

Menu

Appetisers / Sides

Mixed home made breads with balsamic dipping oil £7
Marinated mistoliva olives £6
Garlic bread £6
Spicy fried bread with chorizo £7
Breaded mushrooms with garlic mayonnaise £7
Deep fried whitebait with tartare sauce £7
Hand cut chips £5

Starters

Deep fried battered brie with spiced apple chutney and mixed leaves £9.50

Soup of the day with home made bread £8.50

Portobello mushroom with onion chutney and grilled goats cheese £9.50

Seared beef, stilton and red onion salad £10.00

Severn and Wye smoked salmon and crayfish cocktail with marie rose sauce and granary bread £13.00

Grilled halloumi with pickled beetroot and apple salad £10.00

Chicken liver and brandy pate with red onion chutney and melba toast £9.00

Mains

Beer battered haddock fillet with hand cut chips, tartare sauce and peas £20

Cajun chicken salad with Caesar dressing, parmesan cheese and garlic bread £20

Char grilled 8oz prime rump steak with grilled mushroom, tomato, hand cut chips and salad £21

Venison, mushroom and bacon pie with suet crust pastry, new potatoes and fresh vegtables £19

Gammon steak char grilled with a fried local free range hens egg, hand cut chips and peas £18

Sweet potato ratatouille and brie bake with salad and bread £18

Spaghetti with tomato and olive sauce, grilled halloumi and garlic bread £18

Chicken breast wrapped in parma ham stuffed with mozzarella, chorizo and basil served with sauteed leeks, sauteed potatoes and red wine sauce £21

Frocester Burgers

All served in a seeded brioche bun with hand cut chips

4oz prime beef burger with smoked applewood cheddar, tomato and caramelised onion chutney £14

8oz prime beef burger with smoked applewood cheddar, tomato and caramelised onion chutney £17

Cajun chicken breast burger (chicken breast with Cajun spices) iceberg lettuce, mayonnaise £17

Halloumi burger with lettuce, tomato and onion chutney £16

Please advise when ordering if you have any food allergies or intolerances