

Lunch Menu

Served until 5pm Monday to Saturday

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 provide 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)

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.

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.

Smoked Haddock Scotch Egg £9

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

Lighter Lunches

Chilli Cheese Burrito £9

Served with either a beef or vegan bean chilli, spicy salsa, brown rice, guacamole and grated cheddar. Served in a spinach wrap tortilla.
(Vegan option is available)

Panko-crumbed Pork, Thyme and Caramelised Red Onion Sausage Roll £9

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

Wholetail Golden Scampi £10

Served with chips, salad and homemade tartare sauce.

Sharing Charcuterie Board £16

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

Jacket Potatoes

Served with Dressed Salad Garnish

Baked Beans with Cheddar Cheese (Gf) £8

(Vegan option is available)

Gardeners' own Chilli con Carne (Gf) £9

(Vegan option is available)

Crayfish Tails in a Chilli & Lime Mayonnaise (Gf) £9.50

Sandwiches

Available on white or granary sliced bread or bagel (gluten free bread available). Served with dressed salad garnish.

Pesto Chicken and Smoked Bacon Triple Stack £9

Served with avocado dressing.

Bacon, Cotswold Brie and Cranberry Compote £8.50

(Brie and Cranberry Vegetarian option is available £7.50)

Fish Finger Sandwich £7

Lunches

Rustic Pie of the Day £12

Freshly prepared pie, filled with the finest selected ingredients. Served with leaves and compound salad.

Quiche of the Day £10

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

Pesto Chicken Salad (Gf) £13

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

Handcrafted Beer-Battered Cod and Chips £13.50

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

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.

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)

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)

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.

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.

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)

puddings

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

Desserts 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.

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

Afternoon High Tea

Served between 2pm & 5pm

Cream Tea £7

Fruit scone with clotted cream and a strawberry jam preserve served with a choice of teas or coffee.

Afternoon Tea for Two £16

Freshly prepared smoked salmon, pesto chicken and cucumber sandwiches with scones, cakes and a choice of teas or coffee.

Breakfast

Served until noon

Bacon Butty £3.50

Served on sliced granary or white bread or toasted bagel.

Smoked Salmon and Scrambled Egg £8

Served on a toasted bagel.

Full Breakfast £10

Bacon, eggs, sausage, hash browns, vine tomatoes, baked beans, black pudding and toast.

Small Breakfast £5.50

Bacon, eggs, sausage, hash browns and baked beans.

Vegan Breakfast (Vg) £7

Vegan sausage, beans, vine tomato, hash browns and mushrooms.