Dinner Menu

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

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

**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 COCKTAIL**

**WITH SMOKED SALMON £8.95 / Main £15.95 GF**

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

**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.**

MAIN COURSES

**PAN-FRIED FILLETS of SEA BASS £15.95**

Pan-fried Sea bass fillets with new potatoes, crayfish & caper butter

and a side portion of vegetables **GF, Diary Free available**

**SLOWLY ROAST BELLY OF PORK £15.95**

Served with crispy sage, creamy mash, black pudding, root vegetables and apple gravy

**GF, Diary Free available**

**PAN-ROST FREE RANGE CHICKEN BREAST £14.95 GF**

With mushroom sauce, mashed potatoes and a selection of vegetables

**LAMB SHANK £15.95**

Slowly braised shank of Lamb in Rosemary, garlic and red wine

Served with vegetables and creamy mashed potatoes **GF, Diary Free**

**STEAK, KIDNEY AND MUSHROOM PIE £13.95**

Tender chunks of steak & kidney cooked with onions and button mushrooms in a rich red vine gravy, topped with puff pastry and served with chips and vegetables

**8 oz. PAN-FRIED FILLET OF BEEF £25.95 GF, Diary Free available**

**8 oz. GRILLED SIRLOIN STEAK £19.95**

**Gluten free and Diary free is available**

BOTH STEAKS ARE SERVED WITH ROAST RED PEPPERS, VINE TOMATO & BASIL SALSA, GARLIC SAUCE, CHIPS AND BEER BATTER ONION RINGS

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

Served with coriander couscous, pomegranate, fig & date chutney

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

Classic vegetable lasagna with 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

Desserts

**AMORETTI SEMI – FREDDO**

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

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

**(Gluten free available)**

**Recommended with a glass of Noble Taminga dessert wine at £5.50**

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

**Recommended with a glass of Elysium Black Muscat at £5.50 a glass**

**(Gluten Free, Diary free, Vegan available)**

**GINGER & RHUBARB CHEESECAKE with ice cream £6.90**

**Recommended with a glass of Noble Taminga dessert wine at £5.50**

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

**Gluten friendly)**

**Recommended with a glass of Iced Blenheim Cider at £5.50**

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

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

***Ice cream:* CHOCOLATE, SALTED CARAMEL, VANILLA**

***Sorbets:* RASPBERRY, LEMON, MANGO** **SORBET (GF & Diary Free)**

**MINI DESSERT £4.95**

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

**LEMONCELLO & CANTUCCINI BISCOTTIS £6.80**

LIQUOR COFFEES all at £6.80

Dessert wines

**Blenheim Iced Apple Cider Liquor** at £5.50 a glass of 50 ml

Delicious limited edition liquor from Blenheim estate.

**Elysium Black Muscat California** at £5.50 a glass of 75 ml

A mix of red berry and floral character, this sweetie is delicious with vanilla and fruit–based

desserts as well as chocolate.

**NOBLE TAMINGA** **Australia** at £5.50 a glass of 75 ml

Luscious, with intense flavours of citrus, apricot and honey with orange peel on the finish.

Ideal with fruit/nut-based desserts.

Digestives (25 ml)

**COTSWOLDS WHISKY £4.80 DALWHINNIE £4.80 FAMOUS GROUSE £3.50**

**LAMB’S £3.50 GRANT’S £3.50 REMY VSOP £3.50 HANNESSY FINE COGNAC £4.50**

**COTSWOLDS APPLE BRANDY £4.80 CALVADOS PAYS d’AUGE £5.50**

**If you have any dietary requirements, please advise. Parties of six and above will have a charge of 10% added to the final bill.**