

SUNDAY MENU

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

Soup Of The Day

Toasted sourdough, butter £8

Burrata

Summer thyme and garlic heritage tomatoes, Westonbirt local honey £12

Tempura Tenderstem Broccoli

Asian fennel, cucumber and carrot slaw, sesame and miso dressing vg/gf
£9

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

Smoked Kentucky Rubbed Beef Brisket Tacos

Spring onion, pink ginger, pickled cucumber, radish
£11

THE MAIN EVENT

Braised Chicken And Chorizo Proper Pie

Lemon, thyme and nduja saute baby potatoes, grilled broccoli £19.5

Dry Aged Native Breed 7oz Beef Burger

Shed relish, cheddar, burger salad, skin on fries £16.95

Add cheese £1.5
Add bacon £1.5

Spring Green risotto

Green Pea, Asparagus, Mascarpone And Baby Spinach Risotto
£19.5

Asian Sesame Tuna Steak

Soba noodles, stir fry vegetables, red chilli, spring onion, miso dressing £23

ROASTS

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

SIDES

- Garlic and aged cheddar potato gratin v £6
- Cauliflower and broccoli four cheese £6.5
- Maple glazed pigs in blankets £7
- Traditional cut chunky chips vg £4.5
- Seasoned skin on fries vg £4.5
- Roasted courgette, aubergine and red onion, chimmi churri dressing £5.5
- Crumb topped creamed spinach v £7

Upgrade your fries

Truffle and parmesan £1.5
Dutch (Black garlic aioli and smoked paprika) £1.5