



# 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 \* V £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, red onion  
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

**Chocolate and Hazelnut Cheesecake** V £9

**Lemon Tartlet** mango compote, whipped cream 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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