

WHILST YOU PONDER

Today's Artisan Bread £3.5

*Garlic Dipping Oil (*gf)*

Mixed Marinated Olives £3.75

(df,gf)

Frickles £4.5

*Roasted Garlic Mayo (v,*gf,df)*

STARTERS

Salt & Pepper Calamari £7

Sweet Chilli

**Chicken Liver Parfait, Rhubarb & Ginger
Compote £8**

*Toasted Brioche (*gf)*

**Goats Cheese, Roasted Peppers & Olives on
Sourdough £8.5**

*Salsa Verde & Rocket (v,*gf)*

**South West Coast Crab,
Avocado & Pink Grapefruit £9**

New Potato & Chicory, Chive Dressing (gf,df)

TO SHARE

British Charcuterie

For Two £9.5pp

*Oxsprings Air Dried Ham, Sage & Mustard
Salami, Dorset Coppa, Relish, Cornichon &
Focaccia (*gf)*

Housemade Kimchi, Fresh Burrata

For Two £9pp

*Roasted Red Peppers, & Focaccia (*gf)*

SALADS

STARTER OR MAIN

Hot Smoked Salmon Salad £8/£16

Cucumber & Pickled Fennel (df,gf)

Marinated Aubergine & Chicory Salad £7/£14

*Labneh, Sweet Sherry Vinegar Dressing (v,*df,gf)*

MAINS

Roasted Chicken Breast & Chorizo Mayo £18

Chorizo & Pancetta Cassoulet (gf,df)

Crispy Basil Polenta £15

Globe Artichokes, Kale & Blue Cheese Sauce (v,gf)

South West Moules Mariniere & Frites £16

*(*df,gf)*

Whole Grilled Torbay Sole £18

*Herb Beurre Noisette, Capers & Cherry Tomatoes (*df,gf)*

ARTISAN PASTA

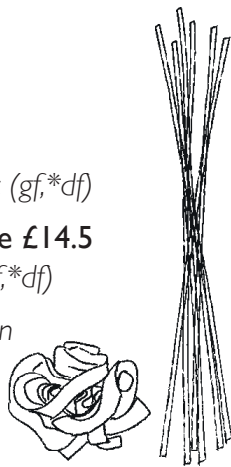
King Prawn Linguine £16

*Tomato, Chilli, Ginger & Garlic (gf,*df)*

Wild Garlic Pesto Tagliatelle £14.5

*Finished with Parmesan (v,*gf,*df)*

**Gluten Free Spaghetti Option*



LITTLE ONES MENU

£8 MENU

Fresh Bread (*gf)

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Cotswold Sausage & Mash (*df,gf)

Tagliatelle & Pesto (v,*df,*gf)

Plaice Goujons, New Potatoes & Broccoli (*df)

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Scoop of Housemade Sorbet or Ice Cream

We are happy to prepare a smaller size of many of the dishes - please just ask

STEAK

Chargrilled Dry Aged Angus 8oz Rump Steak £21

*Served with Triple Cooked Chips, Grilled Tomatoes, Portobello Mushroom, Rocket & Parmesan Salad (*df,*gf)*

Peppercorn or Blue Cheese Sauce £1

SIDES

Dauphinoise £4 (gf)

Frites £3.5 (df,gf)

New Potatoes £3 (*df,gf)

Green Beans £3 (*df,gf)

Sweet Potato Frites £4 (df)

Rocket Salad £3 (df,gf)

VEGAN MENU

TO START

Marinated Aubergine Salad £7/£14

(df,gf)

Tempura Smoked Tofu, Miso Dressing £6.5

*(df,*gf)*

MAINS

Wild Garlic Pesto Spaghetti £14.5

(df,gf)

Sweet Potato Thai Coconut Broth £14.5

Spring Greens, Coriander & Pickled Fennel (df,gf)

DESSERTS

Sticky Toffee Pudding £6

Blood Orange Sorbet (df)

Matcha & Dark Chocolate Ice Cream Cake £6

(df,gf)

(v) vegetarian, (df) dairy free, (gf) gluten free, (*) gluten free or dairy free on request.

We are happy to cater for vegetarians, vegans and any other dietary requirements. Just let us know.

COMPLETE YOUR MEAL WITH A DELICIOUS... SWEET WINE

100 ML GLASS OR BOTTLE

Moscato Passito, *Palazzina,*
Italy, 2010

£6/£27 Bottle (50cl)

Monbazillac, *Domaine de*
Grange Neuve, France 2012

£7.5/£33 Bottle (50cl)

Torrontes Tardio, *Zuccardi,*
Argentina 2015

£6.5/£29 Bottle (50cl)



DESSERTS & CHEESE

Affogato £5.5

Espresso, Vanilla Ice Cream & Biscotti
with a shot of Pedro Ximenez £8.5

Torta Santiago £6

Almond Ice Cream (df,gf)

Chocolate & Salt Caramel Tart £8

Creme Fraiche Ice Cream

Lemongrass Posset £7

*Honey Granola, Blood Orange Sorbet (*gf)*

See our list for today's selection of:

Artisan Cheese

Housemade Ice Creams & Sorbets



JOIN US ON SUNDAY...

When we also serve a
Traditional Sunday Roast with
Duck Fat Roasted Potatoes &
Local Seasonal Vegetables



wild
garlic
BISTRO & ROOMS

WEEKEND BRUNCH

AVAILABLE FRIDAY, SATURDAY & SUNDAY 10AM – ONWARDS

Glass of Lunetta Prosecco £7

Glass of Bucks Fizz £7

Virgin/Bloody Mary £5.5/£9

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Toast & Housemade Preserves £3.5

(*df,*gf)

Housemade Kimchi with Poached or Scrambled Eggs £9

Spring Greens & Toasted Sourdough (df,*gf)

Full English Breakfast £11

Smoked Bacon, Cotswold Sausage, Field Mushroom, Vine Tomato

Fried Bread & Scrambled/Poached/Fried Egg (*df,*gf)

Whole Grilled Kipper £8

Poached Egg & Lemon

Guacamole on Toast, Roasted Vine Tomatoes & Poached Egg £8

(v,*gf,df)

Buttermilk Pancakes £8

Fresh Berries & Organic Yogurt (v) or Bacon & Maple Syrup £9.5

• • • • • • LOOSE LEAF TEAS

• ALL AT £3.5

• Mint

• Green Tea

• Lemon & Ginger

• Earl Grey

• English Breakfast

• Lapsang Souchong

• Chai

• • • • • • COFFEE & HOT CHOC

• Espresso £3

• Macchiato £3

• Americano £3

• Latte £3.50

• Cappuccino £3.50

• Mocha £4.5

• Hot Chocolate £4

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• Our dairy is all supplied by small artisan producers, such as Melissa at Woefeldane Organic farm, just up the hill on Minchinhampton common. Our house blend Coffee is roasted by Brian Wogan and Teas are by Canton Tea Company.

