

NIBBLE WHILST YOU WAIT

Croquette

Jalapeno, cream cheese, and mozzarella v £7

Croquette of the day

Check daily specials £7

Grilled Sourdough

Garlic and chive butter, balsamic vinegar and olive oil £7

Baked Chorizo

Warm baked chorizo with rioja £7

House Olives

Rosemary and thyme marinade vg £4.5

STARTERS

Grilled Asparagus

Frisée, pomegranate, radish, poached hens egg, parmesan dressing v/vga £9.25

Whiskey Barrell Smoked Chicken Wings

House BBQ sauce, honey jalapeno glaze gf £9

Stroud Sharing Mezze Board

Fennel salami, Marinated olives, prosciutto crudo, grilled artichokes, grilled sourdough, romano pecorino, manchego and cream cheese stuffed mini bell peppers £26

Twice Baked Cheddar Souffle

Wilted spinach, smoked wholegrain mustard dressing £9.25

Soup Of The Day

Toasted sourdough, butter £8

Tuna Poke Tacos

Crunchy cucumber, avocado, sesame, spicy mango dressing £12.50

THE MAIN EVENT

All our roasts come served with seasonal table veggies, dripping roasties and unlimited Sunday gravy

Roasted supreme of free range chicken traditional stuffing, bread sauce, Yorkshire pudding £21.95

Roasted pork ribeye

smoked porchetta, crunchy crackling, Yorkshire pudding £21.95

Aged sirloin of Angus Beef

braised beef shin & shallot croquette, Yorkshire pudding £22.95

Vegan Wellington

Individual squash, mushroom, roasted garlic and onion (served with vegan roasties and gravy) vg £17.95

Roasted Chicken And Chorizo Pie

Braised leeks and peas, English cheddar mash, rich gravy £21

Dry Aged Native Breed 7oz Beef Burger

Shed relish, burger salad, skin on fries £17.5

Add cheese £1.5

Add bacon £1.5

Add Brisket £4

Add extra patty £5

Grilled Tuna Steak Salad

Baby potatoes, rocket, split fine beans, asparagus, pickled red onions, poached hens egg, white balsamic £20.95

Blistered Heritage Tomato Orecchiette Pasta

White wine, basil, fresh peas, fresh mint, truffle, parmesan v/vga £16.95

Add smoked chicken £5

Add steak £5

Haddock and traditional chips

Hand chopped tartare sauce, pea puree, lemon £19.45

SIDES

Rustic Sautéed Potatoes, capers, lemon, chives £6.25

Creamed Spinach, parmesan gratin £8.95

Cauliflower cheese, Henry Westons cider sauce, almond and parmesan crumb £7

Maple glazed pigs in blankets £7

Upgrade your chips:

Traditional cut chunky chips vg £4.5

Truffle and parmesan £1.5

Seasoned skin on fries vg £4.5

Dutch (Black garlic aioli and smoked paprika) £1.5

Please always inform your server of any allergies or intolerances before placing your order. Not all ingredients are listed on the menu and may contain allergens.
v vegetarian vg Vegan vga Vegan option available gf Gluten Free gfa Gluten Free Available

A discretionary service charge of 12.5% will be added to your bill if you are dining with us.