

# Menu

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*✓ Warm rustic bread & olives £5.50*

## *Starters*

*✓ Soup of the moment*

*£6.00*

*Beetroot cured Loch Duart Salmon, pickled fennel, wasabi mayonnaise, beetroot puree and baby leaf salad*

*£8.00*

*Local wood pigeon breasts creamed savoy cabbage and nutmeg, wild mushrooms on toasted Brioche and red wine jus*

*£8.00*

*✓ Whipped goat's cheese infused with black truffle and chives on poached pears and textures of beetroots*

*£7.00*

*Classic Mussel Mariniere with oven roasted rustic Bread*

*£7.50*

*Local sourced duck liver terrine with truffle butter coating, red onion & blackberry compote*

*Ciabatta croutes*

*£8.00*

*Arlington White hens scotch Egg with celeriac remoulade, Balsamic dressing and pancetta crisp*

*£7.50*

## *Main Dishes*

*Confit of Gressingham duck leg with herb rossti potato,  
braised red cabbage, honey roasted parsnips black cherry and red  
wine jus*

*£17.50*

*Duo of Cotswolds lamb*

*Dauphinoise potatoes, garlic green beans, pea puree red wine sauce*

*£19.00*

*✓ Pearl barley, spinach, mushroom & Brie Wellington*

*Creamed spring cabbage and glazed baby vegetables*

*£14.50*

*Oven Roasted wild Trout with Garlic and herb sautéed new  
potatoes with spinach and chorizo and bure Blanc sauce*

*£17.50*

*✓ Spinach butternut squash and ricotta cheese cannelloni with  
garlic and herd flat bread*

*£14.50*

*Lemon and honey infused free range chicken breast, stuffed with  
sun blushed tomatoes and basil*

*Wild mushroom and tarragon croquet potato*

*Baby glazed vegetables*

*£15.50*

*Slow Braised Ox Cheek bourgeon crumble with wholegrain mustard  
mash, buttered kale, baby leeks*

*£18.50*

## *Long Horn Rare Breed Steak's*

*All Steaks are butchered in house using 35-day dry aged long horn rare breed cattle.*

*Served with:*

*A Grill garnish, triple cooked chips,  
(d/bb supplements apply)*

*6oz Fillet £22.00    10oz Sirloin £21.50    8oz Rib-eye £21.00*

### *Sauces*

*Peppercorn, Stilton, Béarnaise £ 3.00*

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### *Pub Classics*

*Gloucestershire Old Spot sausages, wholegrain mash, seasonal  
vegetables onion gravy*

*£13.50*

*Haddock in Hobgoblin beer batter, mushy peas, crème fraiche  
tartare & triple cooked chips*

*£14.00*

*Long Horn steak, ale and mushroom Pie, mash potato and seasonal  
veg*

*£16.50*

### *Side Dishes*

*Garlic chilli and ginger green beans*

*Triple cooked chips*

*Mixed leaf salad*

*Leaping lamb ale battered onion rings*

*Garlic and herb button mushrooms*

*£3.00 Each*

# *Dessert Menu*

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*Warm Treacle tart with Raspberry ripple ice cream, white chocolate powder, raspberry coulis,*

*£6.00*

*White Chocolate, Raspberry and pistachio parfait*

*£6.50*

*Lemon And Lime Cheesecake with lemon curd, citrus sorbet*

*£6.50*

*Sticky Toffee pudding with Toffee sauce and vanilla ice cream*

*£7.00*

*Classic Pear Tart Tatin with Vanilla and cinnamon ice cream*

*£7.00*

*Strawberry and Chocolate Tiramisu, velvet chocolate sauce*

*£6.50*

*Selection of Artisan cheeses*

*St Thom Goats Cheese, Smoked Cheddar, Cotswold Brie, Tuxford and bishop Stilton.*

*£9.00*

*MovenPick Ice Creams and Sorbets*

*(Please ask for today's selection) £1.75 a Scoop*