, Melted Cheese, Sour Cream, Salsa, Jalapeños, Guacamole, - £12

(Add Chilli or Veg Chilli - £2)

Chilli Cheese Fries, Cheese, Salsa, - £10

Cheese Board – Cheddar, Stilton, Brie, Double Gloucester

Crackers, Chutney, Celery, Grapes - £6 (1) £10 (2) / £16 (Table)

Baked Camembert – Garlic, White Wine, Rosemary, Gherkins, Crusty Bread - £13

Antipasti Platter, Selection of Cheeses, Cured Meats, Olives, Roasted Red Peppers & Breads - £15

Meaty Platter, Sausage Rolls, Pigs 'N' Blankets, Chicken Liver Pate, BBQ Chicken Wings,
& Bread - £15

SUBSTANTIAL BAR MEALS - ALL £5 (ALL SERVED WITH A MINCE PIE DESSERT)

Sausage Roll, Chips

Scotch Egg, Salad & Pickle

BBQ Chicken Wings, Salad & Sour Cream

Pigs 'n' Blankets

Fishcake, Poached Egg, Crispy Kale

Mini Toad In The Hole, Mash Potato & Gravy

Festive Hotdog, German Bratwurst Topped with Curry Ketchup & Bacon Bits

Traditional Irish Stew, Crusty Bread

Mac 'N' Cheese, Garlic Bread

BAGUETTES - £9.50

Sausage, Fried Onion

Fish Finger, Tartar Sauce, Lemon Wedge

Cheese & Pickle

'BLT' – The Classic – Bacon, Lettuce, Tomato

'French Dip' - Roast Beef, Mustard, Pot of Dipping Gravy

Bacon Brie & Cranberry -

Beef & Blue - Roast beef, Stilton

Festive Turkey, Turkey, Stuffing & Cranberry Sauce

All Served With Chunky Chips, On A White Baguette

FOOD ALLERGIES and INTOLERANCES Please speak to our staff about the ingredients in your meal when making your order.
Thank you.

SAMPLE LUNCH & DINNER MENU

Starters

Sautéed Mushrooms, Toast, Garlic Butter or Peppercorn Sauce - £7

Chef's Hummus, Garlic oil, Toasted Hazelnuts, Dipping breads - £8

Black Pudding and Brie Stack, Cranberry Sauce - £7

Baked Camembert – Garlic, White Wine, Rosemary, Chutney, Crusty Bread - £13

Deville Whitebait, Paprika, Brown Bread - £7

Chicken Liver Parfait, Chutney, Toast - £7

Soup of The Day, Crusty Bread - £6



FROM THE GRILL

Steak 8oz Rump £20 | 8oz Sirloin £20

Sauces: Peppercorn, Béarnaise, Stilton 'Top' All £2.00

All Served with, Chef's Chunky Chips, Sautéed Mushrooms, Grilled Tomato

Burgers ¼ - Beef Burger | Cajun Chicken | Halloumi & Avocado (v) | Battered Fish Bites– All £12

All served in a Brioche Bun, Lettuce, Tomato, Red Onion, Beehive Sauce, Chefs Chunky Chips

Add – Cheddar, Bacon, Chilli, Veg Chilli - £1.50 each

MAINS

Traditional Roast Gloucestershire Turkey, Chestnut & Cranberry Stuffing, Pigs in Blankets,
Bread Sauce, Pan Gravy - £13

Beef & Venison Bourguignon, Horseradish Mash Potato, Winter Vegetables, Pan Gravy- £14

Butchers Sausages, Mash, Peas, Onion Gravy - £13

Pies - Steak & Ale | Mushroom, Spinach & White Truffle | Chicken, Ham & Leek

All Served With Mash, Seasonal Vegetables - £13

Ale Battered Cod, Chips, Peas, Homemade Tartar Sauce - £14

Baked Falafel Stew (V) – £12

Sides: Garlic Bread | House Salad | Peas | Seasonal Veg | – All £3

CHEESE, PUDDINGS & ICE CREAMS

Cheese Board – Cheddar, Stilton, Brie, Double Gloucester

Crackers, Chutney, Celery, Grapes - £6 (1) £10 (2) / £16 (Table)

Chocolate & Salted Caramel Torte, Toffee Popcorn, Salted Caramel Ice Cream - £6

Sticky Toffee Pudding, (GF) Toffee Sauce, Vanilla Ice Cream - £6

Lemon Cheesecake (VG) (GF), Vanilla Ice Cream - £6

Spiced Winter Berry Bread & Butter Pudding, Brandy Cream - £6

Traditional Christmas Pudding (V) Brandy Sauce - £6

Ice Cream £2 a Scoop – Vanilla, Chocolate, Strawberry, Salted Caramel



SHARING DISHES (FOR TWO PEOPLE)

Loaded Nachos, Melted Cheese, Sour Cream, Salsa, Jalapeños, Guacamole, - £12

(Add Chilli or Veg Chilli - £2)

Chilli Cheese Fries, Cheese, Salsa, - £10

Cheese Board – Cheddar, Stilton, Brie, Double Gloucester

Crackers, Chutney, Celery, Grapes - £6 (1) £10 (2) / £16 (Table)

Baked Camembert – Garlic, White Wine, Rosemary, Gherkins, Crusty Bread - £13

Antipasti Platter, Selection of Cheeses, Cured Meats, Olives, Roasted Red Peppers & Breads - £15

Meaty Platter, Sausage Rolls, Pigs 'N' Blankets, Chicken Liver Pate, BBQ Chicken Wings,
& Bread - £15

SUBSTANTIAL BAR MEALS - ALL £5 (ALL SERVED WITH A MINCE PIE DESSERT)

Sausage Roll, Chips

Scotch Egg, Salad & Pickle

BBQ Chicken Wings, Salad & Sour Cream

Pigs 'n' Blankets

Fishcake, Poached Egg, Crispy Kale

Mini Toad In The Hole, Mash Potato & Gravy

Festive Hotdog, German Bratwurst Topped with Curry Ketchup & Bacon Bits

Traditional Irish Stew, Crusty Bread

Mac 'N' Cheese, Garlic Bread

BAGUETTES - £9.50

Sausage, Fried Onion

Fish Finger, Tartar Sauce, Lemon Wedge

Cheese & Pickle

'BLT' – The Classic – Bacon, Lettuce, Tomato

'French Dip' - Roast Beef, Mustard, Pot of Dipping Gravy

Bacon Brie & Cranberry -

Beef & Blue - Roast beef, Stilton

Festive Turkey, Turkey, Stuffing & Cranberry Sauce

All Served With Chunky Chips, On A White Baguette

FOOD ALLERGIES and INTOLERANCES Please speak to our staff about the ingredients in your meal when making your order.
Thank you.

SAMPLE LUNCH & DINNER MENU

Starters

Sautéed Mushrooms, Toast, Garlic Butter or Peppercorn Sauce - £7

Chef's Hummus, Garlic oil, Toasted Hazelnuts, Dipping breads - £8

Black Pudding and Brie Stack, Cranberry Sauce - £7

Baked Camembert – Garlic, White Wine, Rosemary, Chutney, Crusty Bread - £13

Deville Whitebait, Paprika, Brown Bread - £7

Chicken Liver Parfait, Chutney, Toast - £7

Soup of The Day, Crusty Bread - £6



FROM THE GRILL

Steak 8oz Rump £20 | 8oz Sirloin £20

Sauces: Peppercorn, Béarnaise, Stilton 'Top' All £2.00

All Served with, Chef's Chunky Chips, Sautéed Mushrooms, Grilled Tomato

Burgers ¼ - Beef Burger | Cajun Chicken | Halloumi & Avocado (v) | Battered Fish Bites – All £12

All served in a Brioche Bun, Lettuce, Tomato, Red Onion, Beehive Sauce, Chefs Chunky Chips

Add – Cheddar, Bacon, Chilli, Veg Chilli - £1.50 each

MAINS

Traditional Roast Gloucestershire Turkey, Chestnut & Cranberry Stuffing, Pigs in Blankets,
Bread Sauce, Pan Gravy - £13

Beef & Venison Bourguignon, Horseradish Mash Potato, Winter Vegetables, Pan Gravy- £14

Butchers Sausages, Mash, Peas, Onion Gravy - £13

Pies - Steak & Ale | Mushroom, Spinach & White Truffle | Chicken, Ham & Leek

All Served With Mash, Seasonal Vegetables - £13

Ale Battered Cod, Chips, Peas, Homemade Tartar Sauce - £14

Baked Falafel Stew (V) – £12

Sides: Garlic Bread | House Salad | Peas | Seasonal Veg | – All £3

CHEESE, PUDDINGS & ICE CREAMS

Cheese Board – Cheddar, Stilton, Brie, Double Gloucester

Crackers, Chutney, Celery, Grapes - £6 (1) £10 (2) / £16 (Table)

Chocolate & Salted Caramel Torte, Toffee Popcorn, Salted Caramel Ice Cream - £6

Sticky Toffee Pudding, (GF) Toffee Sauce, Vanilla Ice Cream - £6

Lemon Cheesecake (VG) (GF), Vanilla Ice Cream - £6

Spiced Winter Berry Bread & Butter Pudding, Brandy Cream - £6

Traditional Christmas Pudding (V) Brandy Sauce - £6

Ice Cream £2 a Scoop – Vanilla, Chocolate, Strawberry, Salted Caramel



SHARING DISHES (FOR TWO PEOPLE)

Loaded Nachos, Melted Cheese, Sour Cream, Salsa, Jalapeños, Guacamole, - £12

(Add Chilli or Veg Chilli - £2)

Chilli Cheese Fries, Cheese, Salsa, - £10

Cheese Board – Cheddar, Stilton, Brie, Double Gloucester

Crackers, Chutney, Celery, Grapes - £6 (1) £10 (2) / £16 (Table)

Baked Camembert – Garlic, White Wine, Rosemary, Gherkins, Crusty Bread - £13

Antipasti Platter, Selection of Cheeses, Cured Meats, Olives, Roasted Red Peppers & Breads - £15

Meaty Platter, Sausage Rolls, Pigs 'N' Blankets, Chicken Liver Pate, BBQ Chicken Wings,
& Bread - £15

SUBSTANTIAL BAR MEALS - ALL £5 (ALL SERVED WITH A MINCE PIE DESSERT)

Sausage Roll, Chips

Scotch Egg, Salad & Pickle

BBQ Chicken Wings, Salad & Sour Cream

Pigs 'n' Blankets

Fishcake, Poached Egg, Crispy Kale

Mini Toad In The Hole, Mash Potato & Gravy

Festive Hotdog, German Bratwurst Topped with Curry Ketchup & Bacon Bits

Traditional Irish Stew, Crusty Bread

Mac 'N' Cheese, Garlic Bread

BAGUETTES - £9.50

Sausage, Fried Onion

Fish Finger, Tartar Sauce, Lemon Wedge

Cheese & Pickle

'BLT' – The Classic – Bacon, Lettuce, Tomato

'French Dip' - Roast Beef, Mustard, Pot of Dipping Gravy

Bacon Brie & Cranberry -

Beef & Blue - Roast beef, Stilton

Festive Turkey, Turkey, Stuffing & Cranberry Sauce

All Served With Chunky Chips, On A White Baguette

FOOD ALLERGIES and INTOLERANCES Please speak to our staff about the ingredients in your meal when making your order.
Thank you.

SAMPLE LUNCH & DINNER MENU

Starters

Sautéed Mushrooms, Toast, Garlic Butter or Peppercorn Sauce - £7

Chef's Hummus, Garlic oil, Toasted Hazelnuts, Dipping breads - £8

Black Pudding and Brie Stack, Cranberry Sauce - £7

Baked Camembert – Garlic, White Wine, Rosemary, Chutney, Crusty Bread - £13

Deville Whitebait, Paprika, Brown Bread - £7

Chicken Liver Parfait, Chutney, Toast - £7

Soup of The Day, Crusty Bread - £6



FROM THE GRILL

Steak 8oz Rump £20 | 8oz Sirloin £20

Sauces: Peppercorn, Béarnaise, Stilton 'Top' All £2.00

All Served with, Chef's Chunky Chips, Sautéed Mushrooms, Grilled Tomato

Burgers ¼ - Beef Burger | Cajun Chicken | Halloumi & Avocado (v) | Battered Fish Bites– All £12

All served in a Brioche Bun, Lettuce, Tomato, Red Onion, Beehive Sauce, Chefs Chunky Chips

Add – Cheddar, Bacon, Chilli, Veg Chilli - £1.50 each

MAINS

Traditional Roast Gloucestershire Turkey, Chestnut & Cranberry Stuffing, Pigs in Blankets,
Bread Sauce, Pan Gravy - £13

Beef & Venison Bourguignon, Horseradish Mash Potato, Winter Vegetables, Pan Gravy- £14

Butchers Sausages, Mash, Peas, Onion Gravy - £13

Pies - Steak & Ale | Mushroom, Spinach & White Truffle | Chicken, Ham & Leek

All Served With Mash, Seasonal Vegetables - £13

Ale Battered Cod, Chips, Peas, Homemade Tartar Sauce - £14

Baked Falafel Stew (V) – £12

Sides: Garlic Bread | House Salad | Peas | Seasonal Veg | – All £3

CHEESE, PUDDINGS & ICE CREAMS

Cheese Board – Cheddar, Stilton, Brie, Double Gloucester

Crackers, Chutney, Celery, Grapes - £6 (1) £10 (2) / £16 (Table)

Chocolate & Salted Caramel Torte, Toffee Popcorn, Salted Caramel Ice Cream - £6

Sticky Toffee Pudding, (GF) Toffee Sauce, Vanilla Ice Cream - £6

Lemon Cheesecake (VG) (GF), Vanilla Ice Cream - £6

Spiced Winter Berry Bread & Butter Pudding, Brandy Cream - £6

Traditional Christmas Pudding (V) Brandy Sauce - £6

Ice Cream £2 a Scoop – Vanilla, Chocolate, Strawberry, Salted Caramel



SHARING DISHES (FOR TWO PEOPLE)

Loaded Nachos, Melted Cheese, Sour Cream, Salsa, Jalapeños, Guacamole, - £12

(Add Chilli or Veg Chilli - £2)

Chilli Cheese Fries, Cheese, Salsa, - £10

Cheese Board – Cheddar, Stilton, Brie, Double Gloucester

Crackers, Chutney, Celery, Grapes - £6 (1) £10 (2) / £16 (Table)

Baked Camembert – Garlic, White Wine, Rosemary, Gherkins, Crusty Bread - £13

Antipasti Platter, Selection of Cheeses, Cured Meats, Olives, Roasted Red Peppers & Breads - £15

Meaty Platter, Sausage Rolls, Pigs 'N' Blankets, Chicken Liver Pate, BBQ Chicken Wings,
& Bread - £15

SUBSTANTIAL BAR MEALS - ALL £5 (ALL SERVED WITH A MINCE PIE DESSERT)

Sausage Roll, Chips

Scotch Egg, Salad & Pickle

BBQ Chicken Wings, Salad & Sour Cream

Pigs 'n' Blankets

Fishcake, Poached Egg, Crispy Kale

Mini Toad In The Hole, Mash Potato & Gravy

Festive Hotdog, German Bratwurst Topped with Curry Ketchup & Bacon Bits

Traditional Irish Stew, Crusty Bread

Mac 'N' Cheese, Garlic Bread

BAGUETTES - £9.50

Sausage, Fried Onion

Fish Finger, Tartar Sauce, Lemon Wedge

Cheese & Pickle

'BLT' – The Classic – Bacon, Lettuce, Tomato

'French Dip' - Roast Beef, Mustard, Pot of Dipping Gravy

Bacon Brie & Cranberry -

Beef & Blue - Roast beef, Stilton

Festive Turkey, Turkey, Stuffing & Cranberry Sauce

All Served With Chunky Chips, On A White Baguette

FOOD ALLERGIES and INTOLERANCES Please speak to our staff about the ingredients in your meal when making your order.
Thank you.

SAMPLE LUNCH & DINNER MENU

Starters

Sautéed Mushrooms, Toast, Garlic Butter or Peppercorn Sauce - £7

Chef's Hummus, Garlic oil, Toasted Hazelnuts, Dipping breads - £8

Black Pudding and Brie Stack, Cranberry Sauce - £7

Baked Camembert – Garlic, White Wine, Rosemary, Chutney, Crusty Bread - £13

Deville Whitebait, Paprika, Brown Bread - £7

Chicken Liver Parfait, Chutney, Toast - £7

Soup of The Day, Crusty Bread - £6



FROM THE GRILL

Steak 8oz Rump £20 | 8oz Sirloin £20

Sauces: Peppercorn, Béarnaise, Stilton 'Top' All £2.00

All Served with, Chef's Chunky Chips, Sautéed Mushrooms, Grilled Tomato

Burgers ¼ - Beef Burger | Cajun Chicken | Halloumi & Avocado (v) | Battered Fish Bites– All £12

All served in a Brioche Bun, Lettuce, Tomato, Red Onion, Beehive Sauce, Chefs Chunky Chips

Add – Cheddar, Bacon, Chilli, Veg Chilli - £1.50 each

MAINS

Traditional Roast Gloucestershire Turkey, Chestnut & Cranberry Stuffing, Pigs in Blankets,
Bread Sauce, Pan Gravy - £13

Beef & Venison Bourguignon, Horseradish Mash Potato, Winter Vegetables, Pan Gravy- £14

Butchers Sausages, Mash, Peas, Onion Gravy - £13

Pies - Steak & Ale | Mushroom, Spinach & White Truffle | Chicken, Ham & Leek

All Served With Mash, Seasonal Vegetables - £13

Ale Battered Cod, Chips, Peas, Homemade Tartar Sauce - £14

Baked Falafel Stew (V) – £12

Sides: Garlic Bread | House Salad | Peas | Seasonal Veg | – All £3

CHEESE, PUDDINGS & ICE CREAMS

Cheese Board – Cheddar, Stilton, Brie, Double Gloucester

Crackers, Chutney, Celery, Grapes - £6 (1) £10 (2) / £16 (Table)

Chocolate & Salted Caramel Torte, Toffee Popcorn, Salted Caramel Ice Cream - £6

Sticky Toffee Pudding, (GF) Toffee Sauce, Vanilla Ice Cream - £6

Lemon Cheesecake (VG) (GF), Vanilla Ice Cream - £6

Spiced Winter Berry Bread & Butter Pudding, Brandy Cream - £6

Traditional Christmas Pudding (V) Brandy Sauce - £6

Ice Cream £2 a Scoop – Vanilla, Chocolate, Strawberry, Salted Caramel



SHARING DISHES (FOR TWO PEOPLE)

Loaded Nachos, Melted Cheese, Sour Cream, Salsa, Jalapeños, Guacamole, - £12

(Add Chilli or Veg Chilli - £2)

Chilli Cheese Fries, Cheese, Salsa, - £10

Cheese Board – Cheddar, Stilton, Brie, Double Gloucester

Crackers, Chutney, Celery, Grapes - £6 (1) £10 (2) / £16 (Table)

Baked Camembert – Garlic, White Wine, Rosemary, Gherkins, Crusty Bread - £13

Antipasti Platter, Selection of Cheeses, Cured Meats, Olives, Roasted Red Peppers & Breads - £15

Meaty Platter, Sausage Rolls, Pigs 'N' Blankets, Chicken Liver Pate, BBQ Chicken Wings,
& Bread - £15

SUBSTANTIAL BAR MEALS - ALL £5 (ALL SERVED WITH A MINCE PIE DESSERT)

Sausage Roll, Chips

Scotch Egg, Salad & Pickle

BBQ Chicken Wings, Salad & Sour Cream

Pigs 'n' Blankets

Fishcake, Poached Egg, Crispy Kale

Mini Toad In The Hole, Mash Potato & Gravy

Festive Hotdog, German Bratwurst Topped with Curry Ketchup & Bacon Bits

Traditional Irish Stew, Crusty Bread

Mac 'N' Cheese, Garlic Bread

BAGUETTES - £9.50

Sausage, Fried Onion

Fish Finger, Tartar Sauce, Lemon Wedge

Cheese & Pickle

'BLT' – The Classic – Bacon, Lettuce, Tomato

'French Dip' - Roast Beef, Mustard, Pot of Dipping Gravy

Bacon Brie & Cranberry -

Beef & Blue - Roast beef, Stilton

Festive Turkey, Turkey, Stuffing & Cranberry Sauce

All Served With Chunky Chips, On A White Baguette

FOOD ALLERGIES and INTOLERANCES Please speak to our staff about the ingredients in your meal when making your order.
Thank you.

SAMPLE LUNCH & DINNER MENU

Starters

Sautéed Mushrooms, Toast, Garlic Butter or Peppercorn Sauce - £7

Chef's Hummus, Garlic oil, Toasted Hazelnuts, Dipping breads - £8

Black Pudding and Brie Stack, Cranberry Sauce - £7

Baked Camembert – Garlic, White Wine, Rosemary, Chutney, Crusty Bread - £13

Deville Whitebait, Paprika, Brown Bread - £7

Chicken Liver Parfait, Chutney, Toast - £7

Soup of The Day, Crusty Bread - £6



FROM THE GRILL

Steak 8oz Rump £20 | 8oz Sirloin £20

Sauces: Peppercorn, Béarnaise, Stilton 'Top' All £2.00

All Served with, Chef's Chunky Chips, Sautéed Mushrooms, Grilled Tomato

Burgers ¼ - Beef Burger | Cajun Chicken | Halloumi & Avocado (v) | Battered Fish Bites – All £12

All served in a Brioche Bun, Lettuce, Tomato, Red Onion, Beehive Sauce, Chefs Chunky Chips

Add – Cheddar, Bacon, Chilli, Veg Chilli - £1.50 each

MAINS

Traditional Roast Gloucestershire Turkey, Chestnut & Cranberry Stuffing, Pigs in Blankets,
Bread Sauce, Pan Gravy - £13

Beef & Venison Bourguignon, Horseradish Mash Potato, Winter Vegetables, Pan Gravy- £14

Butchers Sausages, Mash, Peas, Onion Gravy - £13

Pies - Steak & Ale | Mushroom, Spinach & White Truffle | Chicken, Ham & Leek

All Served With Mash, Seasonal Vegetables - £13

Ale Battered Cod, Chips, Peas, Homemade Tartar Sauce - £14

Baked Falafel Stew (V) – £12

Sides: Garlic Bread | House Salad | Peas | Seasonal Veg | – All £3

CHEESE, PUDDINGS & ICE CREAMS

Cheese Board – Cheddar, Stilton, Brie, Double Gloucester

Crackers, Chutney, Celery, Grapes - £6 (1) £10 (2) / £16 (Table)

Chocolate & Salted Caramel Torte, Toffee Popcorn, Salted Caramel Ice Cream - £6

Sticky Toffee Pudding, (GF) Toffee Sauce, Vanilla Ice Cream - £6

Lemon Cheesecake (VG) (GF), Vanilla Ice Cream - £6

Spiced Winter Berry Bread & Butter Pudding, Brandy Cream - £6

Traditional Christmas Pudding (V) Brandy Sauce - £6

Ice Cream £2 a Scoop – Vanilla, Chocolate, Strawberry, Salted Caramel



SHARING DISHES (FOR TWO PEOPLE)

Loaded Nachos, Melted Cheese, Sour Cream, Salsa, Jalapeños, Guacamole, - £12

(Add Chilli or Veg Chilli - £2)

Chilli Cheese Fries, Cheese, Salsa, - £10

Cheese Board – Cheddar, Stilton, Brie, Double Gloucester

Crackers, Chutney, Celery, Grapes - £6 (1) £10 (2) / £16 (Table)

Baked Camembert – Garlic, White Wine, Rosemary, Gherkins, Crusty Bread - £13

Antipasti Platter, Selection of Cheeses, Cured Meats, Olives, Roasted Red Peppers & Breads - £15

Meaty Platter, Sausage Rolls, Pigs 'N' Blankets, Chicken Liver Pate, BBQ Chicken Wings,
& Bread - £15

SUBSTANTIAL BAR MEALS - ALL £5 (ALL SERVED WITH A MINCE PIE DESSERT)

Sausage Roll, Chips

Scotch Egg, Salad & Pickle

BBQ Chicken Wings, Salad & Sour Cream

Pigs 'n' Blankets

Fishcake, Poached Egg, Crispy Kale

Mini Toad In The Hole, Mash Potato & Gravy

Festive Hotdog, German Bratwurst Topped with Curry Ketchup & Bacon Bits

Traditional Irish Stew, Crusty Bread

Mac 'N' Cheese, Garlic Bread

BAGUETTES - £9.50

Sausage, Fried Onion

Fish Finger, Tartar Sauce, Lemon Wedge

Cheese & Pickle

'BLT' – The Classic – Bacon, Lettuce, Tomato

'French Dip' - Roast Beef, Mustard, Pot of Dipping Gravy

Bacon Brie & Cranberry -

Beef & Blue - Roast beef, Stilton

Festive Turkey, Turkey, Stuffing & Cranberry Sauce

All Served With Chunky Chips, On A White Baguette

FOOD ALLERGIES and INTOLERANCES Please speak to our staff about the ingredients in your meal when making your order.
Thank you.

SAMPLE LUNCH & DINNER MENU

Starters

Sautéed Mushrooms, Toast, Garlic Butter or Peppercorn Sauce - £7

Chef's Hummus, Garlic oil, Toasted Hazelnuts, Dipping breads - £8

Black Pudding and Brie Stack, Cranberry Sauce - £7

Baked Camembert – Garlic, White Wine, Rosemary, Chutney, Crusty Bread - £13

Deville Whitebait, Paprika, Brown Bread - £7

Chicken Liver Parfait, Chutney, Toast - £7

Soup of The Day, Crusty Bread - £6



FROM THE GRILL

Steak 8oz Rump £20 | 8oz Sirloin £20

Sauces: Peppercorn, Béarnaise, Stilton 'Top' All £2.00

All Served with, Chef's Chunky Chips, Sautéed Mushrooms, Grilled Tomato

Burgers ¼ - Beef Burger | Cajun Chicken | Halloumi & Avocado (v) | Battered Fish Bites – All £12

All served in a Brioche Bun, Lettuce, Tomato, Red Onion, Beehive Sauce, Chefs Chunky Chips

Add – Cheddar, Bacon, Chilli, Veg Chilli - £1.50 each

MAINS

Traditional Roast Gloucestershire Turkey, Chestnut & Cranberry Stuffing, Pigs in Blankets,
Bread Sauce, Pan Gravy - £13

Beef & Venison Bourguignon, Horseradish Mash Potato, Winter Vegetables, Pan Gravy- £14

Butchers Sausages, Mash, Peas, Onion Gravy - £13

Pies - Steak & Ale | Mushroom, Spinach & White Truffle | Chicken, Ham & Leek

All Served With Mash, Seasonal Vegetables - £13

Ale Battered Cod, Chips, Peas, Homemade Tartar Sauce - £14

Baked Falafel Stew (V) – £12

Sides: Garlic Bread | House Salad | Peas | Seasonal Veg | – All £3

CHEESE, PUDDINGS & ICE CREAMS

Cheese Board – Cheddar, Stilton, Brie, Double Gloucester

Crackers, Chutney, Celery, Grapes - £6 (1) £10 (2) / £16 (Table)

Chocolate & Salted Caramel Torte, Toffee Popcorn, Salted Caramel Ice Cream - £6

Sticky Toffee Pudding, (GF) Toffee Sauce, Vanilla Ice Cream - £6

Lemon Cheesecake (VG) (GF), Vanilla Ice Cream - £6

Spiced Winter Berry Bread & Butter Pudding, Brandy Cream - £6

Traditional Christmas Pudding (V) Brandy Sauce - £6

Ice Cream £2 a Scoop – Vanilla, Chocolate, Strawberry, Salted Caramel



SHARING DISHES (FOR TWO PEOPLE)

Loaded Nachos, Melted Cheese, Sour Cream, Salsa, Jalapeños, Guacamole, - £12

(Add Chilli or Veg Chilli - £2)

Chilli Cheese Fries, Cheese, Salsa, - £10

Cheese Board – Cheddar, Stilton, Brie, Double Gloucester

Crackers, Chutney, Celery, Grapes - £6 (1) £10 (2) / £16 (Table)

Baked Camembert – Garlic, White Wine, Rosemary, Gherkins, Crusty Bread - £13

Antipasti Platter, Selection of Cheeses, Cured Meats, Olives, Roasted Red Peppers & Breads - £15

Meaty Platter, Sausage Rolls, Pigs 'N' Blankets, Chicken Liver Pate, BBQ Chicken Wings,
& Bread - £15

SUBSTANTIAL BAR MEALS - ALL £5 (ALL SERVED WITH A MINCE PIE DESSERT)

Sausage Roll, Chips

Scotch Egg, Salad & Pickle

BBQ Chicken Wings, Salad & Sour Cream

Pigs 'n' Blankets

Fishcake, Poached Egg, Crispy Kale

Mini Toad In The Hole, Mash Potato & Gravy

Festive Hotdog, German Bratwurst Topped with Curry Ketchup & Bacon Bits

Traditional Irish Stew, Crusty Bread

Mac 'N' Cheese, Garlic Bread

BAGUETTES - £9.50

Sausage, Fried Onion

Fish Finger, Tartar Sauce, Lemon Wedge

Cheese & Pickle

'BLT' – The Classic – Bacon, Lettuce, Tomato

'French Dip' - Roast Beef, Mustard, Pot of Dipping Gravy

Bacon Brie & Cranberry -

Beef & Blue - Roast beef, Stilton

Festive Turkey, Turkey, Stuffing & Cranberry Sauce

All Served With Chunky Chips, On A White Baguette

FOOD ALLERGIES and INTOLERANCES Please speak to our staff about the ingredients in your meal when making your order.
Thank you.

SAMPLE LUNCH & DINNER MENU

Starters

Sautéed Mushrooms, Toast, Garlic Butter or Peppercorn Sauce - £7

Chef's Hummus, Garlic oil, Toasted Hazelnuts, Dipping breads - £8

Black Pudding and Brie Stack, Cranberry Sauce - £7

Baked Camembert – Garlic, White Wine, Rosemary, Chutney, Crusty Bread - £13

Deville Whitebait, Paprika, Brown Bread - £7

Chicken Liver Parfait, Chutney, Toast - £7

Soup of The Day, Crusty Bread - £6



FROM THE GRILL

Steak 8oz Rump £20 | 8oz Sirloin £20

Sauces: Peppercorn, Béarnaise, Stilton 'Top' All £2.00

All Served with, Chef's Chunky Chips, Sautéed Mushrooms, Grilled Tomato

Burgers ¼ - Beef Burger | Cajun Chicken | Halloumi & Avocado (v) | Battered Fish Bites – All £12

All served in a Brioche Bun, Lettuce, Tomato, Red Onion, Beehive Sauce, Chefs Chunky Chips

Add – Cheddar, Bacon, Chilli, Veg Chilli - £1.50 each

MAINS

Traditional Roast Gloucestershire Turkey, Chestnut & Cranberry Stuffing, Pigs in Blankets,
Bread Sauce, Pan Gravy - £13

Beef & Venison Bourguignon, Horseradish Mash Potato, Winter Vegetables, Pan Gravy- £14

Butchers Sausages, Mash, Peas, Onion Gravy - £13

Pies - Steak & Ale | Mushroom, Spinach & White Truffle | Chicken, Ham & Leek

All Served With Mash, Seasonal Vegetables - £13

Ale Battered Cod, Chips, Peas, Homemade Tartar Sauce - £14

Baked Falafel Stew (V) – £12

Sides: Garlic Bread | House Salad | Peas | Seasonal Veg | – All £3

CHEESE, PUDDINGS & ICE CREAMS

Cheese Board – Cheddar, Stilton, Brie, Double Gloucester

Crackers, Chutney, Celery, Grapes - £6 (1) £10 (2) / £16 (Table)

Chocolate & Salted Caramel Torte, Toffee Popcorn, Salted Caramel Ice Cream - £6

Sticky Toffee Pudding, (GF) Toffee Sauce, Vanilla Ice Cream - £6

Lemon Cheesecake (VG) (GF), Vanilla Ice Cream - £6

Spiced Winter Berry Bread & Butter Pudding, Brandy Cream - £6

Traditional Christmas Pudding (V) Brandy Sauce - £6

Ice Cream £2 a Scoop – Vanilla, Chocolate, Strawberry, Salted Caramel



SHARING DISHES (FOR TWO PEOPLE)

Loaded Nachos, Melted Cheese, Sour Cream, Salsa, Jalapeños, Guacamole, - £12

(Add Chilli or Veg Chilli - £2)

Chilli Cheese Fries, Cheese, Salsa, - £10

Cheese Board – Cheddar, Stilton, Brie, Double Gloucester

Crackers, Chutney, Celery, Grapes - £6 (1) £10 (2) / £16 (Table)

Baked Camembert – Garlic, White Wine, Rosemary, Gherkins, Crusty Bread - £13

Antipasti Platter, Selection of Cheeses, Cured Meats, Olives, Roasted Red Peppers & Breads - £15

Meaty Platter, Sausage Rolls, Pigs 'N' Blankets, Chicken Liver Pate, BBQ Chicken Wings,
& Bread - £15

SUBSTANTIAL BAR MEALS - ALL £5 (ALL SERVED WITH A MINCE PIE DESSERT)

Sausage Roll, Chips

Scotch Egg, Salad & Pickle

BBQ Chicken Wings, Salad & Sour Cream

Pigs 'n' Blankets

Fishcake, Poached Egg, Crispy Kale

Mini Toad In The Hole, Mash Potato & Gravy

Festive Hotdog, German Bratwurst Topped with Curry Ketchup & Bacon Bits

Traditional Irish Stew, Crusty Bread

Mac 'N' Cheese, Garlic Bread

BAGUETTES - £9.50

Sausage, Fried Onion

Fish Finger, Tartar Sauce, Lemon Wedge

Cheese & Pickle

'BLT' – The Classic – Bacon, Lettuce, Tomato

'French Dip' - Roast Beef, Mustard, Pot of Dipping Gravy

Bacon Brie & Cranberry -

Beef & Blue - Roast beef, Stilton

Festive Turkey, Turkey, Stuffing & Cranberry Sauce

All Served With Chunky Chips, On A White Baguette

FOOD ALLERGIES and INTOLERANCES Please speak to our staff about the ingredients in your meal when making your order.
Thank you.

SAMPLE LUNCH & DINNER MENU

Starters

Sautéed Mushrooms, Toast, Garlic Butter or Peppercorn Sauce - £7

Chef's Hummus, Garlic oil, Toasted Hazelnuts, Dipping breads - £8

Black Pudding and Brie Stack, Cranberry Sauce - £7

Baked Camembert – Garlic, White Wine, Rosemary, Chutney, Crusty Bread - £13

Deville Whitebait, Paprika, Brown Bread - £7

Chicken Liver Parfait, Chutney, Toast - £7

Soup of The Day, Crusty Bread - £6



FROM THE GRILL

Steak 8oz Rump £20 | 8oz Sirloin £20

Sauces: Peppercorn, Béarnaise, Stilton 'Top' All £2.00

All Served with, Chef's Chunky Chips, Sautéed Mushrooms, Grilled Tomato

Burgers ¼ - Beef Burger | Cajun Chicken | Halloumi & Avocado (v) | Battered Fish Bites– All £12

All served in a Brioche Bun, Lettuce, Tomato, Red Onion, Beehive Sauce, Chefs Chunky Chips

Add – Cheddar, Bacon, Chilli, Veg Chilli - £1.50 each

MAINS

Traditional Roast Gloucestershire Turkey, Chestnut & Cranberry Stuffing, Pigs in Blankets,
Bread Sauce, Pan Gravy - £13

Beef & Venison Bourguignon, Horseradish Mash Potato, Winter Vegetables, Pan Gravy- £14

Butchers Sausages, Mash, Peas, Onion Gravy - £13

Pies - Steak & Ale | Mushroom, Spinach & White Truffle | Chicken, Ham & Leek

All Served With Mash, Seasonal Vegetables - £13

Ale Battered Cod, Chips, Peas, Homemade Tartar Sauce - £14

Baked Falafel Stew (V) – £12

Sides: Garlic Bread | House Salad | Peas | Seasonal Veg | – All £3

CHEESE, PUDDINGS & ICE CREAMS

Cheese Board – Cheddar, Stilton, Brie, Double Gloucester

Crackers, Chutney, Celery, Grapes - £6 (1) £10 (2) / £16 (Table)

Chocolate & Salted Caramel Torte, Toffee Popcorn, Salted Caramel Ice Cream - £6

Sticky Toffee Pudding, (GF) Toffee Sauce, Vanilla Ice Cream - £6

Lemon Cheesecake (VG) (GF), Vanilla Ice Cream - £6

Spiced Winter Berry Bread & Butter Pudding, Brandy Cream - £6

Traditional Christmas Pudding (V) Brandy Sauce - £6

Ice Cream £2 a Scoop – Vanilla, Chocolate, Strawberry, Salted Caramel



SHARING DISHES (FOR TWO PEOPLE)

Loaded Nachos, Melted Cheese, Sour Cream, Salsa, Jalapeños, Guacamole, - £12

(Add Chilli or Veg Chilli - £2)

Chilli Cheese Fries, Cheese, Salsa, - £10

Cheese Board – Cheddar, Stilton, Brie, Double Gloucester

Crackers, Chutney, Celery, Grapes - £6 (1) £10 (2) / £16 (Table)

Baked Camembert – Garlic, White Wine, Rosemary, Gherkins, Crusty Bread - £13

Antipasti Platter, Selection of Cheeses, Cured Meats, Olives, Roasted Red Peppers & Breads - £15

Meaty Platter, Sausage Rolls, Pigs 'N' Blankets, Chicken Liver Pate, BBQ Chicken Wings,
& Bread - £15

SUBSTANTIAL BAR MEALS - ALL £5 (ALL SERVED WITH A MINCE PIE DESSERT)

Sausage Roll, Chips

Scotch Egg, Salad & Pickle

BBQ Chicken Wings, Salad & Sour Cream

Pigs 'n' Blankets

Fishcake, Poached Egg, Crispy Kale

Mini Toad In The Hole, Mash Potato & Gravy

Festive Hotdog, German Bratwurst Topped with Curry Ketchup & Bacon Bits

Traditional Irish Stew, Crusty Bread

Mac 'N' Cheese, Garlic Bread

BAGUETTES - £9.50

Sausage, Fried Onion

Fish Finger, Tartar Sauce, Lemon Wedge

Cheese & Pickle

'BLT' – The Classic – Bacon, Lettuce, Tomato

'French Dip' - Roast Beef, Mustard, Pot of Dipping Gravy

Bacon Brie & Cranberry -

Beef & Blue - Roast beef, Stilton

Festive Turkey, Turkey, Stuffing & Cranberry Sauce

All Served With Chunky Chips, On A White Baguette

FOOD ALLERGIES and INTOLERANCES Please speak to our staff about the ingredients in your meal when making your order.
Thank you.

SAMPLE LUNCH & DINNER MENU

Starters

Sautéed Mushrooms, Toast, Garlic Butter or Peppercorn Sauce - £7

Chef's Hummus, Garlic oil, Toasted Hazelnuts, Dipping breads - £8

Black Pudding and Brie Stack, Cranberry Sauce - £7

Baked Camembert – Garlic, White Wine, Rosemary, Chutney, Crusty Bread - £13

Deville Whitebait, Paprika, Brown Bread - £7

Chicken Liver Parfait, Chutney, Toast - £7

Soup of The Day, Crusty Bread - £6



FROM THE GRILL

Steak 8oz Rump £20 | 8oz Sirloin £20

Sauces: Peppercorn, Béarnaise, Stilton 'Top' All £2.00

All Served with, Chef's Chunky Chips, Sautéed Mushrooms, Grilled Tomato

Burgers ¼ - Beef Burger | Cajun Chicken | Halloumi & Avocado (v) | Battered Fish Bites – All £12

All served in a Brioche Bun, Lettuce, Tomato, Red Onion, Beehive Sauce, Chefs Chunky Chips

Add – Cheddar, Bacon, Chilli, Veg Chilli - £1.50 each

MAINS

Traditional Roast Gloucestershire Turkey, Chestnut & Cranberry Stuffing, Pigs in Blankets,
Bread Sauce, Pan Gravy - £13

Beef & Venison Bourguignon, Horseradish Mash Potato, Winter Vegetables, Pan Gravy- £14

Butchers Sausages, Mash, Peas, Onion Gravy - £13

Pies - Steak & Ale | Mushroom, Spinach & White Truffle | Chicken, Ham & Leek

All Served With Mash, Seasonal Vegetables - £13

Ale Battered Cod, Chips, Peas, Homemade Tartar Sauce - £14

Baked Falafel Stew (V) – £12

Sides: Garlic Bread | House Salad | Peas | Seasonal Veg | – All £3

CHEESE, PUDDINGS & ICE CREAMS

Cheese Board – Cheddar, Stilton, Brie, Double Gloucester

Crackers, Chutney, Celery, Grapes - £6 (1) £10 (2) / £16 (Table)

Chocolate & Salted Caramel Torte, Toffee Popcorn, Salted Caramel Ice Cream - £6

Sticky Toffee Pudding, (GF) Toffee Sauce, Vanilla Ice Cream - £6

Lemon Cheesecake (VG) (GF), Vanilla Ice Cream - £6

Spiced Winter Berry Bread & Butter Pudding, Brandy Cream - £6

Traditional Christmas Pudding (V) Brandy Sauce - £6

Ice Cream £2 a Scoop – Vanilla, Chocolate, Strawberry, Salted Caramel



SHARING DISHES (FOR TWO PEOPLE)

Loaded Nachos, Melted Cheese, Sour Cream, Salsa, Jalapeños, Guacamole, - £12

(Add Chilli or Veg Chilli - £2)

Chilli Cheese Fries, Cheese, Salsa, - £10

Cheese Board – Cheddar, Stilton, Brie, Double Gloucester

Crackers, Chutney, Celery, Grapes - £6 (1) £10 (2) / £16 (Table)

Baked Camembert – Garlic, White Wine, Rosemary, Gherkins, Crusty Bread - £13

Antipasti Platter, Selection of Cheeses, Cured Meats, Olives, Roasted Red Peppers & Breads - £15

Meaty Platter, Sausage Rolls, Pigs 'N' Blankets, Chicken Liver Pate, BBQ Chicken Wings,
& Bread - £15

SUBSTANTIAL BAR MEALS - ALL £5 (ALL SERVED WITH A MINCE PIE DESSERT)

Sausage Roll, Chips

Scotch Egg, Salad & Pickle

BBQ Chicken Wings, Salad & Sour Cream

Pigs 'n' Blankets

Fishcake, Poached Egg, Crispy Kale

Mini Toad In The Hole, Mash Potato & Gravy

Festive Hotdog, German Bratwurst Topped with Curry Ketchup & Bacon Bits

Traditional Irish Stew, Crusty Bread

Mac 'N' Cheese, Garlic Bread

BAGUETTES - £9.50

Sausage, Fried Onion

Fish Finger, Tartar Sauce, Lemon Wedge

Cheese & Pickle

'BLT' – The Classic – Bacon, Lettuce, Tomato

'French Dip' - Roast Beef, Mustard, Pot of Dipping Gravy

Bacon Brie & Cranberry -

Beef & Blue - Roast beef, Stilton

Festive Turkey, Turkey, Stuffing & Cranberry Sauce

All Served With Chunky Chips, On A White Baguette

FOOD ALLERGIES and INTOLERANCES Please speak to our staff about the ingredients in your meal when making your order.
Thank you.

SAMPLE LUNCH & DINNER MENU

Starters

Sautéed Mushrooms, Toast, Garlic Butter or Peppercorn Sauce - £7

Chef's Hummus, Garlic oil, Toasted Hazelnuts, Dipping breads - £8

Black Pudding and Brie Stack, Cranberry Sauce - £7

Baked Camembert – Garlic, White Wine, Rosemary, Chutney, Crusty Bread - £13

Deville Whitebait, Paprika, Brown Bread - £7

Chicken Liver Parfait, Chutney, Toast - £7

Soup of The Day, Crusty Bread - £6



FROM THE GRILL

Steak 8oz Rump £20 | 8oz Sirloin £20

Sauces: Peppercorn, Béarnaise, Stilton 'Top' All £2.00

All Served with, Chef's Chunky Chips, Sautéed Mushrooms, Grilled Tomato

Burgers ¼ - Beef Burger | Cajun Chicken | Halloumi & Avocado (v) | Battered Fish Bites – All £12

All served in a Brioche Bun, Lettuce, Tomato, Red Onion, Beehive Sauce, Chefs Chunky Chips

Add – Cheddar, Bacon, Chilli, Veg Chilli - £1.50 each

MAINS

Traditional Roast Gloucestershire Turkey, Chestnut & Cranberry Stuffing, Pigs in Blankets,
Bread Sauce, Pan Gravy - £13

Beef & Venison Bourguignon, Horseradish Mash Potato, Winter Vegetables, Pan Gravy- £14

Butchers Sausages, Mash, Peas, Onion Gravy - £13

Pies - Steak & Ale | Mushroom, Spinach & White Truffle | Chicken, Ham & Leek

All Served With Mash, Seasonal Vegetables - £13

Ale Battered Cod, Chips, Peas, Homemade Tartar Sauce - £14

Baked Falafel Stew (V) – £12

Sides: Garlic Bread | House Salad | Peas | Seasonal Veg | – All £3

CHEESE, PUDDINGS & ICE CREAMS

Cheese Board – Cheddar, Stilton, Brie, Double Gloucester

Crackers, Chutney, Celery, Grapes - £6 (1) £10 (2) / £16 (Table)

Chocolate & Salted Caramel Torte, Toffee Popcorn, Salted Caramel Ice Cream - £6

Sticky Toffee Pudding, (GF) Toffee Sauce, Vanilla Ice Cream - £6

Lemon Cheesecake (VG) (GF), Vanilla Ice Cream - £6

Spiced Winter Berry Bread & Butter Pudding, Brandy Cream - £6

Traditional Christmas Pudding (V) Brandy Sauce - £6

Ice Cream £2 a Scoop – Vanilla, Chocolate, Strawberry, Salted Caramel



SHARING DISHES (FOR TWO PEOPLE)

Loaded Nachos, Melted Cheese, Sour Cream, Salsa, Jalapeños, Guacamole, - £12

(Add Chilli or Veg Chilli - £2)

Chilli Cheese Fries, Cheese, Salsa, - £10

Cheese Board – Cheddar, Stilton, Brie, Double Gloucester

Crackers, Chutney, Celery, Grapes - £6 (1) £10 (2) / £16 (Table)

Baked Camembert – Garlic, White Wine, Rosemary, Gherkins, Crusty Bread - £13

Antipasti Platter, Selection of Cheeses, Cured Meats, Olives, Roasted Red Peppers & Breads - £15

Meaty Platter, Sausage Rolls, Pigs 'N' Blankets, Chicken Liver Pate, BBQ Chicken Wings,
& Bread - £15

SUBSTANTIAL BAR MEALS - ALL £5 (ALL SERVED WITH A MINCE PIE DESSERT)

Sausage Roll, Chips

Scotch Egg, Salad & Pickle

BBQ Chicken Wings, Salad & Sour Cream

Pigs 'n' Blankets

Fishcake, Poached Egg, Crispy Kale

Mini Toad In The Hole, Mash Potato & Gravy

Festive Hotdog, German Bratwurst Topped with Curry Ketchup & Bacon Bits

Traditional Irish Stew, Crusty Bread

Mac 'N' Cheese, Garlic Bread

BAGUETTES - £9.50

Sausage, Fried Onion

Fish Finger, Tartar Sauce, Lemon Wedge

Cheese & Pickle

'BLT' – The Classic – Bacon, Lettuce, Tomato

'French Dip' - Roast Beef, Mustard, Pot of Dipping Gravy

Bacon Brie & Cranberry -

Beef & Blue - Roast beef, Stilton

Festive Turkey, Turkey, Stuffing & Cranberry Sauce

All Served With Chunky Chips, On A White Baguette

FOOD ALLERGIES and INTOLERANCES Please speak to our staff about the ingredients in your meal when making your order.
Thank you.

SAMPLE LUNCH & DINNER MENU

Starters

Sautéed Mushrooms, Toast, Garlic Butter or Peppercorn Sauce - £7

Chef's Hummus, Garlic oil, Toasted Hazelnuts, Dipping breads - £8

Black Pudding and Brie Stack, Cranberry Sauce - £7

Baked Camembert – Garlic, White Wine, Rosemary, Chutney, Crusty Bread - £13

Deville Whitebait, Paprika, Brown Bread - £7

Chicken Liver Parfait, Chutney, Toast - £7

Soup of The Day, Crusty Bread - £6



FROM THE GRILL

Steak 8oz Rump £20 | 8oz Sirloin £20

Sauces: Peppercorn, Béarnaise, Stilton 'Top' All £2.00

All Served with, Chef's Chunky Chips, Sautéed Mushrooms, Grilled Tomato

Burgers ¼ - Beef Burger | Cajun Chicken | Halloumi & Avocado (v) | Battered Fish Bites – All £12

All served in a Brioche Bun, Lettuce, Tomato, Red Onion, Beehive Sauce, Chefs Chunky Chips

Add – Cheddar, Bacon, Chilli, Veg Chilli - £1.50 each

MAINS

Traditional Roast Gloucestershire Turkey, Chestnut & Cranberry Stuffing, Pigs in Blankets,
Bread Sauce, Pan Gravy - £13

Beef & Venison Bourguignon, Horseradish Mash Potato, Winter Vegetables, Pan Gravy- £14

Butchers Sausages, Mash, Peas, Onion Gravy - £13

Pies - Steak & Ale | Mushroom, Spinach & White Truffle | Chicken, Ham & Leek

All Served With Mash, Seasonal Vegetables - £13

Ale Battered Cod, Chips, Peas, Homemade Tartar Sauce - £14

Baked Falafel Stew (V) – £12

Sides: Garlic Bread | House Salad | Peas | Seasonal Veg | – All £3

CHEESE, PUDDINGS & ICE CREAMS

Cheese Board – Cheddar, Stilton, Brie, Double Gloucester

Crackers, Chutney, Celery, Grapes - £6 (1) £10 (2) / £16 (Table)

Chocolate & Salted Caramel Torte, Toffee Popcorn, Salted Caramel Ice Cream - £6

Sticky Toffee Pudding, (GF) Toffee Sauce, Vanilla Ice Cream - £6

Lemon Cheesecake (VG) (GF), Vanilla Ice Cream - £6

Spiced Winter Berry Bread & Butter Pudding, Brandy Cream - £6

Traditional Christmas Pudding (V) Brandy Sauce - £6

Ice Cream £2 a Scoop – Vanilla, Chocolate, Strawberry, Salted Caramel



SHARING DISHES (FOR TWO PEOPLE)

Loaded Nachos, Melted Cheese, Sour Cream, Salsa, Jalapeños, Guacamole, - £12

(Add Chilli or Veg Chilli - £2)

Chilli Cheese Fries, Cheese, Salsa, - £10

Cheese Board – Cheddar, Stilton, Brie, Double Gloucester

Crackers, Chutney, Celery, Grapes - £6 (1) £10 (2) / £16 (Table)

Baked Camembert – Garlic, White Wine, Rosemary, Gherkins, Crusty Bread - £13

Antipasti Platter, Selection of Cheeses, Cured Meats, Olives, Roasted Red Peppers & Breads - £15

Meaty Platter, Sausage Rolls, Pigs 'N' Blankets, Chicken Liver Pate, BBQ Chicken Wings,
& Bread - £15

SUBSTANTIAL BAR MEALS - ALL £5 (ALL SERVED WITH A MINCE PIE DESSERT)

Sausage Roll, Chips

Scotch Egg, Salad & Pickle

BBQ Chicken Wings, Salad & Sour Cream

Pigs 'n' Blankets

Fishcake, Poached Egg, Crispy Kale

Mini Toad In The Hole, Mash Potato & Gravy

Festive Hotdog, German Bratwurst Topped with Curry Ketchup & Bacon Bits

Traditional Irish Stew, Crusty Bread

Mac 'N' Cheese, Garlic Bread

BAGUETTES - £9.50

Sausage, Fried Onion

Fish Finger, Tartar Sauce, Lemon Wedge

Cheese & Pickle

'BLT' – The Classic – Bacon, Lettuce, Tomato

'French Dip' - Roast Beef, Mustard, Pot of Dipping Gravy

Bacon Brie & Cranberry -

Beef & Blue - Roast beef, Stilton

Festive Turkey, Turkey, Stuffing & Cranberry Sauce

All Served With Chunky Chips, On A White Baguette

FOOD ALLERGIES and INTOLERANCES Please speak to our staff about the ingredients in your meal when making your order.
Thank you.

SAMPLE LUNCH & DINNER MENU

Starters

Sautéed Mushrooms, Toast, Garlic Butter or Peppercorn Sauce - £7

Chef's Hummus, Garlic oil, Toasted Hazelnuts, Dipping breads - £8

Black Pudding and Brie Stack, Cranberry Sauce - £7

Baked Camembert – Garlic, White Wine, Rosemary, Chutney, Crusty Bread - £13

Deville Whitebait, Paprika, Brown Bread - £7

Chicken Liver Parfait, Chutney, Toast - £7

Soup of The Day, Crusty Bread - £6



FROM THE GRILL

Steak 8oz Rump £20 | 8oz Sirloin £20

Sauces: Peppercorn, Béarnaise, Stilton 'Top' All £2.00

All Served with, Chef's Chunky Chips, Sautéed Mushrooms, Grilled Tomato

Burgers ¼ - Beef Burger | Cajun Chicken | Halloumi & Avocado (v) | Battered Fish Bites – All £12

All served in a Brioche Bun, Lettuce, Tomato, Red Onion, Beehive Sauce, Chefs Chunky Chips

Add – Cheddar, Bacon, Chilli, Veg Chilli - £1.50 each

MAINS

Traditional Roast Gloucestershire Turkey, Chestnut & Cranberry Stuffing, Pigs in Blankets,
Bread Sauce, Pan Gravy - £13

Beef & Venison Bourguignon, Horseradish Mash Potato, Winter Vegetables, Pan Gravy- £14

Butchers Sausages, Mash, Peas, Onion Gravy - £13

Pies - Steak & Ale | Mushroom, Spinach & White Truffle | Chicken, Ham & Leek

All Served With Mash, Seasonal Vegetables - £13

Ale Battered Cod, Chips, Peas, Homemade Tartar Sauce - £14

Baked Falafel Stew (V) – £12

Sides: Garlic Bread | House Salad | Peas | Seasonal Veg | – All £3

CHEESE, PUDDINGS & ICE CREAMS

Cheese Board – Cheddar, Stilton, Brie, Double Gloucester

Crackers, Chutney, Celery, Grapes - £6 (1) £10 (2) / £16 (Table)

Chocolate & Salted Caramel Torte, Toffee Popcorn, Salted Caramel Ice Cream - £6

Sticky Toffee Pudding, (GF) Toffee Sauce, Vanilla Ice Cream - £6

Lemon Cheesecake (VG) (GF), Vanilla Ice Cream - £6

Spiced Winter Berry Bread & Butter Pudding, Brandy Cream - £6

Traditional Christmas Pudding (V) Brandy Sauce - £6

Ice Cream £2 a Scoop – Vanilla, Chocolate, Strawberry, Salted Caramel



SHARING DISHES (FOR TWO PEOPLE)

Loaded Nachos, Melted Cheese, Sour Cream, Salsa, Jalapeños, Guacamole, - £12

(Add Chilli or Veg Chilli - £2)

Chilli Cheese Fries, Cheese, Salsa, - £10

Cheese Board – Cheddar, Stilton, Brie, Double Gloucester

Crackers, Chutney, Celery, Grapes - £6 (1) £10 (2) / £16 (Table)

Baked Camembert – Garlic, White Wine, Rosemary, Gherkins, Crusty Bread - £13

Antipasti Platter, Selection of Cheeses, Cured Meats, Olives, Roasted Red Peppers & Breads - £15

Meaty Platter, Sausage Rolls, Pigs 'N' Blankets, Chicken Liver Pate, BBQ Chicken Wings,
& Bread - £15

SUBSTANTIAL BAR MEALS - ALL £5 (ALL SERVED WITH A MINCE PIE DESSERT)

Sausage Roll, Chips

Scotch Egg, Salad & Pickle

BBQ Chicken Wings, Salad & Sour Cream

Pigs 'n' Blankets

Fishcake, Poached Egg, Crispy Kale

Mini Toad In The Hole, Mash Potato & Gravy

Festive Hotdog, German Bratwurst Topped with Curry Ketchup & Bacon Bits

Traditional Irish Stew, Crusty Bread

Mac 'N' Cheese, Garlic Bread

BAGUETTES - £9.50

Sausage, Fried Onion

Fish Finger, Tartar Sauce, Lemon Wedge

Cheese & Pickle

'BLT' – The Classic – Bacon, Lettuce, Tomato

'French Dip' - Roast Beef, Mustard, Pot of Dipping Gravy

Bacon Brie & Cranberry -

Beef & Blue - Roast beef, Stilton

Festive Turkey, Turkey, Stuffing & Cranberry Sauce

All Served With Chunky Chips, On A White Baguette

FOOD ALLERGIES and INTOLERANCES Please speak to our staff about the ingredients in your meal when making your order.
Thank you.

SAMPLE LUNCH & DINNER MENU

Starters

Sautéed Mushrooms, Toast, Garlic Butter or Peppercorn Sauce - £7

Chef's Hummus, Garlic oil, Toasted Hazelnuts, Dipping breads - £8

Black Pudding and Brie Stack, Cranberry Sauce - £7

Baked Camembert – Garlic, White Wine, Rosemary, Chutney, Crusty Bread - £13

Deville Whitebait, Paprika, Brown Bread - £7

Chicken Liver Parfait, Chutney, Toast - £7

Soup of The Day, Crusty Bread - £6



FROM THE GRILL

Steak 8oz Rump £20 | 8oz Sirloin £20

Sauces: Peppercorn, Béarnaise, Stilton 'Top' All £2.00

All Served with, Chef's Chunky Chips, Sautéed Mushrooms, Grilled Tomato

Burgers ¼ - Beef Burger | Cajun Chicken | Halloumi & Avocado (v) | Battered Fish Bites – All £12

All served in a Brioche Bun, Lettuce, Tomato, Red Onion, Beehive Sauce, Chefs Chunky Chips

Add – Cheddar, Bacon, Chilli, Veg Chilli - £1.50 each

MAINS

Traditional Roast Gloucestershire Turkey, Chestnut & Cranberry Stuffing, Pigs in Blankets,
Bread Sauce, Pan Gravy - £13

Beef & Venison Bourguignon, Horseradish Mash Potato, Winter Vegetables, Pan Gravy- £14

Butchers Sausages, Mash, Peas, Onion Gravy - £13

Pies - Steak & Ale | Mushroom, Spinach & White Truffle | Chicken, Ham & Leek

All Served With Mash, Seasonal Vegetables - £13

Ale Battered Cod, Chips, Peas, Homemade Tartar Sauce - £14

Baked Falafel Stew (V) – £12

Sides: Garlic Bread | House Salad | Peas | Seasonal Veg | – All £3

CHEESE, PUDDINGS & ICE CREAMS

Cheese Board – Cheddar, Stilton, Brie, Double Gloucester

Crackers, Chutney, Celery, Grapes - £6 (1) £10 (2) / £16 (Table)

Chocolate & Salted Caramel Torte, Toffee Popcorn, Salted Caramel Ice Cream - £6

Sticky Toffee Pudding, (GF) Toffee Sauce, Vanilla Ice Cream - £6

Lemon Cheesecake (VG) (GF), Vanilla Ice Cream - £6

Spiced Winter Berry Bread & Butter Pudding, Brandy Cream - £6

Traditional Christmas Pudding (V) Brandy Sauce - £6

Ice Cream £2 a Scoop – Vanilla, Chocolate, Strawberry, Salted Caramel



SHARING DISHES (FOR TWO PEOPLE)

Loaded Nachos, Melted Cheese, Sour Cream, Salsa, Jalapeños, Guacamole, - £12

(Add Chilli or Veg Chilli - £2)

Chilli Cheese Fries, Cheese, Salsa, - £10

Cheese Board – Cheddar, Stilton, Brie, Double Gloucester

Crackers, Chutney, Celery, Grapes - £6 (1) £10 (2) / £16 (Table)

Baked Camembert – Garlic, White Wine, Rosemary, Gherkins, Crusty Bread - £13

Antipasti Platter, Selection of Cheeses, Cured Meats, Olives, Roasted Red Peppers & Breads - £15

Meaty Platter, Sausage Rolls, Pigs 'N' Blankets, Chicken Liver Pate, BBQ Chicken Wings,
& Bread - £15

SUBSTANTIAL BAR MEALS - ALL £5 (ALL SERVED WITH A MINCE PIE DESSERT)

Sausage Roll, Chips

Scotch Egg, Salad & Pickle

BBQ Chicken Wings, Salad & Sour Cream

Pigs 'n' Blankets

Fishcake, Poached Egg, Crispy Kale

Mini Toad In The Hole, Mash Potato & Gravy

Festive Hotdog, German Bratwurst Topped with Curry Ketchup & Bacon Bits

Traditional Irish Stew, Crusty Bread

Mac 'N' Cheese, Garlic Bread

BAGUETTES - £9.50

Sausage, Fried Onion

Fish Finger, Tartar Sauce, Lemon Wedge

Cheese & Pickle

'BLT' – The Classic – Bacon, Lettuce, Tomato

'French Dip' - Roast Beef, Mustard, Pot of Dipping Gravy

Bacon Brie & Cranberry -

Beef & Blue - Roast beef, Stilton

Festive Turkey, Turkey, Stuffing & Cranberry Sauce

All Served With Chunky Chips, On A White Baguette

FOOD ALLERGIES and INTOLERANCES Please speak to our staff about the ingredients in your meal when making your order.
Thank you.

SAMPLE LUNCH & DINNER MENU

Starters

Sautéed Mushrooms, Toast, Garlic Butter or Peppercorn Sauce - £7

Chef's Hummus, Garlic oil, Toasted Hazelnuts, Dipping breads - £8

Black Pudding and Brie Stack, Cranberry Sauce - £7

Baked Camembert – Garlic, White Wine, Rosemary, Chutney, Crusty Bread - £13

Deville Whitebait, Paprika, Brown Bread - £7

Chicken Liver Parfait, Chutney, Toast - £7

Soup of The Day, Crusty Bread - £6



FROM THE GRILL

Steak 8oz Rump £20 | 8oz Sirloin £20

Sauces: Peppercorn, Béarnaise, Stilton 'Top' All £2.00

All Served with, Chef's Chunky Chips, Sautéed Mushrooms, Grilled Tomato

Burgers ¼ - Beef Burger | Cajun Chicken | Halloumi & Avocado (v) | Battered Fish Bites – All £12

All served in a Brioche Bun, Lettuce, Tomato, Red Onion, Beehive Sauce, Chefs Chunky Chips

Add – Cheddar, Bacon, Chilli, Veg Chilli - £1.50 each

MAINS

Traditional Roast Gloucestershire Turkey, Chestnut & Cranberry Stuffing, Pigs in Blankets,
Bread Sauce, Pan Gravy - £13

Beef & Venison Bourguignon, Horseradish Mash Potato, Winter Vegetables, Pan Gravy- £14

Butchers Sausages, Mash, Peas, Onion Gravy - £13

Pies - Steak & Ale | Mushroom, Spinach & White Truffle | Chicken, Ham & Leek

All Served With Mash, Seasonal Vegetables - £13

Ale Battered Cod, Chips, Peas, Homemade Tartar Sauce - £14

Baked Falafel Stew (V) – £12

Sides: Garlic Bread | House Salad | Peas | Seasonal Veg | – All £3

CHEESE, PUDDINGS & ICE CREAMS

Cheese Board – Cheddar, Stilton, Brie, Double Gloucester

Crackers, Chutney, Celery, Grapes - £6 (1) £10 (2) / £16 (Table)

Chocolate & Salted Caramel Torte, Toffee Popcorn, Salted Caramel Ice Cream - £6

Sticky Toffee Pudding, (GF) Toffee Sauce, Vanilla Ice Cream - £6

Lemon Cheesecake (VG) (GF), Vanilla Ice Cream - £6

Spiced Winter Berry Bread & Butter Pudding, Brandy Cream - £6

Traditional Christmas Pudding (V) Brandy Sauce - £6

Ice Cream £2 a Scoop – Vanilla, Chocolate, Strawberry, Salted Caramel



SHARING DISHES (FOR TWO PEOPLE)

Loaded Nachos, Melted Cheese, Sour Cream, Salsa, Jalapeños, Guacamole, - £12

(Add Chilli or Veg Chilli - £2)

Chilli Cheese Fries, Cheese, Salsa, - £10

Cheese Board – Cheddar, Stilton, Brie, Double Gloucester

Crackers, Chutney, Celery, Grapes - £6 (1) £10 (2) / £16 (Table)

Baked Camembert – Garlic, White Wine, Rosemary, Gherkins, Crusty Bread - £13

Antipasti Platter, Selection of Cheeses, Cured Meats, Olives, Roasted Red Peppers & Breads - £15

Meaty Platter, Sausage Rolls, Pigs 'N' Blankets, Chicken Liver Pate, BBQ Chicken Wings,
& Bread - £15

SUBSTANTIAL BAR MEALS - ALL £5 (ALL SERVED WITH A MINCE PIE DESSERT)

Sausage Roll, Chips

Scotch Egg, Salad & Pickle

BBQ Chicken Wings, Salad & Sour Cream

Pigs 'n' Blankets

Fishcake, Poached Egg, Crispy Kale

Mini Toad In The Hole, Mash Potato & Gravy

Festive Hotdog, German Bratwurst Topped with Curry Ketchup & Bacon Bits

Traditional Irish Stew, Crusty Bread

Mac 'N' Cheese, Garlic Bread

BAGUETTES - £9.50

Sausage, Fried Onion

Fish Finger, Tartar Sauce, Lemon Wedge

Cheese & Pickle

'BLT' – The Classic – Bacon, Lettuce, Tomato

'French Dip' - Roast Beef, Mustard, Pot of Dipping Gravy

Bacon Brie & Cranberry -

Beef & Blue - Roast beef, Stilton

Festive Turkey, Turkey, Stuffing & Cranberry Sauce

All Served With Chunky Chips, On A White Baguette

FOOD ALLERGIES and INTOLERANCES Please speak to our staff about the ingredients in your meal when making your order.
Thank you.

SAMPLE LUNCH & DINNER MENU

Starters

Sautéed Mushrooms, Toast, Garlic Butter or Peppercorn Sauce - £7

Chef's Hummus, Garlic oil, Toasted Hazelnuts, Dipping breads - £8

Black Pudding and Brie Stack, Cranberry Sauce - £7

Baked Camembert – Garlic, White Wine, Rosemary, Chutney, Crusty Bread - £13

Deville Whitebait, Paprika, Brown Bread - £7

Chicken Liver Parfait, Chutney, Toast - £7

Soup of The Day, Crusty Bread - £6



FROM THE GRILL

Steak 8oz Rump £20 | 8oz Sirloin £20

Sauces: Peppercorn, Béarnaise, Stilton 'Top' All £2.00

All Served with, Chef's Chunky Chips, Sautéed Mushrooms, Grilled Tomato

Burgers ¼ - Beef Burger | Cajun Chicken | Halloumi & Avocado (v) | Battered Fish Bites– All £12

All served in a Brioche Bun, Lettuce, Tomato, Red Onion, Beehive Sauce, Chefs Chunky Chips

Add – Cheddar, Bacon, Chilli, Veg Chilli - £1.50 each

MAINS

Traditional Roast Gloucestershire Turkey, Chestnut & Cranberry Stuffing, Pigs in Blankets,
Bread Sauce, Pan Gravy - £13

Beef & Venison Bourguignon, Horseradish Mash Potato, Winter Vegetables, Pan Gravy- £14

Butchers Sausages, Mash, Peas, Onion Gravy - £13

Pies - Steak & Ale | Mushroom, Spinach & White Truffle | Chicken, Ham & Leek

All Served With Mash, Seasonal Vegetables - £13

Ale Battered Cod, Chips, Peas, Homemade Tartar Sauce - £14

Baked Falafel Stew (V) – £12

Sides: Garlic Bread | House Salad | Peas | Seasonal Veg | – All £3

CHEESE, PUDDINGS & ICE CREAMS

Cheese Board – Cheddar, Stilton, Brie, Double Gloucester

Crackers, Chutney, Celery, Grapes - £6 (1) £10 (2) / £16 (Table)

Chocolate & Salted Caramel Torte, Toffee Popcorn, Salted Caramel Ice Cream - £6

Sticky Toffee Pudding, (GF) Toffee Sauce, Vanilla Ice Cream - £6

Lemon Cheesecake (VG) (GF), Vanilla Ice Cream - £6

Spiced Winter Berry Bread & Butter Pudding, Brandy Cream - £6

Traditional Christmas Pudding (V) Brandy Sauce - £6

Ice Cream £2 a Scoop – Vanilla, Chocolate, Strawberry, Salted Caramel



SHARING DISHES (FOR TWO PEOPLE)

Loaded Nachos, Melted Cheese, Sour Cream, Salsa, Jalapeños, Guacamole, - £12

(Add Chilli or Veg Chilli - £2)

Chilli Cheese Fries, Cheese, Salsa, - £10

Cheese Board – Cheddar, Stilton, Brie, Double Gloucester

Crackers, Chutney, Celery, Grapes - £6 (1) £10 (2) / £16 (Table)

Baked Camembert – Garlic, White Wine, Rosemary, Gherkins, Crusty Bread - £13

Antipasti Platter, Selection of Cheeses, Cured Meats, Olives, Roasted Red Peppers & Breads - £15

Meaty Platter, Sausage Rolls, Pigs 'N' Blankets, Chicken Liver Pate, BBQ Chicken Wings,
& Bread - £15

SUBSTANTIAL BAR MEALS - ALL £5 (ALL SERVED WITH A MINCE PIE DESSERT)

Sausage Roll, Chips

Scotch Egg, Salad & Pickle

BBQ Chicken Wings, Salad & Sour Cream

Pigs 'n' Blankets

Fishcake, Poached Egg, Crispy Kale

Mini Toad In The Hole, Mash Potato & Gravy

Festive Hotdog, German Bratwurst Topped with Curry Ketchup & Bacon Bits

Traditional Irish Stew, Crusty Bread

Mac 'N' Cheese, Garlic Bread

BAGUETTES - £9.50

Sausage, Fried Onion

Fish Finger, Tartar Sauce, Lemon Wedge

Cheese & Pickle

'BLT' – The Classic – Bacon, Lettuce, Tomato

'French Dip' - Roast Beef, Mustard, Pot of Dipping Gravy

Bacon Brie & Cranberry -

Beef & Blue - Roast beef, Stilton

Festive Turkey, Turkey, Stuffing & Cranberry Sauce

All Served With Chunky Chips, On A White Baguette

FOOD ALLERGIES and INTOLERANCES Please speak to our staff about the ingredients in your meal when making your order.
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SAMPLE LUNCH & DINNER MENU

Starters

Sautéed Mushrooms, Toast, Garlic Butter or Peppercorn Sauce - £7

Chef's Hummus, Garlic oil, Toasted Hazelnuts, Dipping breads - £8

Black Pudding and Brie Stack, Cranberry Sauce - £7

Baked Camembert – Garlic, White Wine, Rosemary, Chutney, Crusty Bread - £13

Deville Whitebait, Paprika, Brown Bread - £7

Chicken Liver Parfait, Chutney, Toast - £7

Soup of The Day, Crusty Bread - £6



FROM THE GRILL

Steak 8oz Rump £20 | 8oz Sirloin £20

Sauces: Peppercorn, Béarnaise, Stilton 'Top' All £2.00

All Served with, Chef's Chunky Chips, Sautéed Mushrooms, Grilled Tomato

Burgers ¼ - Beef Burger | Cajun Chicken | Halloumi & Avocado (v) | Battered Fish Bites – All £12

All served in a Brioche Bun, Lettuce, Tomato, Red Onion, Beehive Sauce, Chefs Chunky Chips

Add – Cheddar, Bacon, Chilli, Veg Chilli - £1.50 each

MAINS

Traditional Roast Gloucestershire Turkey, Chestnut & Cranberry Stuffing, Pigs in Blankets,
Bread Sauce, Pan Gravy - £13

Beef & Venison Bourguignon, Horseradish Mash Potato, Winter Vegetables, Pan Gravy- £14

Butchers Sausages, Mash, Peas, Onion Gravy - £13

Pies - Steak & Ale | Mushroom, Spinach & White Truffle | Chicken, Ham & Leek

All Served With Mash, Seasonal Vegetables - £13

Ale Battered Cod, Chips, Peas, Homemade Tartar Sauce - £14

Baked Falafel Stew (V) – £12

Sides: Garlic Bread | House Salad | Peas | Seasonal Veg | – All £3

CHEESE, PUDDINGS & ICE CREAMS

Cheese Board – Cheddar, Stilton, Brie, Double Gloucester

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Lemon Cheesecake (VG) (GF), Vanilla Ice Cream - £6

Spiced Winter Berry Bread & Butter Pudding, Brandy Cream - £6

Traditional Christmas Pudding (V) Brandy Sauce - £6

Ice Cream £2 a Scoop – Vanilla, Chocolate, Strawberry, Salted Caramel



SHARING DISHES (FOR TWO PEOPLE)

Loaded Nachos, Melted Cheese, Sour Cream, Salsa, Jalapeños, Guacamole, - £12

(Add Chilli or Veg Chilli - £2)

Chilli Cheese Fries, Cheese, Salsa, - £10

Cheese Board – Cheddar, Stilton, Brie, Double Gloucester

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Baked Camembert – Garlic, White Wine, Rosemary, Gherkins, Crusty Bread - £13

Antipasti Platter, Selection of Cheeses, Cured Meats, Olives, Roasted Red Peppers & Breads - £15

Meaty Platter, Sausage Rolls, Pigs 'N' Blankets, Chicken Liver Pate, BBQ Chicken Wings,
& Bread - £15

SUBSTANTIAL BAR MEALS - ALL £5 (ALL SERVED WITH A MINCE PIE DESSERT)

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Scotch Egg, Salad & Pickle

BBQ Chicken Wings, Salad & Sour Cream

Pigs 'n' Blankets

Fishcake, Poached Egg, Crispy Kale

Mini Toad In The Hole, Mash Potato & Gravy

Festive Hotdog, German Bratwurst Topped with Curry Ketchup & Bacon Bits

Traditional Irish Stew, Crusty Bread

Mac 'N' Cheese, Garlic Bread

BAGUETTES - £9.50

Sausage, Fried Onion

Fish Finger, Tartar Sauce, Lemon Wedge

Cheese & Pickle

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Bacon Brie & Cranberry -

Beef & Blue - Roast beef, Stilton

Festive Turkey, Turkey, Stuffing & Cranberry Sauce

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(Add Chilli or Veg Chilli - £2)

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Scotch Egg, Salad & Pickle

BBQ Chicken Wings, Salad & Sour Cream

Pigs 'n' Blankets

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