Lunch Menu

SALADS AND LIGHT BITES

**SOMERSET BRIE AND CARAMELISED ONION TART £7.95**

with poached pear and walnut salad, local farm bee honey and balsamic dressing

**CHICKPEA HUMMUS WITH COURGETTE BHAJI, CURRY LEAF OIL AND FRESH POMMEGRANATE SEEDS £7.95 (V)**

**MUSHROOM AND LEEK STROGANOFF £7.95 (V)**

Served on toasted Brioche with Parmesan shavings

**£11.95 as a Main course served with salad (V, Gluten Free available)**

**COTSWOLD SMOKED HAM HOCK TERRINE £7.95**

**Gluten free is available with Gluten free bread**

Served with Pineapple & chili chutney, salad and wholegrain toast

**SOUP OF THE DAY** with farmhouse bread and butter **£6.25 Gluten Free (V)**

**CRAB, SHRIMP AND AVOCADO SALAD £8.95/ Main course £15.95 GF**

Cornish Crab meat and King Prawns served with Avocado and mixed leaf Salad

**CAESAR SALAD WITH CHICKEN AND CRISPY BACON £7.95/ Main £14.95**

**(Gluten free available without croutons)**

Cos lettuce tossed in Caesar dressing with sliced Chicken breast, croutons,

crispy bacon and Parmesan

**AUBERGINE AND MOZZARELLA SALAD £7.95 (GF available)**

With sun-dried tomato and red pepper salsa, char-grilled aubergine,

toasted mixed seed granola and served on toasted olive oil focaccia

**PRAWN & CRAYFISH COCKTAIL WITH SMOKED SALMON £8.95 / Main £15.95 GF**

Prawns and crayfish in Mary Rose sauce with smoked Salmon and mixed leaf salad

**GARLIC BAGUETTE £4.95 (V)**

**GARLIC AND CHEDDAR BAGUETTE £5.95**

**SIDE PORTIONS**

Chips £2.80, Bread & Butter £3.60, Salad £3.80, Vegetables £4.00, Mash/ new potatoes £3.20

**If you have any dietary requirements, please let us know, as not all the ingredients are listed. Parties of eight and above will have 10% service charge added to the bill.**

**GLOUCESRSHIRE OLD SPOT**

**SAUSAGE & MASH** with onion rings and gravy **£10.25**

**HAM, EGGS AND CHIPS £9.95**

Bearfields farm Ham with fried eggs and chips

**FISH AND CHIPS £11.95**

North Sea Cod fillet in Cotswold Beer batter with chips, peas and tartar sauce

**STEAK AND KIDNEY PIE £13.95**

**CHICKEN, MUSHROOM, HAM & LEEK PIE £13.95**

Both are served with vegetables & chips or potatoes

**LAMB SHANK £15.95 *GF***

Slowly braised shank of Lamb in Rosemary, garlic and red wine with creamy mash and seasonal vegetables

**A 28-DAY AGED LONGHORN BEEF BURGERS IN BRIOCHE BUN WITH CHIPS £12.95**

**ROSE TREE BURGER** with tomato, gherkin, lettuce and Sriracha sauce

**COTSWOLD BLUE MAUNTAIN BURGER** with ice burg lettuce and Caesar dressing

Bacon add £1.20 / Cheese £0.65

**CLASSIC BEEF LASAGNE £12.95**

**PROVENCALE VEGETABLE AND STILTON LASAGNE £11.95 (V)**

Both served with Salad / Add chips £2.80 / Garlic baguette £4.95

**MOROCCAN VEGETABLE TAGINE £12.95 (GF, V, VEGAN)**

Served with coriander couscous, pomegranate, fig & date chutney

Ploughman’s lunch

***All served with salad, pickle, Coleslaw, apple, celery and granary bread***

**Mixed cheese £8.95 (V) (GF)**

*Cheddar, Stilton & Brie*

**Ham and Cheddar £8.95 (GF)**

*Sliced ham and Cheddar cheese*

**Rose Tree Ploughman’s £9.45**

*Home baked ham, Pork pie, Cheddar, Stilton, Brie*

**KIDS MEALS at £6.00 / Senior Citizens £8.25**

Sausage and mash with gravy

Chicken nuggets with chips and peas

Classic Beef or Vegetable Lasagne with chips & salad

Fish fingers with chips and peas

Desserts

**PECAN PIE TART £6.95**

Served with ice cream. Please select from the following flavours: Banoffee ripple,

Vanilla or Salted Caramel

**Recommended with a glass of Noble Taminga dessert wine at £5.25**

**AMORETTI SEMI – FREDDO**

with poached pear and chocolate sauce **£6.80**

**STICKY TOFFEE PUDDING** with butterscotch sauce & vanilla ice cream **£6.80**

**Recommended with a glass of Noble Taminga dessert wine at £5.25**

**WARM CHOCOLATE BROWNIE WITH VANILLA ICE CREAM £6.80**

**Recommended with a glass of Elysium Black Muscat at £5.00 a glass**

**VANILLA PANNA COTTA** with mixed berries and shortcake crumble **£6.80**

**Gluten friendly without the crumble**

**Recommended with a glass of Rhubarb & Cranberry infused Gin Liquor at £6.00**

**SELECTION OF ICE CREAM (GF) AND SORBETS (GF) (V)**

**£2.60 one scoop, £5.00 two, £6.80 three scoops**

***Ice cream:* CHOCOLATE & HAZELNUT, VANILLA, LOTUS CARAMELISED BISCUIT, BROWNIE ICE CREAM, SALTED CARAMEL, CHOCOLATE, OREO**

***Sorbets:* RASPBERRY, LEMON, MANGO** **SORBET**

**MINI DESSERT £4.95**

Chocolate peanut brittle with chocolate sauce and a scoop of ice cream

Coffee Menu

We use Dynamic Volcanic coffee from South America, which has been especially developed for espresso making and providing the perfect base for Cappuccinos and Lattes

**Cappuccino**  £2.50

**Latte** £2.60

**Espresso** Single £2.00/ Double £3.80

**Americano**  Black £2.20 / White £2.50

**Macchiato**  Single £2.40/ Double £3.80

**Cafe Mocha** £4.50

**Liqueur Coffees**  £5.50

**Hot Chocolate** £3.80

Add syrup: Hazelnut, Gingerbread, Vanilla, Caramel, Amaretto £0.60

**Cafetiere of Coffee/ decaffeinated Coffee** (Colombian Suprem0) Per person at £2.80

Tea and Infusions all at £2.50

**English Breakfast/Decaffeinated**

**Earl Grey**

**Pure Green Tea**

**Raspberry & Cranberry / Peppermint / Lemon & Ginger / Camomile v**