

Evening Menu

Here at the family-run Gardeners Arms, our chefs are passionate about providing quality meals, freshly prepared on site using the finest local produce from the Cotswolds. You will find an impressive selection of vegan and vegetarian options included, along with gluten free dishes. Our team are happy to give you further information about any of the dishes on the menu.

Starters

Garlic Bread Rolls £4.50

Two freshly baked mini ciabatta loaves with homemade garlic butter.
Add Cheddar or Stilton for only £1.50.

Homemade Soup of the Day £6

Served with freshly baked bread.

Bread Basket £3

add flavoured oils and butters for only £3

Baked warm breads served with aged balsamic vinegar and garlic & rosemary olive oil, chilli Cotswold gold oil and paprika and black pepper butters. (Vegan option is available)

Mozzarella and Roasted Vine Tomato Salad (Gf) £6

Marinated mozzarella and balsamic roasted tomato, drizzled with basil oil and flaked sea salt.

Chicken Skewers £6.50

Tender pieces of chicken breast, lightly brushed with soy sauce and served with a slightly spiced coconut & peanut puree.

Roast Garlic Hummus (Vg) £7

Freshly prepared roasted garlic, haricot beans and chickpea hummus blended with selected spices and oils served with marinated olives and toasted flatbread.

Wild Mushroom and Spinach Parcel (Vg) £8.50

Crispy filo parcel filled with wild mushroom and spinach risotto, nesting on crisp leaves, dressed with basil oil.

Smoked Haddock Scotch Egg £9

Egg wrapped in smoked haddock and dill coated in crispy panko breadcrumbs, served with pickled samphire.

Sharing Charcuterie Board £16

Spanish chorizo, Italian salami Milano, prosciutto di Parma ham with caramelised onion chutney, freshly baked artisan breads, sunblush tomatoes and marinated olives.

Mains

Quiche of the Day £10

Crisp shortcrust pastry, deep filled with a choice of fillings. Served with leaves and compound salad.

Hunters Chicken (Gf) £13.50

Succulent buttered chicken breast topped with back bacon, cheddar cheese and BBQ sauce, served with chips and a salad garnish.

Pesto Chicken Salad (Gf) £13.50

Chilled poached chicken breast wrapped in basil pesto mayo and crispy smoked bacon on a bed of mixed leaves and an avocado dressing.

Mini-Short Crust Pie Selection £19

A delicious combination of three pies, including a rich steak & ale; creamy chicken & ham; spinach, wild mushroom & truffle. These are served with gratin potatoes, buttered carrots and swede mash and lightly blanched green beans with a jug of rich meaty gravy.

Trio of Pan-Asian Curries (Gf) £19

Buttered chicken, Asian-style coconut and chilli crayfish; and a green lentil, spinach and potato dahl, served with Jasmine rice and flatbread.

(Dahl curry suitable for vegans)

Slow Braised Shin of Beef £21

Served on creamed horseradish mash potatoes, a rich beef & red wine reduction with roasted vegetables.

Duo of Beetroot with Quinoa and Spicy Blackbean Slider Burgers (Vg) £16

These healthy & delicious burgers are mixed with brown rice and seasoned with smoked paprika & cumin, served with chunky chips and a caramelised onion marmalade in a toasted bun. (Gluten free option is available)

Slow Roasted Belly of Pork £16

Served with candied apples with a rich Calvados sauce, buttered wilted greens and black pudding mashed potatoes.

Rack of Lamb with Shepherd's Pie £23

Two-bone rack served pink on gratin dauphinoise potatoes. Accompanied by mini-shepherd's pie topped with sweet potato. With tender stem broccoli and finished with a redcurrant & fresh mint jus.

Smokey Squash & Sweet Potato Sausage Tagine (Vg)(Gf) £14

This Moroccan-inspired dish is served with flatbread.

Gardeners' Beef Lasagne £13.50

Freshly prepared lean mince cooked in authentic Italian herbs and spices, topped with a béchamel sauce and served with salad.

Wholetail Golden Scampi £10

Served with chips, salad and homemade tartare sauce.

Gardeners' 8oz Prime Mince Beef Burger £15

Half a pound of lean minced beef mixed with our delicate blend of herbs & spices. Served with smoked bacon, in a sourdough bun with a choice of full-flavour cheddar or Stilton cheese, a caramelised onion marmalade and chunky chips. (Gluten free option is available)

Quinoa & Lentil Cottage Pie (Vg) £12

Made with puy lentils, quinoa and diced vegetables, topped with a sweet potato mash served with onion gravy and fresh bread.

Rope Grown Scottish Mussels £15

Cooked in red wine, spicy chorizo sausage and tomato sauce. Served with fresh crusty bread and seasoned chips.

Handcrafted Beer-Battered Cod and Chips £13.50

Served with freshly prepared tartare sauce and minted pea purée. (Gluten free option is available)

Sides

Chips	£3.50	Beer-Battered Onion Rings	£3.50
Cheesy Chips	£5	Salad Bowl	£3.50
New Potatoes	£3.50	Seasonal Vegetables	£3.50

Puddings

All desserts homemade on the premises and served with edible flowers and fresh berries

Dessert Taster Platter £9

A trio of our favourites; chocolate ganache tart, vanilla crème brûlée and lemon drizzle polenta cake.

Sticky Toffee Pudding £6.50

A delicious date sponge topped with a freshly prepared toffee sauce and vanilla ice cream.

(Vegan sticky toffee pudding available)

Chocolate Brownie £7

Warm and gooey chocolate brownie made with white and dark chocolate garnished with caramel candies served with refreshing vanilla pod ice cream. **(Vegan chocolate brownie available)**

Crème Brûlée (Gf) £8

Refreshing vanilla crème brûlée flamed at the table with a choice of spiced rum, toffee vodka or lime & coriander tequila.

Chocolate Ganache Tart £7

With rosemary & sea salt crunchy topping and clotted cream.

Lemon Drizzle Polenta Cake (Gf) £7

Delicious sponge steeped in a sharp lemon syrup served with clotted cream.

Eton Mess (Gf) £7

A deconstruction of this traditional English dessert, a mix of fresh fruit, heavily whipped cream and broken meringue pieces.

Two scoops of Ice Cream by Bennetts of Worcester £5

With milk and cream from their own dairy cows with the best natural ingredients added to make their amazing ice cream.

Ask for our daily selection – dairy-free and vegan options available

Children's Menu £7

Sausage Roll, Baked Beans and Chips

Freshly made in puff pastry and then rolled in Japanese breadcrumbs and served with beans and chips.

Fish Fingers

Served with chips and peas.

Grilled Chicken

Served with mashed potatoes, seasonal vegetables and gravy.

Freshly Baked Jacket Potato

Served with grated cheddar and baked beans.

Children's Puddings

Vanilla Ice Cream £2

With a choice of chocolate or strawberry sauce.

Pot of Jelly Beans £3

Chocolate Brownie Sundae £4

Chocolate brownie pieces served with vanilla ice cream, marshmallows & chocolate sauce.

Hot Drinks

All coffees are made with freshly ground Italian coffee beans

Espresso	Single –£2 Double –£3
Americano	£3
Decaf Coffee	£3
Latte	£3.20
Cappuccino	£3.20
Vegan Latte (Vg)	£3.50
Hot Chocolate	£3.50
Deluxe Hot Chocolate	£4
Pot of Breakfast Tea	£3
Pot of Speciality or Fruit Teas	£3