

## STARTERS

<b>Whitebait</b>	£6.75
With salad garnish and tartare sauce.	
<b>Deep-fried brie</b>	£8.50
3 Cotswold Brie coated in crispy panko crumb, deep-fried until golden and served with a cranberry dip.	
<b>Crispy shredded chicken</b>	£7.95
On shredded lettuce, served with Thai honey sauce.	
<b>Breaded mushrooms (vg)</b>	£7.50
Deep-fried until golden brown & served with garlic mayonnaise.	
<b>Salt &amp; pepper cauliflower bites</b>	£7.95
Dusted with chilli and served with garlic, chilli and ginger sauce.	

## MAINS

<b>Homemade Fish pie</b>	£17.95
Creamy fish pie with smoked haddock, cod, salmon & topped with cheesy mashed potato and served with seasonal vegetables.	
<b>Homemade shortcrust steak, ale &amp; stilton pie</b>	£22.50
Our best seller. Slow braised beef steak in a rich ale gravy, with homemade shortcrust pastry topped with buttery stilton, served with chips & vegetables.	
<b>Homemade Cottage Pie</b>	£17.50
Slow-braised beef mince in a rich sauce, topped with cheddar mashed potato, served with seasonal vegetables.	
<b>Chicken Caesar salad</b>	£19.50
Handmade crispy chicken and parmesan balls, with gujons of marinated chicken on cos lettuce with anchovies, smoked bacon & parmesan shavings.	
<b>Thai Coconut &amp; Mango Curry (vg) (gf option)</b>	£15.50
Served with basmati rice.	
<b>Thai chicken curry</b>	£18.50
This curry has a tropical twist and is served with mango chunks, thai vegetables, basmati rice.	
<b>Add: garlic &amp; rosemary flatbread £4.50</b>	

## G.A. HANDMADE BURGERS

Prime 8oz minced steak burger made to our own secret recipe. Served with a chilli jam, tomato & lettuce in a brioche bun with french fries.

Choose from:

**Black & Blue Burger** £17.95

With Stilton & smoked bacon.

**Cheddar Gorge** £17.95

With Cheddar & bacon.

**Chicken Burger** £15.95

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

Add: cheese £2.00 or smoked bacon £1.50 3 onion rings £3.00

**Oriental Vegetable Burger (vg)** £14.50

With mixed vegetables, coriander, chilli, lemongrass and lime leaf, coated with a crunchy red lentil crumb, brioche bun with vegan mayonnaise and french fries.

Add: vegan cheese £3.00 3 onion rings £3.00

## SUNDAY ROASTS

**Home-made nut loaf wellington with coriander (vg)** £17.95

Nuts, herbs, sage, lentils, cranberry, wrapped in crispy filo pastry, served with a vegetable gravy, roasted parsnips, cranberry sauce.

**All our meats are hand-carved and served with home-made garlic & rosemary roasties, yorkshire pudding, red wine gravy and a medley of seasonal vegetables.**

**Roasted sirloin of beef** £17.95

Slow-roasted, tender beef sirloin served pink with roasted parsnips and horseradish.

**Roasted crown of turkey** £15.95

Boned and rolled, slow-cooked and served with sage and onion stuffing and cranberry.

**Rosemary & thyme roasted lamb** £17.95

Slow-cooked rump of lamb served pink with mint sauce.

**Mixed roast** £19.95

Same great roast but with a mix of beef, lamb and turkey.

## SIDES

<b>Yorkshire</b>	£2.50
<b>Pigs in blankets (pp)</b>	£2.75
<b>Cauliflower cheese (pp)</b>	£3.00
<b>Chips/French fries (pp)</b>	£5.00
<b>Cheesy chips (pp)</b>	£7.00
<b>Honey roasted parsnips (pp)</b>	£3.75

## PUDDINGS

**Melting chocolate fondant** £8.25

Served with pouring cream.

**Lemon meringue pie** £6.95

Served with fresh lemon sorbet.

**Chocolate & salted caramel cheesecake (vg)** £6.75

**Treacle sponge pudding** £7.75

Served with creamy custard.

**Homemade apple & berry crumble** £6.95

Served with creamy custard.

**Homemade vegan dark chocolate brownie (vg)** £7.95

Served with vegan vanilla pod ice cream.

**Churros** £6.50

6 deep-fried doughnut sticks, served with sugar dusting and Nutella.

**2 Scoops of ice cream** £5.50

Ask for choice