

STARTERS

Home made soup of the day served with a crusty roll and butter	£4.95
Melon balls with blackcurrant sorbet	£4.95
Warm goats cheese log on a bed of mixed leaves drizzled with balsamic	£4.95
Garlic & chilli king prawns cooked in chilli & garlic butter	£6.95
Smoked salmon & prawns parcels with marie rose sauce	£7.65
Chefs pate with melba toast	£4.95
Prawn salad served with a king prawn	£5.95
Battered chicken fillets drizzled with homemade salsa	£4.95
Stuffed field mushroom with stilton & cranberry	£4.95
Breaded Japanese prawns with a sweet chilli dressing	£5.95
Antipasta mixed dry cured meats with olives & cherry tomatoes	£4.95

HOUSE MAINS

Battered cod	
large fillet of cod deep fried in crispy batter	£9.95
Roasted salmon	
with a herby crust, served with chargrilled potatoes, roasted balsamic cherry tomatoes	£12.95
Duck & plum sizzler	
Sliced duck breast with peppers, onions & mushrooms in a plum sauce	£14.95
Pan fried seabream	
In lemon & thyme butter	£12.95
Home made steak & guinness pie	
Braised steak cooked in a Guinness gravy topped with puff pastry lid	£10.45
Chicken forestiere	
Chicken fillet with bacon & mushrooms in a white wine sauce finished with cream	£12.95
Cajun chicken sizzler	
Sliced and sizzling with mushrooms in a spicy cajun sauce	£12.95
Chilli enchiladas	
Flour tortillas filled with home made chilli & topped with cheese	£9.95
Pork Stacker	
Pork loin & black pudding cooked in an apple & cider sauce	£10.95
Sweet & sour pork sizzler	
Sliced pork loin in a homemade sweet & sour sauce	£11.95
Spinach & ricotta cannelloni (v)	
In a spinach & goats cheese sauce topped with cheese	£10.45

Butternut squash lasagna (V)

Layers of pasta & butternut squash with tomatoe and oven baked £9.95

Roasted vegetable & wensleydale bake (V)

Roasted vegetables in a creamy sauce oven baked & topped with wensleydale cheese £9.95

Butterflied rainbow trout

Grilled trout in a lemon & pesto butter £10.95

All main meals are served with a choice of homemade chips, new potatoes or jacket potato and a choice of vegetables or salad unless starred*

Lamb shank *

served on creamy mash with a rich red wine gravy & vegetables £13.95

Trio of faggots*

served on creamy mash with a rich red wine gravy & vegetables £9.95

Local Gloucestershire sausages*

served on creamy mash with a rich red wine gravy & vegetables £9.95

Chicken Tagliatelle*

Chicken breast, bacon & mushrooms cooked in white sauce & cream finished with pesto £12.95

Seafood tagliatelle*

Mixed fish & shellfish in a creamy white wine sauce £13.95

3 bean smokey chilli* (V)

Black, cannellini & kidney beans in a smokey chilli sauce served with rice £9.95

FROM THE CHARGRILL

10oz Sirloin steak £16.45

16oz T-Bone £19.45

16oz Rump steak £16.95

10oz Ribeye steak £16.45

12oz Gammon steak £10.95

Holt Fleet mixed grill £16.95

All meats are served with an oven roasted tomato, field mushroom and onion rings and a choice of homemade chips, new potatoes or jacket and salad or vegetables of the day.

Home made sauces to accompany your steak at £2.50

Stilton, poivre verte, mushroom and red wine or your own choice

Carvery available Friday /Saturday evening and Sunday lunch