

FOOD MENU

Weds-Sat: 12pm-2.30pm/6pm-9.30pm

Hungry? Please pop along to the bar and we'll get your order in!



SMALL PLATES

ODDS ON FAVOURITE - £5.50

Canadian Poutine

Hand cut chips with Westcombe Dairy Cheese Curds, Gravy and Crisp Chicken Skin

Chicken Katsu Skewers

Panko Breaded Chicken served with Japanese Curry Sauce

Roasted Beetroot & Chicory Salad (v / Vg)

With Apples and Caramelized Walnuts

Tofu Stir Fry Salad (v)

With Sticky Soy Dressing

Pork & Shrimp Wontons

Served with a Thai Broth and Coriander

A SURE THING - £6

Mac and Cheese (v)

Westcombe Cheddar and Blue Cheese

Truffle Oil + 50p (V)

Bacon + £1

Wild Mushroom Sauce + £1

Beef Heart Carpaccio

With Horseradish Cream and Mixed Leave Salad

BBQ Pulled Pork Tacos

Served with Pickled Red Onion and Mexican Salad

Mini Fillet of Seabass

Served with Tuscan Potatoes and Basil Pesto Sauce

Roasted Dukkah Aubergine (v / Vg)

Served with Moroccan Cous Cous & Pomegranate

DEAD CERT- £7

Pickled Mackerel

Served with a Beetroot and Watercress Salad

Potato Gnocchi (v)

Served with a Tarragon Velouté

Chargrilled Cauliflower Steak (v / Vg)

Served with a Salsa Verdi and Watercress

Cotswold Open Lasagna

Served with Wild Mushroom & Cheese Sauce

Asian Crispy Duck Pancakes

Served with a Plum Sauce

FROM THE GRILL

Flat Iron Steak / 16

Sirloin Steak / 20

Rib Eye Steak / 24

Add peppercorn sauce or garlic butter / 1.75

All the above are served with chips, garlic mushrooms, grilled tomato & a watercress salad.

Wild Beer Burger / 12 (No Bun GF)

In a brioche bun topped with bacon and cheddar or blue cheese, caramelized miso paste & gherkin.

Served with coleslaw, burger sauce & chips

Chickpea, Mushroom & Halloumi Burger (v) / 12

In a brioche bun with caramelized miso paste & gherkin. Served with coleslaw, burger sauce & chips

Chargrilled Pork Chop / £12

Served with Champ Mash, Greens, Crispy Pancetta & a Sage Jus

ON THE SIDE £3.50

Seasonal vegetables/Chunky chips/Green salads

Sharing Boards

Cheese Board / 14

Our Cheeses are carefully selected by our Food and Beer pairing experts each month to bring you new and interesting flavours.

Hop Rolled Cheddar, Birch Bark English Brie, Colston Basset Brie De Mere, Golden Cross Ash Rolled Goats Cheese served with local artisan sourdough bread and homemade chutney

Charcuterie Board / 12

Our charcuterie meats are sourced and supplied locally to ensure the best possible quality from field to plate

Air Dried Mutton Spicy Chorizo, Serrano Ham & Arborio Ham served with local artisanal sourdough bread and homemade chutneys

Fancy Mixing It Up? / 15

Please choose a mixture of five different items from our Cheese and Charcuterie boards above to build your own!

Got a sweet tooth? Ask a member of staff to see our dessert menu!

All of our food is freshly prepared in a kitchen where allergens are present and our menu descriptors do not include all ingredients. Please make us aware of any allergies or dietary requirements when you order.

