

WHILST YOU PONDER

Today's Artisan Bread £3.5

*Garlic Dipping Oil (*gfi,*df)*

Mixed Marinated Olives £3.75

(v,gfi,df)

Frickles £4.5

Roasted Garlic Mayo (v,gfi,df)

Devils on Horseback £3.75

(gfi,df)

STARTERS

Salt & Pepper Calamari £7.5

Sweet Chilli (gfi)

Crispy Duck Fritter £9

Pickled Mushrooms & Cucumber, Hoisin Sauce (df)

Caramelised Shallot & Goats Cheese Tartlet £8.5

Walnut Dressing & Rocket (v)

Grilled Cornish Mackerel Fillet £9.5

*Aubergine Caponata, Crispy Shallots & Creme Fraiche (*gfi,*df)*

TO SHARE

Whole Baked Camembert £12

*Sweet Butternut Squash Chutney & Today's Artisan Bread (*gfi)*

SALADS

STARTER OR MAIN

Crispy Asian Pork Salad £8/16

Asian Slaw, Sriracha Mayo, Coriander & Peanut Chutney (gfi,df)

Quinoa & Purple Sprouting Superfood Salad £7/£14

Avocado & Pomegranate Dressing (v,df)

MAINS

Cotswold Cassolette £18

Crispy Confit Duck, Old Spot Pork Belly & Toulouse Sausage

Tomato, Thyme & White Beans, Toasted Garlic & Herb Breadcrumbs (*gfi,df)

Reblochon, Thyme & Golden Onion Tartiflette £16

Pickled Shallot, Sesame & Rocket Salad (v,gfi)

South West Moules Mariniere & Frites £16

(gfi,*df)

Roasted Fillet of Hake £17

Spiced Lentils & Creamed Spinach (gfi,*df)

ARTISAN PASTA

Overnight Braised Shredded Beef Cheek Pappardelle £18

Sage & Red Wine Sauce (*gfi,df)

Wild Mushroom & Truffle Linguine £15

Rocket & Parmesan (v, *gfi)

*Gluten Free Spaghetti Option



STEAK

Chargrilled Dry Aged 8oz Single Muscle Rump Steak & Fries £22

Served with Onion Loaf, Roasted Flat Mushroom, Rocket & Parmesan Salad (*df)

Bearnaise Sauce £2 (gfi)

Peppercorn Sauce £2

SIDES

Dauphinoise £4 (gfi)

Frites £3.5 (gfi,df)

Truffled Parmesan Fries £4 (gfi)

Green Beans £3 (gfi,*df)

Curly Kale £3 (gfi,*df)

Rocket Salad £3 (gfi,df)

LITTLE ONES MENU

£8 MENU

Today's Artisan Bread

Garlic Dipping Oil (*gfi,df*)

Braised Beef, Frites & Green Beans (gfi,*df)

Pappardelle & Tomato Sauce (v,*gfi,df)

Hake Goujons, Frites & Kale (*df)

Scoop of Housemade Sorbet or Ice Cream

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

VEGAN MENU

TO START

Spiced Parsnip Soup & Parsnip Bhaji £6
(gfi)

Tempura Smoked Tofu £6.5
Sweet Chilli & Tomato Jam (gfi)

MAINS

Wild Mushroom Spaghetti £14
Black Olive, Parsley & Garlic (gfi)

Butternut Squash Thai Green Curry £14.5
Rice Noodles & Pickled Fennel (gfi)

DESSERTS

Sticky Toffee Pudding £7
Caramel Sauce & Coconut Sorbet (gfi)

Vanilla Poached Pear & Pear Sorbet £7
(gfi)

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

Whilst we follow best practice at all times, we do highlight the fact that all the dishes we serve are produced in an environment where allergens are also prepared and cooked. We cannot guarantee that the environment will be completely allergen free. Food Allergies & Intolerances - please speak to us about the ingredients used in your meal when ordering.

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

Passionfruit Cheesecake, Mango Jelly £8

Pineapple Salsa

Dark Chocolate Nemesis Cake £8

Salt Caramel Ice Cream (gfi)

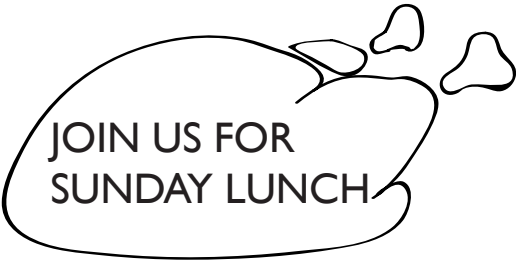
Vanilla Creme Brulee £7

Poached Rhubarb, Rhubarb Crumble Ice Cream
*(*gfi)*

Treacle Tart £7.5

Whipped Clotted Cream

**SEE OUR LIST FOR TODAY'S SELECTION
OF CHEESES & HOUSEMADE ICE
CREAMS & SORBETS**



**JOIN US FOR
SUNDAY LUNCH**

We offer a Traditional Roast with Duck Fat
Roasted Potatoes & Local Seasonal Veg £15.95



wild
garlic
BISTRO & ROOMS

WINTER BISTRO MENU

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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Eggs Benedict £10

Dry Cured Smoked Bacon, Poached Eggs & Hollandaise on Toasted Muffin

Eggs Royale £11

Severn & Wye Smoked Salmon, Poached Eggs & Hollandaise on Toasted Muffin

Eggs Florentine £9

Wilted Winter Greens, Poached Eggs & Hollandaise on Toasted Muffin

Buttermilk Pancakes £9

Fresh Berries & Organic Yogurt or Bacon & Maple Syrup

Guacamole, Poached Eggs & Kale on Toasted Sourdough £8.5

*(v,*gfi,*df)*

Whole Grilled Severn & Wye Kipper £8

Lemon Butter & Poached Egg
*(gfi,*df)*

Full English Breakfast £11

*Smoked Bacon, Cotswold Sausage, Field Mushroom, Vine Tomato & Scrambled/Poached/Fried Egg (*gfi,*df)*

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Toast & Housemade Preserves £3.5

*(*gfi,*df)*

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

DID YOU KNOW?

We love to help our guests plan their special events. We can organise private dining and large parties in both Wild Garlic and Wilder. Just talk to us about what you would like and we will make it a reality.

All our dairy is supplied by small artisan producers, such as Melissa at Woefulane 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.

