



DINNER

We are proud to source our meat from Andrews butchers and our fish from
New Wave Seafood in Fairford

Anything marked * can be made without gluten, just ask

SMALL PLATES

Bruschetta fresh tomato, mozzarella, balsamic, sourdough V £9

Crispy Gochujang Chicken Wings gochujang mayo £9.50

Calamari salt & pepper, confit garlic mayo £9.50

Hummus halloumi, chickpeas, hot honey, pomegranate, flatbread * V/VG £8

Pork Belly honey soy glaze * £9.50

Caesar Salad chicken, gem, parmesan, anchovy dressing * £9/£16

Baked King Prawns garlic, chilli, bread * £11

Asparagus poached egg, hollandaise * V £10

Olives * VG £4

MAINS

Pork Chop

roasted new's, celeriac remoulade,
apple cider glaze * £19.50

Moroccan Vegetable Tagine

flatbread, pomegranate,
almonds * VG £16.50

Katsu

panko chicken, steamed rice, katsu
sauce (vegetarian option also available) £19

Beef Burger

bacon, cheddar, burger sauce, salad,
fries, coleslaw * £16.50

Moving Mountain Burger

pickles, salad, onion ring, burger
sauce, fries £16.50 VG

Otter Ale Fish and Chips

crushed minted peas, tartare £17

Fish of the Day * £21

STEAKS

8oz Sirloin * £24 **8oz Ribeye** * £27

thyme baked mushroom, thick cut chips, onion rings

Pre-order the Cote De Boeuf to Share * £65

thyme baked mushroom, tenderstem, chips, peppercorn sauce

Peppercorn £3.50

For any allergen information please ask a member of our team. We do operate an open kitchen and although every care is taken we cannot eliminate the possibility of cross contamination of allergens.

A 10% discretionary service charge is added to your bill.



SIDES

Tenderstem Broccoli lemon, garlic, chilli butter * V £7

Halloumi hot honey £6

Caprese Salad mozzarella, balsamic V £6

House Salad dressing * VG £5

Sauteed Garlic Mushrooms * V £5

Fries * VG £4.50

Thick Cut Chips * VG £4.50

Sweet Potato Fries * VG £4.50

DESSERTS

Strawberry Cheesecake fresh strawberries V £9

Passion Fruit Creme Brulee V £9

Double Chocolate Brownie berry compote, vanilla ice cream * V £8

Sticky Toffee Pudding vanilla ice cream V £8

Cheese Board cheddar, stilton, brie, crackers, red onion chutney V £10

Ice Cream chocolate, strawberry, vanilla, salted caramel, vegan chocolate or
vegan vanilla * V/VG £7

Affogato espresso, vanilla ice cream, cocoa * V/VG £7
add a shot of amaretto or kahlua £3.50

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