



LIGHT BITES

Olives 4.50 (V) (GF)

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

TO START

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

Smoked Haddock and Salmon Fishcake 8.95 Spiced langoustine bisque, herb salad

Cumberland Scotch Egg 8.50 Roast fennel and brown sauce

Mushrooms on Toast 8.50 (VOA) Wild Mushrooms, garlic & shallot cream, chives on toasted sourdough

Bloody Mary Prawn Cocktail 9.50 (G) Prawns with a Bloody Mary inspired sauce and 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) Roast garlic sauce and rustic bread

Station Master's Ploughman's to Share 17.95 Pork sausage roll, 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 leek, gravy

Pie of the Day 19.50 (G) (VOA) Mash, seasonal vegetables & gravy. (Ask for today's choice)

Maple Glazed Ham Pave 18.50 (G) Poached egg, fries, pineapple & ginger ketchup, salad

Market Fish of the Day 21.00 (G) Creamy white wine and caper sauce, new potatoes, mangetout & savoy cabbage

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, tartar sauce.

Free Range Chicken Supreme 19.00 (GF) Wrapped in bacon with cheese creamed leeks, crushed new potatoes

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

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

Chicken Burger 18.50 (G) Fried chicken thighs, toasted sesame bun, gochujang mayonnaise, cheese, baby gem, gherkins & fries

Wild Miatake Mushroom Burger 17.50 (G) (VOA) Toasted sesame bun, vegan gochujang mayonnaise, baby gem, gherkins & fries

SIDES

Seasonal Vegetables 6.00 (V) Buttered seasonal vegetables

Chunky Chips or Fries 6.00 (V)

Cheesy Chips 7.95 (V) Mature British Cheddar

Loaded Fries 7.95 (V) Spicy and sweet mayonnaise, crispy onion & chive

(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.



DESSERTS

Piña Colada Panna Cotta 9.50

Bacardi, pineapple & coconut panna cotta

Eton Mess 9.50

Crushed meringue, forest berry compote & vanilla Chantilly cream

Great Western Crumble 9.50 (V) (GF)

Ice cream or custard

Chocolate Brownie 9.50 (V) (GF)

Indulgent chocolate brownie with vanilla ice cream

Ice Cream 2.50 per scoop (V) (VOA)

Vanilla, Strawberry, Chocolate or Moonbeam & Peach

Sorbet 2.50 per scoop (V) (G)

Lemon or raspberry

Aubrey Allen Cheese Board 6.50 Individual/ 14.00 Sharer

Selection of British cheese with crackers, chutney, grapes & celery

DESSERT WINE (125ml)

2023 Sauternes "Les Garonnelles" 12.00 Lucien Lurton, France

2022 Signature Late Harvest Malbec 13.00 Susana Balbo, Argentina

NV Entice 14.50, Hattingley Valley, England

PORT (50ml)

2017 LBV Port 3.80 Quinta do Crasto, Portugal

NV Tawny Port 5.50 10 Year Old, Quinta do Crasto, Portugal

LIQUEUR COFFEE

Combustion Coffee with your choice of liqueur, finished with double cream, Decaf coffee available

Irish Coffee 7.95 Jameson Irish whiskey, brown sugar & cream

Baileys Coffee 7.95 Baileys Irish Cream

French Coffee 7.95 Courvoisier Brandy, brown sugar & cream

Italian Coffee 7.95 Amaretto, Brown sugar & cream

Calypso Coffee 7.95 Tia Maria, dark rum, brown sugar & cream

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