



MAIN MENU



Scan here to find out more about our local suppliers:



NIBBLES

Mark's Cotswold sourdough, salted butter	VEA G D	6
Crispy cauliflower, jalapeño ranch	GF VEA D E S SD	6.5
Honey-glazed chorizo sausage	G	7
Mezze board, olives, feta-stuffed peppers, hummus, chargrilled artichokes, Mark's sourdough	VEA GFA SE D SD G	13/26

STARTERS & SALADS

Hot honey baked feta, confit tomatoes, red onion, lettuce & sourdough crumb	GFA V D SD G	8.5
Creamed wild mushroom on sourdough, hard cheese, truffle oil	GFA V D CE SD G	9
Charred artichokes, olives, red pepper, chicory, pomegranate seeds, mixed leaf, lemon basil oil	VE GF SD	8.5 / 17
Seasonal soup, salted butter, Mark's sourdough	VEA GFA CE G D	7
Chicken & ham hock terrine, crispy woodland hen's egg, parsley emulsion	GFA CE G E D	9
Maple-glazed short-rib arancini, beef fat onions, bourbon jus	G E D CE SD	10
Smoked mackerel, potato salad, radicchio, jalapeño, dill & lemon dressing	GF F E SD	10

AWARD-WINNING FLEECE PIES

Dry-aged Longhorn steak & local ale	SD G CE E D S	20
Butternut squash, spiced lentil	VE G SD CE S	19
Roast chicken & wild mushroom	G D CE E	20
All served with seasonal buttered greens, Fleece gravy, creamed mash or chips		
	VEA SD D S	

BURGERS

Fleece Cheeseburger, peppercorn mayo, beef fat onions, baby gem, rainbow slaw, fries	GFA E SD D G	20
Homemade beetroot burger, glazed goat's cheese, rocket, wood-fired pepper, rainbow slaw, fries		19
	GFA V VEA D SD E G	

Add to any burger: Bacon 2 Stilton D 2

V – Vegetarian | VE – Vegan | VEA – Vegan option available | GF – Gluten Free | GFA – Gluten Free Available | DFA – Dairy Free Available. Ask for our Daily Specials.

Allergens (contains/ may contain): C: Crustaceans • CE: Celery • D: Dairy • E: Eggs • F: Fish • P: Peanuts • G: Gluten • L: Lupin • N: Nuts • MO: Molluscs • MU: Mustard • S: Soya • SD: Sulphur dioxide • SE: Sesame seeds

If dining outside, please make a note of your table number when ordering at the Bar. Many of our dishes can be adapted to suit your diet - please just ask a member of staff. Some of our food contains allergens. If you have a food allergy or intolerance, please speak to a member of staff for more information. GM soya oil in use. Thank you. 01386 831173



Scan here to find out more
about our local suppliers:



MAINS

Beer-battered haddock & triple-cooked chips, peas, tartare sauce	GF D SD S FE	20
Roast duck breast, ginger & chilli hash brown, charred pak choi, beans, katsu curry sauce	GF D S	28
Catch of the day, crushed potato, samphire, lobster sauce	GF F D MO C	23
Martin's Longhorn blade of beef, creamed mash, sticky red cabbage, roast parsnip, veal jus	GF D CE S	25
Roast chicken supreme, smoked bacon bubble & squeak, local greens, glazed turnips sage sauce	GF DFA CE D SD	23
Local faggots, mustard mash, Drinkwater greens & peas, crispy onion, red wine jus	G D SD MU CE	19
Autumn squash & roasted garlic linguine pasta, hazelnuts & spinach, hard cheese	VEA G SD D N CE	18.5
Harissa cauliflower steak, beetroot & rosemary hummus, tenderstem, pickled red onion watercress & pine nuts	GF VE SE SD	19

SIDES

Hand-cut triple-cooked chips or skin on fries	GF VE S	4.5	Add Stilton or cheddar	D	2
Fully Loaded fries – bacon, crispy onions, aged cheddar, peppercorn mayo	GFA D S G E	9.5			
Tenderstem & peas	V VEA GF D DFA	5	Sticky red cabbage	V GF SD	5.5
House salad, Cotswold rapeseed oil	V VEA GF SD	5	Drinkwater greens	GF V VEA D	5

DESSERTS

Seasonal crumble, vanilla ice cream	VEA GFA D	9
Sticky toffee pudding, honeycomb ice cream, caramel sauce	V SD G D E	9
Lemon panna cotta, ginger syrup & shortbread crumb	GFA G D SD	9
Dark chocolate mousse & clementine millefeuille, almonds	G D SD N	9.5
Cheese board: Hereford Hop	V	
	Barkham Blue	V
	Ragstone	V
Figs from the orchard, grapes, celery and crackers	GFA D SD CE G	13.5
Nose of cheese & 50ml glass of port	GFA D SD CE G	10
Selection of ice creams & sorbets	GFA VEA D E SD	Per scoop 3

HOT DRINKS

Americano	3.2	Espresso / Double	1.9 / 2.4	Cappuccino	3.5
Latte	3.5	Breakfast Tea	2.2	Fruit and Herbal Tea	2.2

V – Vegetarian | VE – Vegan | VEA – Vegan option available | GF – Gluten Free | GFA – Gluten Free Available | DFA – Dairy Free Available. Ask for our Daily Specials.

Allergens (contains/ may contain): C: Crustaceans • CE: Celery • D: Dairy • E: Eggs • F: Fish • P: Peanuts • G: Gluten • L: Lupin • N: Nuts • MO: Molluscs • MU: Mustard • S: Soya • SD: Sulphur dioxide • SE: Sesame seeds

If dining outside, please make a note of your table number when ordering at the Bar. Many of our dishes can be adapted to suit your diet - please just ask a member of staff. Some of our food contains allergens. If you have a food allergy or intolerance, please speak to a member of staff for more information. GM soya oil in use. Thank you. 01386 831173