

# Dinner Menu

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## Nibbles

- Roasted jumbo chilli corn £2
- Thai spiced cockles £2
- Mixed marinated olives (v) £2.25

## Starters

- Homemade soup of the day £4 (v)
- Classic bruschetta, mixed leaves, tomato & red onion concasse, balsamic dressing £5 (v)
- Fig, walnut and apple salad, balsamic vinaigrette £5 (v)
- Free range duck liver pate, wholegrain toast, plum chutney £5
- Merlot crayfish & plum tomato cocktail £5.50
- Seared pigeon breast, pancetta bacon, jus, hazelnut & rocket salad £6.50

## Mains

- Goats cheese Salad, roasted beetroot & red pepper, balsamic dressing £9 (V)
- Pumpkin risotto, creamy blue cheese, sage, soft poached egg £10 (v)
- Red Thai chicken curry, bok choy, sweet potato, coriander pilaf £12
- Lamb shank, creamy mash potato, red onion marmalade, jus £14
- Fillet of Salmon, Swiss cheese gratin, roasted beetroot, lemon butter £14
- Seared yellow fin tuna, lemon couscous, tomato and sweet pepper sauce £15
- Pan fried duck breast, parsnip puree, bok choy, port jus £15
- Gloucestershire steak, Locally reared, seasoned house fries, roasted vine tomato

Sirloin £18.50  
(Pepper sauce add £1.75)

## Sides £3

- Seasonal vegetables of the day
  - Seasoned house fries
  - Roasted sweet potatoes
  - Seasonal house salad
  - Cherry tomato, rocket and parmesan
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