STARTERS

Olives (V) (GF) |6

Warm Rustic Bread (V) Balsamic and Olive Oil, garlic butter. | 8

Buffalo Mozzarella Salad British cherry tomato, basil, olive oil. | 10

Mushroom and Potato Croquette Truffle mayonnaise, dressed rocket | 9

Bloody Mary Prawn Cocktail (G) Croutes. | 11.5

Smoked Salmon Horseradish cream, Capers, Pickled shallots, lemon vinaigrette, toasted focaccia 12.50

Crispy Pork Belly Apricot glazed Gloucestershire old spot pork, fennel & herb slaw, Korean BBQ sauce. | 11

SUNDAY ROAST

The finest meat sourced from the award-winning Aubrey Allen Butcher, served with roast potatoes, seasonal vegetables & rich gravy.

- **Dry Aged Topside of Beef,** Served pink, Yorkshire pudding. |24
- **Free Range Roasted Pork Loin,** Stuffing, roasted apple & crackling. |22.5
- **Free Range Chicken Supreme,** Stuffing. |22.5
- **Roasted Dry Aged Topside of Beef & Free Range Roasted Pork Loin,** Yorkshire pudding, stuffing, roasted apple & crackling. |27
- **No Roast** (V) All the vegetables, Yorkshire pudding, no meat. |17
- **Beetroot Wellington** (V) (VOA) Roasted potatoes, seasonal vegetables and veggie gravy. |19

MAINS

Market Fish of the Day (G) Creamy white wine and caper sauce, new potatoes, green beans & kale |23

Sausage & mash (G) (VOA) Braised red cabbage & red wine gravy. |18.5

Vegetable Panang Curry (VOA) Mixed peppers, mangetout, red onion, coconut rice, coriander. |18

SIDES

Braised Red Cabbage (V) |6

Seasonal Vegetables (V) |6

Stuffing (3 pieces) |6

Yorkshire Pudding (V) |2

Cauliflower for one (V) |5

Cauliflower Cheese (V) to share |8

(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. Our food is prepared in a small kitchen where allergens are present, therefore we cannot guarantee complete separation.

DESSERTS

Piña Colanda Panna Cotta Bacardi, pineapple & coconut panna cotta |9.5

Eton Mess (V) Crushed meringue, forest berry compote & vanilla Chantilly cream |9.5

Great Western Crumble (V) (GF) Ice cream or custard. |9.5

Chocolate Brownie (V) (GF) Indulgent chocolate brownie with vanilla ice cream. |9.5

Ice Cream (V) (VOA) Vanilla, Strawberry, Chocolate. |2.5 per scoop

Sorbet (V) (G) Lemon or raspberry. |2.5 per scoop

Aubrey Allen British Cheese Board Crackers, chutney, grapes & celery. |9.5 Individual |15 Sharer

DESSERT WINE (125ml)

2023 Sauternes "Les Garonnelles" Lucien Lurton, France |12

2022 Signature Late Harvest Malbec Susana Balbo, Argentina. |13

NV Entice Hattingley Valley, England. |14.5

PORT (50ml)

2017 LBV Port Quinta do Crasto, Portugal. |3.8

NV Tawny Port 10-Year-Old, Quinta do Crasto, Portugal. |5.5

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LIQUEUR COFFEE

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

Irish Coffee Jameson Irish whiskey, brown sugar & cream. |8.5

Baileys Coffee Baileys Irish Cream. |8.5

French Coffee Courvoisier Brandy, brown sugar & cream. |8.5

Italian Coffee Amaretto, Brown sugar & cream. |8.5

Calypso Coffee Tia Maria, dark rum, brown sugar & cream. |8.5

Our Story

We are Dillyn, Shane and Siobhan, three people from very different backgrounds who shared a common belief: that a great pub should be more than just a place to eat and drink. It should be a place where people feel at home, where friendships are formed, and where every guest is welcomed like an old friend.

This pub is more than a business to us. It is the result of passion, hard work, and a shared commitment to creating somewhere special for our community. From the food we serve to the atmosphere we cultivate, every decision has been made with our guests in mind.

We believe that the best memories are often made around a table, over a great meal, a perfectly poured drink, and good company. We are incredibly proud of what we have built, and even more excited to share it with everyone who walks through our doors.

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