



WE MUST ADVISE...

All items are subject to availability. Dishes may contain nut/nut derivatives. Fish dishes may contain small bones. Olives may contain stones.

All of our food is freshly prepared and cooked to order, if you have any allergens please inform/ask a member of waiting staff who will advise of all ingredients used

V – Vegetarian

GF – Gluten Free

VE – Vegan

VA – Vegetarian Available

GFA – Gluten Free Available

VEA – Vegan Available

Coffee	£3.75
Cappuccino, Latte, Flat White, Double Espresso or Americano Decaf coffee is available, as well as soya or oat milk	
Mocha	£4.25
Tea	£3.50
Breakfast, Earl Grey, Berry, Lemon & Ginger, Green, Mint, Chamomile, Decaf or Iced	
Hot Chocolate	£4.25
Made with Real Chocolate Flakes - White, Milk or Dark	
Drinks Specials - Please ask us about current drinks specials	
Syrups	50p
Caramel, Vanilla, Hazelnut or Chai	
Soft Drinks	
Traditional Lemonade, Raspberry Lemonade, Ginger Beer, Elderflower Presse, Coca Cola or Diet Coca Cola	£3.50
Virgin Mary	£3.50
Orange, Mango or Cloudy Apple Juice	£3.50
Fever Tree Tonic – Original or Slimline	£3.00
Bottled Still or Sparkling Water – 330ml or 750ml	£2.95/£4.95
Non-Alcoholic Guinness	£4.95
Beers & Spirits	
Premium Lager	£4.95
Cotswolds Best Bitter or Priors Tipple Cider	£4.95
Bloody Mary	£7.95
Foxdenton Gin or Cotswolds Dry Gin & Fever Tree Tonic	£7.95/£9.95

White Wine

	125ml	175ml	Bottle
La Cabanne Reserve Marsanne/Viognier, Pays d'Oc, France <i>Fresh & aromatic dry wine with juicy fruit & grassy notes</i>	£6.50	£8.00	£25.00
Il Palu Pinot Grigio, Friuli Grave, Italy <i>A fuller flavoured dry pinot with slightly smoky notes</i>	£7.00	£9.50	£27.00
Tanners Sauvignon Blanc, Marlborough, New Zealand <i>Dry wine with passion fruit amongst grassy, herby, asparagus notes</i>	£8.00	£11.00	£30.00
Macon-Lugny Chardonnay, Bourgogne, France <i>Full bodied with good depth. A peach, apricot, white blossom aroma</i>	£9.50	£12.50	£40.00

Rose Wine

Piquepoul Rose Coteaux d'Enserune, Foncalieu, France <i>A dry & crisp strawberry scented wine with freshness & delicacy</i>	£8.00	£11.00	£30.00
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Red Wine

	125ml	175ml	Bottle
La Cabanne Reserve Grenache/Syrah, Pays d'Oc, France <i>A soft, easy going dry red which is ripe with a touch of spice</i>	£6.50	£8.00	£25.00
Paparuda Pinot Noir, Estate Selection, Romania <i>A light & fruit red with ripe strawberries</i>	£7.00	£9.50	£27.00
Campotino Montepulciano, Tenuta del Priore, Italy <i>A medium bodied black fruited wine with a fresh & lively palate</i>	£8.00	£11.00	£30.00
Trastullo, Primitivo, Italy <i>A full bodied, well balanced deep red wine, with blackberry & cherry</i>	£9.50	£12.50	£40.00

Sparkling and Champagne

Amori Prosecco, Spumante, Italy <i>A dry & fruity easy-going prosecco</i>	£7.50	£30.00
Hencote 'Evolution' English Sparkling Wine <i>Captures the excitement of English Wine</i>		£29.00
Tanners Extra Reserve, Brut Champagne, France <i>A dry & crisp fruit driven champagne</i>		£50.00
NYE Timber Classic Cuvee, English Sparkling Wine <i>A lovely pale gold with gentle bubbles</i>		£69.00

Brunch – 9.30am till 11.30am

Full English - GFA	£15.95
Local smoked bacon, Cumberland sausage, local free range eggs, Portobello mushroom, roasted tomato and baked beans with sourdough toast	
Vegetarian English – V / GFA	£15.95
Avocado, halloumi, local free range eggs, vegan plant sausages, Portobello mushroom, roasted tomato and baked beans with sourdough toast	
Eggs Benedict – GFA	£13.95
Crispy bacon served on a toasted muffin with local free range poached eggs and hollandaise sauce	
Smoked Salmon with Local Free Range Scrambled Eggs – GFA	£13.95
On buttered sourdough toast	
Smashed Avocado and Local Free Range Poached Eggs	
On buttered sourdough toast with red chillis – V / GFA	£13.95
With Crispy Bacon - GFA	£16.95
Free Range Egg Omelette – VA / GF	£12.95
Please choose three fillings – cheese, mushroom, spinach, tomato, bacon	
Breakfast Brioche – GFA	£9.95
Bacon, sausage and poached egg on a buttered toasted brioche bun	
Fluffy Pancakes	
With Nutella - V	£8.95
With bacon and maple syrup	£10.95
Scottish Porridge – V	
With maple syrup and cream	£7.95
With Whisky and brown sugar	£9.50
Toasted Sourdough with Jam or Marmalade	£4.95
Toasted Teacake with Butter and Jam	£3.95

Main Menu – 12noon to 3pm

Dish of the Day

Soup of the Moment – V / GFA	£8.95
With Artisan bread	
Posh Cheese on Toast – V / GFA – Small or Normal Portion	£9.95/£11.95
Cotswold crunch sour dough topped with Welsh rarebit served with dressed leaves and seasonal coleslaw	
with Crispy Bacon – GFA	£10.95/£13.95
with Mushrooms – GFA	£10.95/£13.95
Crayfish, Prawn & Smoked Salmon Cocktail - GFA	£16.95
With Marie rose sauce and sourdough bread & butter	
Rich Beef or Vegetable Ragu	£16.95
Served with tagliatelle pasta and topped with parmesan shavings	
Risotto of the Day	£11.95
Served with a garnish of parmesan cheese	
B.L.T Sandwich – GFA	£9.95
Bacon, lettuce and tomato with mayo on sourdough served with crisps	
Halloumi.L.T Sandwich – GFA	£11..95
Bacon, lettuce and tomato with mayo on sourdough served with crisps	

Childrens Meals

Childrens Mac and Cheese – V	£5.95
Childrens Tomato and Mascarpone Pasta – V	£5.95
Childrens Sausage Roll and Beans	£5.95
Childrens Cheese on Toast – V / GFA	£4.95
Childrens Beans of Toast – V / GFA	£4.95

Desserts

Apple & Cinnamon Crumble – V With vanilla ice cream, cream or custard	£7.50
Sticky Toffee Pudding – V / GF With your choice of ice cream, custard or cream	£7.50
Duo of Local Ice Cream or Fresh Fruit Sorbets – GF / V	£6.50

Afternoon Tea
£25 per person

Afternoon Tea must be pre-booked and requires 24 hours notice

Selection of Sandwiches
Roasted Ham & Wholegrain Mustard
Cream Cheese & Cucumber
Vintage Cheddar with Pickle

Hog Roast Sausage Roll
Seasonal Savoury Tart

Carrot Cake
Chocolate Cup Dessert
Petit Fours

Fruit Scone with Jam & Clotted Cream
Cheese Scone & Butter

Choice of Tea or Coffee