

Sample Menu

Starter

Chef's Homemade Soup of the Day £4.50

A few of our favourites: Spicy bean & Coriander, Roast pepper & Tomato, Mushroom & Garlic, Butternut Squash & Bacon, Watercress, French onion

Marinated Mediterranean vegetables £5.95

With thyme, garlic and balsamic dressing

Chicken Liver & Mushroom Paté £5.95

Served with brandied Apple Chutney and Melba Toast

Tian of Smoked Salmon & Atlantic prawns £6.95

With dill crème fraiche

Smoked Mackerel Mousse £5.45

A lightly smoked mousse with a hint of lemon and horse radish

Warm Artichoke & Sunblushed Tomato salad £5.95

With balsamic dressing and a baby leaf salad

Salmon Gravalax £6.95

Cured atlantic salmon with dill and chive crème fraiche

Goats Cheese Salad £5.45

Lightly grilled with honey and toasted walnuts

Smoked Salmon Carpaccio £6.90

Smoked salmon with shaved parmesan, cracked pepper and lemon dressing

Millefeuell of Forest Mushrooms £6.95

Sauteed wild mushrooms with shallots, sweet sherry and finished with cream in a pastry case

Smoked Duck and Citrus Salad £6.50

Pink roasted breast of duck with citrus dressing on a rocket and red chard salad

Roast Whole Sweet Pepper £5.45

With herb mascarpone, brioche and toasted pine nuts

Mains

Roast Gatcombe Park lamb £17.95

Local Gloucestershire lamb roasted with garlic and rosemary and served with roast potatoes and a rich red wine jus

Baked Chicken Supreme Saltimbocca £16.95

Corn fed free-range chicken with Prosciutto Ham, fresh sage and served in white wine risotto

Baked Atlantic Salmon £17.95

Served on crushed new potatoes with plump prawns in a saffron buerre blanc

Baked Goats Cheese and Asparagus Tart £16.45

In a butter puff pastry case with red onion compote and local asparagus with herb oil and balsamic reduction.

Fillet of British beef £24.95

Wrapped in smoked pancetta and served on garlic and thyme roasted roots with A rich red wine jus.

Wild Mushroom and Rocket Risotto £15.95

With steamed chestnuts and finished with white wine, cream and parmesan

Pave of Cod £17.45

Wrapped in pancetta and served on a borlotti cassolet with a sweet pepper coulis.

Roast Loins of Pork £16.95

Served traditionally with crackling, apple sauce, rich roasting gravy and roast potatoes.

Braised Lamb Shank £17.95

Slowly braised with wine, garlic, herbs and vegetables, served over rosemary mashed Potato.

Baked Chicken and Smoked Bacon £16.95

On creamed leeks with crispy bacon and baby roast potatoes

Desserts

Lemon and Lime Cheesecake £6.45

A refreshing home made cheesecake with a quenelle of fresh cream and citrus syrup

Apple and Cinnamon Strudel £5.45

Bramley apples baked in crisp pastry and served with crème anglaise

Pear and Almond Tart £5.45

Poached pears and almond frangipan baked in a crisp pastry with fresh cream

Grenadine Poached Oranges £4.95

Gently poached with pomegranate syrup and a little honey and served with stem ginger ice cream.

Sticky Toffee Pudding £4.95

A traditional Favorite served with crème Anglaise

Crème Caramel £4.95

A light egg custard desseert with caramel sauce and whipped cream

Elderflower Pannacotta £5.45

With Mango and lime Salsa

Summer Fruit Pudding £5.45

With soft red fruits, berry coulis and clotted cream.

Eton Mess £4.95

Merangue, strawberries and fruit coulis bound with cream

Valrhona Chocolate Mousse £5.45

Rich dark chocolate mousse with fruit couli

Strawberry Shortbread £4.95

Layers of crisp homemade shortbread with strawberries and whipped cream

Chocolate Brownie £5.45

A warm Belgian chocolate homemade brownie with dark chocolate ice cream