



LIGHT BITES

Olives 4.50 (V) (GF)

Warm Rustic Bread 6.95 (V) Balsamic and Olive Oil, confit garlic mayo

TO START

Soup of the day 7.50 (VOA)(G) Warm rustic bread

Smoked haddock and salmon fishcake 8.95 langoustine bisque, herb salad

Cumberland scotch egg 8.50 Roast fennel, brown sauce

Mushrooms on toast 8.50 (VOA) mushrooms, garlic & shallot cream, chives on toasted sourdough

Bloody Mary Prawn Cocktail 9.50 (G) A classic with a twist, prawns with a Bloody Mary inspired sauce, croutes

Crispy pork belly 9.95 Apricot glazed Gloucestershire old spot pork, fennel & herb slaw, Korean BBQ sauce

Whole baked camembert to share 16.00 (G) sweet chilli & rustic breads

Station Master's Ploughman's to share 17.95 Pork pie, British cheese, artisan bread, chutney, balsamic pickled onions, chicken liver parfait, piccalilli, ham, English mustard, celery

MAINS

Sausage & Mash 18.50 (G)(VOA) Braised red cabbage, mashed potato, crispy shallots, silver skin onions, gravy

Pie of the day 19.50 (G) (VOA) Mash, seasonal vegetables and a full-bodied gravy. (Ask for today's choice)

Maple glazed ham pave (G) 18.50 Poached egg, fries, chef's pineapple & ginger ketchup

Market fish of the day (G) 21.00 Creamy white wine and caper sauce, new potatoes & seasonal vegetables

Grass fed Rump Cap 26.50 (G) 8oz Aubrey Allen 35-day dry aged steak, chunky chips, roast tomato and watercress

Add Peppercorn sauce or Garlic and herb butter £2.00

Fish & Chips 18.50 (G) Crispy golden beer-battered fish, chunky chips, mushy peas, homemade tartar sauce.

Free range chicken supreme 19.00 (GF) wrapped in bacon with cheese creamed leeks, crushed new potatoes

Grass fed Beef Burger 19.00 (G) Aubrey Allen 2 x 4oz smashed patties, fried onion and bacon, cheese, lettuce, tomato, gherkin, bacon, Sesame seed toasted bun, GW burger sauce & fries

Roasted cauliflower steak 17.50 (V) Cauliflower ketchup, crispy rice, coconut curry sauce & pickled grapes

SIDES

Chunky chips 6.00

Fries 6.00

Seasonal vegetables (V) 6.00

(V)– Vegetarian, (GF) Gluten free, (G) Modified gluten free, (VOA) Vegan option available.

Please inform a member of staff of any food allergies or special dietary requirements. As our food is prepared in a small kitchen where allergens are present, therefore we cannot guarantee complete separation.