



House Made Lemonades; Lemonade, Strawberry or Raspberry 4.00
 Adonis – Fino Sherry, Sweet Vermouth & Orange Bitters 10
 Hard Lemonade – In House Lemonade, Vodka & Soda 7.50

Nocellara Olives	(v)	5
Marinated Italian Olives	(v)	4
Otis & Belle Sourdough	(v)	4
Padron Peppers & Sea Salt	(v)	8
½ Pint Shell on Atlantic Prawns & Lemon Mayonnaise		8
Bang Bang Cauliflower & Sweet Chili	(v)	8
Crispy Ham Hock, Mustard Dressing		9
Deville Lamb Kidneys on Toast		10
Cured Meats, Pickles & Sourdough		12
Smoked Salmon on Toast, Guacamole & Radishes		14
Grilled Stone Fruit, Prosciutto, Fennel, Aleppo Chilli & Goats Curd		12
Burrata on Toast, Hot Honey, Pine nuts, Gremolata & Burnt Lemon	(v)	14
Classic Prawn Cocktail with Bloody Mary Marie Rose		12
Ham Hock & Parsley Terrine with Toast & Pickles		11
Blistered Tomatoes, Labneh & Sumac	(v)	11
House Ravioli, Pine Nut & Chilli Butter	(v)	16
Chicken Schnitzel, Fine Beans, Lemon & Caper Sauce		21
Cauliflower Steak, Walnut & Caper Salsa, Parsley & Shallot Salad	(v)	16
Confit Duck Salad, Crunchy Green Slaw, Salted Peanuts & Honey		18
Venison Loin, Roast Peach, Celeriac Puree, Watercress, Red Wine BBQ Sauce		28
Market Fish, Rainbow Chard, Avrugia Caviar, Spinach & White Wine Sauce		22
Grilled Harissa Barnsley Chop, Labneh, Chickpeas & Green Sauce		28
Today's Pie, Creamed Mash, Cavolo Nero, Anchovies & Capers	(For 2)	36
Double Cheeseburger, Pickles, Lettuce, Onion, Secret Sauce & Fries		16
Cider Battered Fish & Chunky Chips, Smashed Peas & Tartare Sauce		17
220g Flat Iron		22
300g Sirloin		29
255g Ribeye		32
Steaks are Served with Fries		
Pine Nut & Chilli Butter, Café De Paris Butter, Black Garlic & Miso Butter or Red Wine Sauce		2
Fries	(v)	4
Chunky Chips	(v)	4
Truffle Parmesan Fries	(v)	6
Sautéed Rainbow Chard, Pine Nuts, Lemon & Parmesan	(v)	6
Crunchy Green Slaw, Peanuts & Honey	(v)	6
Chickpea & Green Sauce Salad	(v)	6
Creamed Mash	(v)	5

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Game Dishes May Contain Shot



Cask

	Half	Pint
3B, Arkells Brewery, Wiltshire, England, 4%	2.40	4.80
Wiltshire Gold, Arkells Brewery, Wiltshire, England, 3.7%	2.35	4.70
Hoperation IPA, Arkells Brewery, Wiltshire, England, 4.2%	2.45	4.90
Yellow Hammer Cider, Cotswold Cider Company, England, 6%	3.00	6.00

Draught

Guinness, Dublin, Ireland, 4.2%	3.15	6.30
Pioneer IPA, Wiltshire, England, 3.8%	2.75	5.50
Staropramen, Prague, Czech Republic 5%	3.25	6.50
Malthouse Craft Lager, Wiltshire, England, 4.2%	2.80	5.60
Stowford Press, Herefordshire, England 4.5%	2.85	5.70
The Voyager APA, Wiltshire, England, 5%	3.00	6.00

Red

	125ml	175ml	250ml	Btl
Domaine La Colombette, Grenache Syrah, France 2019	4.90	6.90	9.80	28
Miopasso Primitivo Puglia IGP Terre Siciliane, Italy 2019	5.60	7.85	11.20	32
Montes Classic Merlot Oak Aged Colchagua, Chile 2019	6.15	8.60	12.25	35
La Petite Perriere Pinot Noir, Loire 2020/2021	6.15	8.60	12.25	35

White

	125ml	175ml	250ml	Btl
Domaine La Colombette Chardonnay, France 2019	5.45	7.60	10.85	31
Vanel Sauvignon, Pays D'Oc, France 2018	5.10	7.15	10.15	29
Soave Classico DOC Cantina Di Negrar, Italy 2019	6.15	8.60	12.25	35
La Bastille Ugni Saint Emillion Blanc, Languedoc 2020	5.45	7.60	10.85	31

Rose

	125ml	175ml	250ml	Btl
Domaine La Colombette Languedoc Rose, France 2020	4.90	6.90	9.80	28

Sparkling

	125ml	Btl
Willowglen Brut De Bortoli NV, Australia	5.80	33
Prosecco Villa Sandi Spumante DOC, Italy	6.50	37

Softs

House Made Lemonades (Lemonade, Raspberry, or Strawberry)	4.00
Belvoir Elderflower Presse	4.20
Belvoir Ginger Beer	4.40
Fevertree Regular Tonic 200ml	3.20
Fevertree Light Tonic Water, Mediterranean, Elderflower, Ginger Ale 200ml	3.00
Eager Fruit Juices (Orange, Apple, Tomato, Grapefruit & Cranberry)	2.20
Coca Cola 330ml	3.50
Diet Coke 330ml	3.25
Still or Sparking Mineral Water 330ml / 750ml	2.80/4.00

Post Mix

	Half Pint	Pint
Coca Cola	2.25	4.50
Diet Coke	2.00	4.00
Coke Zero	2.00	4.00
Schweppes Lemonade	2.20	4.40
Soda Water	1.00	2.00

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Puddings & Cheese

Knickerbocker Glory	7
Sticky Butterscotch Sundae	7
Rhubarb & Strawberry Fool	8
Dark Chocolate & Bergamot Tart, Crème Fraiche	8
Sticky Toffee Pudding, Butterscotch Sauce & Vanilla Ice Cream	8
Grilled Stone Fruits & Berries, Raspberry Sorbet	8
Winston's Cotswold Ice Creams & Sorbets	2 per scoop
(Vanilla, Chocolate, Salted Caramel, Honey & Ginger, Rum & Raisin, Raspberry Ripple, Blackberries & Cream, Coconut, Coffee, Raspberry Sorbet, Mango Sorbet)	
Affogato	No Booze 5 or Add Booze 9
(Vanilla Ice Cream, Espresso Shot, Cotswold Cream, PX Sherry or Amaretto)	
Cotswold Cheese Company Cheeses, Crackers, Quince, Celery & Spiced Fig Chutney	15

Pudding Wine

75ml Glass

Muscadet de Beaulieu de Venise, Rhone France 2014	8.20
Ch Petit Vedrines AC Sauternes Bordeaux France 2014	9.05
Maury Domaine Poudroux, Languedoc Roussillon France 2016 (Red)	8.70
Montes Alpha Late Harvest Gewurztraminer 2012	5.55
St Stephens Crown 5 Tokaji Aszu, Hungary 2013	10.10

Port

75ml Glass

Taylor's Fine Ruby	4.00
Taylor's LBV	5.20
Quinta de la Rosa White	8.20
Quinta de la Rosa Ten Year Tawny	12.00
Taylor's 20 Year Tawny	14.00

Sherry

75ml Glass

Tio Pepe Fino	4.50
Harveys Bristol Cream	4.50
Lustau Pedro Ximénez San Emilio	8.20
Lustau Amontillado Los Arcos	7.20

Cognac, Calvados & Armagnac

25ml Glass

Courvosier V.S	4.20
Hennessy V.S	5.00
Hine Rare V.S.O.P	6.50
Remy Martin XO	20.00
Calvados Berneroy Fine	5.00
Tariquet VSOP Armagnac	6.00
Dupeyron Armagnac XO	9.00

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Hot Drinks

Americano	3.50
Latte	4.00
Cappuccino	4.00
Single Espresso	2.50
Double Espresso	3.50
Single Macchiato	3.00
Double Macchiato	4.00
Flat White	3.75
Hot Chocolate	4.50
Mocha	5.00
English Breakfast Tea	2.75
Earl Grey	3.00

Herbal Teas

Green	3.25
Camomile	3.25
Lemon & Ginger	3.25
Cranberry & Raspberry	3.25
Peppermint	3.25

Cocktails

Vodka		Gin	
Espresso Martini	11.00	Gimlet	9.00
Bloody Mary	9.00	Negroni	10.00
Moscow Mule	11.00	Tanqueray Almond	9.00
Blind Russian	10.00	Cotswold Fizz	11.00
Vodka Martini	11.00	Gin Martini	11.00
White Russian	10.00	Cotswold Wildflower	10.00
Black Russian	10.00	Tom Collins	9.00
Hard Lemonade	8.00		
(Lemon, Strawberry or Raspberry)			
Whisky		Cane	
Old Fashioned	11.00	Margarita	12.00
Whisky Sour	10.00	Picante	11.00
Manhattan	12.50	Rum Sour	10.00
Whisky Mac	10.00	Daquiri	10.00

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