



May Evening Menu

Starters

- Italian mixed olives (v, g) £3.75
Chefs soup of the day, Red Lion bread (v, g) £4.95
Duck & orange parfait, red onion chutney, toasted bread £ 6.25
Asparagus, poached egg & hollandaise (v) £6.75
Caesar salad, gem, anchovies, bacon, boiled egg & parmesan £5.95
Scallops, Spanish black pudding, cauliflower puree £9.95

Main Courses

- Steak, ale & stilton pie, mashed potatoes, buttered greens & gravy £15.45
Beer battered market fish of the day, twice cooked chips, mushy peas, tartare sauce £12.95
Warm chickpea, roasted celeriac, goats cheese & pumpkin seed salad (v) £10.95
Crispy poached egg, avocado, smoked bacon & water cress salad £9.95
10oz Ribeye steak, twice cooked chips, confit tomato, braised field mushroom, salad (g) £20.95
Burger, gruyere cheese, smoked bacon, BBQ sauce, onions, gem, tomato, gherkin, slaw & chips £13.95
Haloumi burger, braised mushroom, tomato, gherkin, mayo, slaw & chips (v) £13.50
Gloucestershire old spot belly pork, black pudding mash, English asparagus & applesauce £14.95
Pan roasted guinea fowl supreme, sautéed cabbage & bacon, thyme mash & port sauce £14.95
Rump of lamb, dauphinoise, English asparagus, paloise sauce £15.95

Sides £2.95

- Chips, Onion rings, Buttered greens, Peppercorn sauce

Desserts

- Sparky Dave's home grown rhubarb fool £5.25
Profiteroles, crème patissiere, warm chocolate sauce £5.75
Raspberry & rosewater pavlova £5.75
Chocolate parfait, chocolate crumb & elderflower sorbet £5.50
Crème bruleè & shortbread £5.25
Cheeseboard, crackers, grapes & chutney. Choose from Cornish smuggler cheddar, Katherine goats cheese, Isle of Wight blue, Shropshire blue, Brilliant truffle soft. 3 x cheeses £8.95, 5x cheeses £11.95

(v) can be prepared vegetarian

(g) can be prepared gluten free

*For those with dietary requirements or allergies who may wish to know certain ingredients,
please ask a member of staff who will be happy to assist.*