

We have a selection of Sandwiches & Paninis which are shown on a separate menu as they are served during our Lunchtime Food Service Hours Only
Please ask a member of the team for a copy

STARTERS or SMALL PLATES

Homemade Soup of the Day with Farmhouse Bread
Please ask a member of staff for Chef's soup £5.50

Smoked Salmon and Asparagus Salad
Scottish Smoked Salmon with Primrose Vale Asparagus over mixed leaf, cherry tomato and green bean salad finished with a dill mustard dressing and granary bread & butter £8.50

Warm Chorizo, Potato and Parma Ham Salad
Pan Fried Chorizo sausage and new potatoes served over dressed mixed leaves and roasted red peppers finished with parmesan shavings and crispy Parma Ham £8.25

A "Bucket O' Bait"
Breaded Whitebait deep fried and served on a bed of mixed salad leaves, with tartare sauce, a lemon wedge and granary farmhouse bread and butter £6.75

Homemade Chicken Liver, Port and Herb Pâté
A smooth homemade pâté served with farmhouse granary toast, spiced plum chutney and dressed mixed salad leaves topped with toasted cashew nuts £6.95

Grilled Goats Cheese
Served on a mixed leaf, beetroot and cherry tomato salad with toasted walnuts and topped with caramelised red onion relish £7.50

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

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

Farmhouse Platter

Homemade chicken liver pâté, deep fried breaded brie, double Gloucester, hand raised pork pie, piccalilli, plum chutney, pickled onion, cranberry sauce & granary toast £14.95

Deli Platter

A trio of British cured meats, pan fried chorizo, mixed Deli style olives topped with Feta cheese, gherkins, piccalilli, Farmhouse pickle, hummus and toasted pitta bread £14.50

Oven Baked Camembert

A whole mini Camembert baked in the oven until oozy! Served with mixed deli style olives, gherkins, farmhouse toast and red onion relish & chilli jam for dipping. £10.50

SUNDAY ROASTS

Leg of Local Lamb/Cotswold Chicken Breast
We serve one of the above roasts on alternate Sundays
Rib of Hereford Beef & Chef's Yorkshire Pud
Loin of Gloucester Pork & Crispy Crackling
All Priced at £12.50

Vegetarian Nut Roast

A blend of cashews, walnuts and almonds with leeks, mushrooms, onions, vegetable stock & soy served with a Yorkshire pudding and vegetarian gravy £10.95

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

TRADITIONAL FAVOURITES

Buttermilk Chicken, Chorizo and Avocado Salad
Breaded buttermilk chicken fillet with pan fried Chorizo, served with guacamole, chipotle mayo, dressed mixed leaves, roasted peppers, spring onions and spiced cashew nuts £12.50

Butchers Pork, Apple and Sage Sausages
Made with fine local pork, Bramley apples and sage seasoning served on grain mustard mash with braised Savoy cabbage and rich onion gravy £11.50

Thai, Cod, Salmon, Lemon and Coriander Fishcakes
Two homemade fishcakes, deep fried and served with tomato, red pepper, lime and chilli salsa and a roasted pepper mixed leaf and spring onion salad £10.95

Lamb Moussaka
Minced lamb cooked with peppers and oregano, layered with aubergine and topped with new potatoes and melting cheese, served with a green bean, olive and sundried tomato salad £11.50

Breaded Whole-tail Scampi
Deep fried and served with rustic chips, tartar sauce and a dressed, mixed salad £10.75

Butchers Roasted Ham and Eggs
Honey roasted Wiltshire ham, carved and served with two fried free range eggs and rustic chips £10.25

Vegan Friendly Risotto
Butternut squash, spinach and pea risotto, made using Vegan friendly ingredients and finished with chilli and coriander oil. £9.50

If you are not Vegan and wish to add your choice of cheese to top off your risotto, you can for an extra 50p

Should you have any food allergies or dietary requirements please speak with a team member who can advise you further

BURGERS

The 'Butchers Best' Homemade Beef Burger
Handmade here using fine Beech Farm minced beef and our own unique blend of seasoning £12.00
Please note the Food Standards Agency have stipulated that we cannot prepare our homemade beef burgers rare.

Sheepscombe Minted Lamb Burger
Llanwenog lamb raised at "The Saltbox", minced and simply mixed with fresh mint and seasoning £12.00

Vegetarian Mexican Style Bean Burger
Mixed beans, sweetcorn, jalapenos, red peppers and mozzarella coated in a chilli crumb topped with guacamole £10.50

All the above are served in a toasted brioche bun on mixed salad leaf & sliced tomato with rustic chips and homemade coleslaw on the side. *(A gluten free roll is available)*

Add your choice of cheese or an additional topping for 50p

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

NIBBLES AND SIDE PLATES

Bowl of Mixed Olives, Garlic & Sundried Tomato	£3.95
Baked Baguette, Olive Oil and Balsamic	£3.95
Bowl of Rustic Chips/Cheesy Chips	£3.00/£3.95
Garlic Baguette/Cheesy Garlic Baguette	£3.00/£3.95
Battered Onion Rings	£2.95
Mixed Leaf, Tomato, Cucumber & Pepper Salad	£2.50
Side order of Seasonal Vegetables	£2.50
Side order of Garden or Mushy Peas	£1.50

HOT AND FILLING SANDWICHES

Chunky Fish Finger Sandwich
Three breaded Cod Fish Fingers in farmhouse bread with lettuce and tartar sauce served with a bucket of rustic chips £7.95

Butchers Sausage Sandwich
Three butchers' chipolatas on fruity brown sauce with fried onions in farmhouse bread with a bucket of rustic chips £7.50

Griddled British Deli Sandwich
Norfolk Mustard Salami, Spicy Cumberland Salami, Double Gloucester and piccalilli in toasted farmhouse bread served with gherkins and a bucket of rustic chips £6.95