

Evening Main Courses

Steak and Wye Valley Ale pie with a puff pastry top
new potatoes, dauphinoise or chips, seasonal vegetables
£9.95

Freshly beer battered Scottish west coast fish, home-made tartare sauce
Chips, dauphinoise or new potatoes, crushed minted peas
£9.95

Gorsley lamb shepherd's pie
creamed potatoes, seasonal vegetables or salad
£10.50

Breast of chicken GF
Flat mushroom veloute, tarragon oil
seasonal vegetables or salad, new potatoes, dauphinoise or chips,
£12.45 GF

Roast fillet of salmon GF
Watercress salad, saffron mayonnaise
new potatoes, dauphinoise or chips, seasonal vegetables or salad
£13.45

Pan seared bream fillet GF
Roast red pepper coulis, balsamic dressing
new potatoes, dauphinoise or chips, seasonal vegetables or salad
£15.95

Free range Gloucester Old Spot pork cutlet
Black pudding fritter, cider jus
new potatoes, dauphinoise or chips seasonal vegetables or salad
£14.45 GF

Roast breast of free range duck breast GF
Blackberry jus, honey roast apples
new potatoes, dauphinoise or chips, seasonal vegetables or salad
£16.50

Roast aubergine, feta, quinoa, basil and parmesan crust V
new potatoes, dauphinoise or chips, seasonal vegetables or salad
£9.95

Cotswold dry aged 8oz rump steak
New potatoes, dauphinoise or chips, seasonal vegetables or salad, choice of sauce
£13.45

Cotswold dry aged 8oz sirloin steak
New potatoes, dauphinoise or chips, seasonal vegetables or salad, choice of sauce
£15.95

Steak sauces: GF

Green peppercorn, brandy and thyme sauce, Or plum tomato, grilled flat mushrooms, red wine and thyme
jus Or Shropshire Blue cheese sauce

GF: we have not used any gluten in these dishes. However we cannot guarantee 100% gluten free as flour
etc. is present and in use in our kitchen