

Menu

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STARTERS

Whitebait £6.50With salad garnish and tartare sauce.

Deep-fried brie £6.95

Cotswold Brie coated in crispy panko crumb, deep-fried until golden and served with a cranberry dip.

Marinaded chicken skewers (gf) Marinated in herbs and spices, served with coconut satay sauce

& salad garnish.

£6.50**Breaded mushrooms** (vg)

Deep-fried until golden brown & served with garlic mayonnaise.

IDEAL FOR SHARING

Round of camembert (v) £18.50

Charcuterie board £21.95

£13.95 Pepperoni pizza

£12.95 Margherita pizza

MAINS

£17.95 Cajun salmon salad

Fresh oven-baked salmon fillet, marinaded in Cajun spices, on a crisp mixed leaf salad and served with asparagus wrapped in Parma ham, covered in a lemon herb dressing.

King prawn, crab and chorizo linguine £17.95

Gently tossed in a marinara tomato and chilli sauce.

£17.50 **Chicken Caesar salad**

Handmade crispy chicken and parmesan balls, with gujons of chicken on cos lettuce with anchovies, smoked bacon & parmesan shavings.

Homemade fish pie £16.10

Creamy fish pie with smoked haddock, cod, salmon & topped with cheesy mashed potato and served with carrots & tenderstem.

Homemade shortcrust steak, ale & stilton pie £20.95

Our best seller. Slow braised beef steak in a rich ale gravy, with homemade shortcrust pastry topped with buttery stilton, served with chips & vegetables.

£18.50 Italian chicken escalope

Butterflied panko crumbed chicken breast with parma ham and mozzarella, served with pomodoro sauce & oven-baked mediterranean vegetables.

Haddock, battered to order, served with chunky chips,

garden peas & tartare sauce.

Beer battered fish & chips (gf batter available)

Thai chicken curry (gf option) £16.95

This curry has a tropical twist and is served with mango chunks, fresh chillies, thai vegetables, basmati rice.

Add: garlic & rosemary flatbread. £4.00

£24.95 **Minted lamb steak** (gf no mint sauce)

Grilled, locally sourced lamb, cooked pink or well done served with chunky chips, cherry tomatoes, onion rings and mint sauce.

Homemade Cottage Pie £15.95

Slow-braised beef mince in a rich sauce, topped with cheddar mashed potato, served with carrots & tenderstem broccoli.

PLANT BASED MAINS

Thai coconut & mango curry (vg) (gf option) £13.95

Served with basmati rice

Oriental vegetable Burger (vg) £13.95

With mixed vegetables, coriander, chilli, lemongrass and lime leaf, covered in black onion, sesame & cumin seeds and coated with a crunchy red lentil crumb, soft bap with vegan mayonnaise and french fries.

Spinach and Ricotta Cannelloni (v) £16.95

On a bed of basil and garlic tomato topped with white bechamel and cheese sauce, served with dressed salad.

LOYALTY LUNCH DEAL

Any main course with a starter or dessert get 25% off

Available from 12 to 4pm - Monday to Friday

BURGERS

The G.A. Handmade Beef Burger (gf option)

Prime 8oz minced steak burger made to our own secret recipe. Served with a chilli jam sauce in a soft bap with french fries.

Choose from:

£6.95

£13.95

£12.95 **Plain Burger** £15.95 Black & Blue Burger With Stilton & bacon. £15.95 **Cheddar Gorge** With Cheddar & bacon. **Bad Boy** £23.95

Double burger, chicken breast, bacon & Cheddar.

£13.95 Chicken Burger

Breaded fillet of chicken served with tomato & lettuce with a garlic mayonnaise in a soft bap with French Fries.

Add cheese £1.00 or bacon £1.00

ACCOMPANIMENTS

Chunkychips	£4.00	
Cheesy chips	£5.50	
French fries	£4.00	
Onion rings	£4.00	
Garlic flatbread (gf option)	£4.00	
DIIDDINGS		

Onion rings	£4.00
Garlic flatbread (gf option)	£4.00
PUDDINGS	
Lemon meringue pie	£6.50
Finished with strawberry coulis.	
Homemade sticky toffee pudding	£6.95
Covered in a toffee sauce, served with salted caramel ice cream.	
Deep-filled Bramley apple pie (vg)	£6.95
Served with custard.	
Handmade three chocolate brownie (vg option available)	£7.95
Made with dark, white and milk chocolate, served with vanilla pod ice cream.	
Salted caramel cheesecake (vg) (gf)	£7.50
An oaty base, with a sweet vanilla cheesecake topping, topped	
with chocolate & homemade salted caramel sauce.	
Rhubarb crumble	£6.95
Commed with annual contact	

Served with creamy custard. **Luxury ice cream** (vg option available) 2 scoops **£5.95**

Ice cream from salted caramel/white chocolate/ 3 scoops **£7.95** vanilla/pistachio/honey & ginger.