



Starters

Stout cured smoked salmon, dill & mustard sauce, pickles, grilled sourdough (gfo)	8.50
Roast beetroot, apple, walnut salad, herby soya yogurt dressing (ve, gf)	6.50
Devilleed kidneys on grilled sourdough, wild mushroom sauce, mushroom ketchup (gfo)	7.50
Jerusalem artichoke soup, roast artichoke, herb oil, crusty bread (v, gfo)	6.00
Salt beef brisket, capers, gherkins, charred onion, smoked aioli (gf)	7.50

Sharers

Pub snack sharing board; Selection of scampi, ox cheek nuggets, Double Gloucester rarebit, veggie sausage roll, truffle chips and other delectables	18.50
Rosemary baked camembert in a round loaf, garlic butter, pickles, sticky onion marmalade (v)	16.50

The Great British Sunday Roast

All served with roast potatoes, Yorkshire pudding, winter greens, glazed parsley carrots, roasted parsnips, Double Gloucester cauliflower cheese and red wine gravy.

Sirloin of beef (served medium-rare) and horseradish sauce (gfo)	16.00
Belly of pork, apple sauce (gfo)	15.50
Shoulder of lamb, mint sauce (gfo)	16.00
Wild mushroom, winter squash, chestnut & nutmeg pasty, sticky red cabbage (ve)	12.50

Sharing Sunday Roast – for two people

30.00

Sirloin of beef and slow cooked short rib of beef, Yorkshire pudding, red wine gravy, roasted carrots & parsnips, winter greens, Double Gloucester cauliflower cheese, horseradish sauce

Mains

Chicken Kiev with garlic butter, Double Gloucester cauliflower cheese, cavolo nero, ham hock & onions	15.50
Herb crusted Brixham cod fillet, pearl barley, parsnip puree, parsnip crisps, chargrilled leeks	17.00
Crown Prince squash & pumpkin risotto, vegan blue cheese, toasted pine nuts, smoked chilli oil (ve, gf)	13.50

Sides

Chunky chips (ve, gf)	3.75	Brussel sprout and chorizo hash (gf)	4.00
Cavolo nero, ham hock & onions (gf)	4.50	Butcombe IPA battered onion rings (v)	3.50
Truffle & Parmesan fries (v, gf)	3.50	Roast garlic, bacon & blue cheese mash (gf)	4.50
Double Gloucester cauliflower cheese (v, gf)	4.00	Rocket, baby gem & Parmesan salad (v, gf)	4.00

Puddings made with love

Sticky toffee and date pudding, toffee sauce, vanilla ice cream (v)	6.50
Coconut milk panna cotta, pineapple, passion fruit, mango sorbet (gf)	6.00
Cotswold gin & tonic cheesecake, meringue, lemon sorbet, lime curd (v)	6.50
Dark chocolate & espresso brownie, black cherries, hazelnut brittle, vanilla ice cream (v, gf)	6.50
Apple & blackberry crumble, vanilla custard (v, gf)	5.50
	for 2 people to share 8.00
Cotswold cheeses, biscuits and accompaniments (gfo)	9.50
Ask a member of the team for today's selection of ice creams and sorbets (v, gf)	1.50 per scoop

Nearly full?

Affogato; Clifton coffee espresso, vanilla ice cream, spiced shortbread (v)	4.00
Butcombe Goram IPA fudge	4.00

Hot drinks (v, gf)

Clifton coffee 'Suspension' blend, Bristol

Americano	2.50	Mocha	3.50
Cappuccino	3.00	Espresso	Single 1.50 Double 2.25
Latte	3.00	Hot chocolate	3.50
Flat white	2.90	Hot chocolate deluxe	4.00

Canton Teas, Bristol

English breakfast	2.25	Earl Grey	2.50
Peppermint	2.50	Jade tips green	2.50
Lemongrass & ginger	2.50	Wild rooibos	2.50
Red berry & hibiscus	2.50	Chamomile	2.50

Our suppliers & friends

Ruby & White Butchers, Bristol - The South West's leading purveyor of bespoke meats.

Kingfisher, Brixham - Local sourcing means fresher fish, supplied by our friends at the famous Brixham Fish Market.

Granny Gothards - Artisan, award winning & lovingly handmade ice creams & sorbets from organic milk in Taunton, Somerset.

Arthur David, Chew Valley - The West's best green grocer, delivering the freshest fruit and veg to our kitchens.

La Chasse - Fantastic local products and fine foods, including game and salami's, grown and reared across the South West.

Dingley Dell - Award winning outdoor reared pork from Suffolk pig farmers.

St. Ewe's Eggs - 'rich yolk' free range eggs from St. Ewe's organic farm in Cornwall.

Please always inform a member of our team of any allergies before placing your order, as not all ingredients can be listed. Detailed allergen information is available upon request. Our fish dishes may contain small bones, please take care.

We cannot guarantee the total absence of allergens in our dishes.