

APPETIZERS & TAPAS

STICKY CHILLI & GARLIC KING PRAWNS (GF)
Pan Fried With Garlic & Chilli Oil.
11.95

SOUP OF THE DAY (GFO)
Served With Sourdough & Gloucestershire Salted Butter.
8.25

HAND CUT BRIE WEDGES (V)
With Rocket & Cranberry Sauce.
8.25

Chef's Recommendation
BEEF BRISKET & MOZZARELLA CROQUETTES
Finished With Pea Shoots & Beef Dripping Sauce.
9.95

Chef's Recommendation
GARLIC MUSHROOMS (V, GFO)
On Toasted Sourdough Finished With Balsamic.
8.25

BRUSCHETTA (VE, GFO)
Tomato, Onion & Basil Served On Toasted Sourdough.
8.25

Perfect For Sharing
HONEY BAKED CAMEMBERT (V)
With Apple & Cider Chutney, Balsamic & Sourdough.
15.95

HAM HOCK & CHICKEN TERRINE (GFO)
With Sourdough, Caramelized Onions, Rocket & Butter.
9.25

CLASSIC MAINS

HUNTER'S STYLE CHICKEN (GF)
Chicken Breast, Monterey Jack Cheese, Smoked Streaky Bacon, Bbq Sauce, Peas, Slaw & Triple Cooked Chips.
19.95

Chef's Recommendation
RICH BEEF & RED WINE LASAGNE
Handmade With Minced Beef, Red Wine Ragu & Mature Cheddar With Side Salad & Triple Cooked Chips.
18.95

Chef's Recommendation
ROAST TURKEY (GFO, VO)
With Hasselback Potatoes, Winter Seasonal Vegetables, Pig In Blanket, Homemade Stuffing & Rich Gravy.
21.95

DOOMBAR ALE BATTERED HADDOCK
Line Caught Haddock, Triple Cooked Chips, Buttered Garden Peas, Tartar & Lemon Wedge.
21.95

ROASTED SALMON (GF)
With Hasselback Potatoes, Peperonata & Tenderstem Broccoli Finished With Gremolata.
26.95

MEDITERRANEAN VEGETABLE LASAGNE (V)
Layers Of Pasta, Rich Tomato Sauce & Mature Cheddar Served With Side Salad & Triple Cooked Chips.
17.95

THAI PENANG CURRY (VEO, GFO)
Aromatic Coconut Curry With Peppers, Onions, Courgettes & Greenbeans, Triple Cooked Chips, Warm Naan Bread & Fluffy Fragrant Rice.
Vegan 17.95 / Chicken 21.95

Chef's Recommendation
PULLED WELSH LAMB PIE
Topped With Creamy Mashed Potato, Confit Carrots & Tenderstem Broccoli Finished With Homemade Gravy.
19.95

BACON & MUSHROOM TAGLIATELLE
Al Dente Pasta In A Creamy Garlic Mushroom Sauce Finished With Parmesan & Parsley.
17.95

SMOKED MEDITERRANEAN CHICKEN (GF)
Grilled Chicken Breast, Smoked Cheese, Hasselback Potatoes, Mixed Mediterranean Vegetables & Garlic Sauce Split With Basil Oil.
19.95

GRILLS & BURGERS

All Of Our Steaks Are Premium Quality & Locally Sourced.

6OZ DRY AGED FILLET (GF)
The Most Tender Of Steaks, Milder Flavour, Recommended Rare.
34.95

Chef's Recommendation
10OZ DRY AGED SIRLOIN (GF)
A Delicate Flavour Balance With Firmer Texture, Recommended Medium Rare.
31.95

12OZ DRY AGED RUMP (GF)
Full Of Flavour, Recommended Medium Rare.
27.95

16OZ BUTCHERS GAMMON (GF)
With Triple Cooked Chips, Peas, Egg & Pineapple.
23.95

BISTRO BURGER (GFO)
8oz Prime Beef Burger, Confit Garlic Mayo, Barbeque Sauce, Smoked Bacon, Smoked Austrian & Monterey Jack Cheese, Lettuce & Tomato In A Seeded Brioche Bun Served With Rustic Fries & House Slaw.
18.95

MINTED LAMB BURGER (GFO)
8oz Prime Lamb & Mint Burger, In A Seeded Brioche Bun With Caramelized Onion, Rocket, Yoghurt & Mint Sauce Served With Rustic Fries & House Slaw.
19.95

Chef's Recommendation
FESTIVE TURKEY BURGER (GFO)
8oz Turkey Patty, Brie, Monterey Jack, Cranberry Sauce, Stuffing, Streaky Smoked Bacon, Pig In Blanket, Lettuce, Tomato & Rich Gravy In A Seeded Brioche Bun With Rustic Fries & Slaw.
18.95

VEGAN BURGER (VE) (GFO)
Plant Based Patty, Vegan Bacon, Vegan Cheese, Vegan Mayo, Lettuce, Tomato & Onion In Vegan Bun, Served With Side Salad & Rustic Fries.
17.95

All Steaks Are Topped With Garlic Butter & Served With Triple Cooked Chips & Half Of A Grilled Tomato.



ADD PEPPERCORN SAUCE OR BEEF DRIPPING 3.95

ADD THREE KING PRAWNS TO ANY GRILL (GF) 8.95



SHARERS & SIDES

FAMOUS GARLIC LOAF (V)	9.95	FOUR JUMBO PIGS IN BLANKETS (GF)	6.95
FAMOUS GARLIC LOAF & CHEESE (V)	11.95	SOURDOUGH, OLIVES & BALSAMIC (VE, GF)	7.95
TRIPLE COOKED CHIPS (VE, GF)	5.95	RUSTIC FRIES (VE, GF)	5.95
BEER BATTERED ONION RINGS (V)	5.95	HOUSE SIDE SALAD (VE, GF)	4.95
SEASONAL VEGETABLES (VE, GF)	4.95	BAKED MAC & CHEESE (V)	8.95

TO FINISH

DAILY DESSERT SELECTION

Choose from one of our delicious desserts of the day. Please ask your server for todays options.



ALERGEN INFORMATION: Vegan (VE), Vegan Option (VEO), Vegetarian (V), Vegetarian Option (VO), Gluten Free (GF), Gluten Free Option (GFO). For Full Alergens Please Ask Your Server. Dish Substitutions Or Slight Variance May Occur.