



APPETISERS + BAR SNACKS	
MARINATED BLACK & GREEN OLIVES with chilli & rosemary (GF)	£4.50
WHITE BAIT with Tabasco sauce & lemon	£6
BAKED CIABATTA BREAD with sunblush tomato butter(GFO)	£4.50
MAC & CHEESE CROQUETTES, Parmesan & garlic aioli	£6
STARTERS	
HOMEMADE SOUP OF THE DAY crusty bread & butter (V)(GFO)	£6.90
HOMEMADE SALMON & PRAWN THAI FISHCAKES with a sweet chilli dipping sauce	£8.50
- Main course with fries & salad	£17
SAUTEED GARLIC BUTTON MUSHROOMS with a Brie cream & toasted ciabatta (GFO)	£7.50
CHICKEN LIVER PATE with cherry & red onion chutney, toasted ciabatta (GF)	£7.90
BURRATA CHEESE WITH HERITAGE TOMATOES, basil pesto vinaigrette (GF)	£9
PRAWN & CRAYFISH COCKTAIL with a Marie Rose sauce, granary bread & butter	£7.90

SALADS + SHARERS	
CHICKEN CAESAR SALAD char grilled chicken breast, crispy bacon, Parmesan & Caesar dressing (GFO)	£16
BAKED CAMEMBERT served gooey, baked ciabatta bread & chilli jam (GFO)	£15.95
TRAWLERMAN'S PLATE, smoked mackerel pate, hot cured salmon, prawn & crayfish cocktail, haddock goujons, Thai fishcakes, baked ciabatta, sunblush tomato butter	£23

PLEASE SPEAK TO OUR TEAM ABOUT ALLERGENS OR DIETARY REQUIREMENTS, WE CANNOT 100% GUARANTEE NO CROSS CONTAMINATION, WE DO USE NUTS AND TRACES OF NUTS IN OUR KITCHEN

(GFO) GLUTEN FREE OPTION AVAILABLE (GF) GLUTEN FREE (V) VEGETARIAN (VG) VEGAN

MAIN COURSE	
FISH & CHIPS Beer battered haddock or crispy beer battered Halloumi, tartare sauce, curry sauce, pea puree & seas salt (GFO)	£17.50
FISH PIE Salmon, haddock, prawns, crayfish, thermidor sauce, baby spinach & cheesy chive mash & minted garden peas	£18.50
COTSWOLD PORK & LEEK SAUSAGES, champ mashed potato, caramelised onion red wine gravy, steamed tenderstem	£16.50
PANKO BREADED CHICKEN, Katsu curry sauce, bak choy, sugar snaps, coriander & steamed basmati rice (GFO)	£17.50
PANKO BREADED HALLOUMI CHEESE, Katsu curry sauce, bak choy, sugar snaps, coriander & steamed basmati rice (V) (GFO)	£16.50
GOATS CHEESE, ROASTED RED PEPPER, CHARRED AUBERGINE STACK with a sunblush tomato & basil risotto (V)(GF)	£17
TOMATO & VEGETABLE SEEDED TART, roasted garlic new potatoes, steamed tenderstem with a roasted tomato sauce (VG) (GF)	£17.50
CHARGRILLED BEEF BURGER BBQ pulled beef ox cheek, tomato, red onion, gherkin, lettuce, toasted brioche & french fries + Cheddar & crispy bacon £2.50	£15.50
PAN ROAST SOUTH COAST SEABASS FILLET, sauteed garlic rosemary potatoes, ratatouille, cherry tomato sauce & basil oil (GF)	£21
TENDER BEEF BLADE, chive & spring onion mashed potatoes, steamed tenderstem & red wine sauce (GF)	£18.50
PANKO BREADED CHICKEN WAFFLE BURGER, streaky bacon, smashed avocado, mozzarella cheese & chipotle mayonnaise served with French fries & toasted waffle	£16.50
PIGGY WENT TO MARKET Braised pigs cheek, pork belly, parma ham & pork tenderloin, bubble & squeak, apple sauce, madeira jus & crackling	£23
PAN SEARED DUCK BREAST, caraway spiced sweet potato puree, Boulangere potatoes, tenderstem, blackcurrant thyme jus	£22.50
SLOW COOKED BEEF CHEEK & TOMATO RAGU with Pappardelle pasta, freshly grated Parmesan cheese & pine nut basil pesto	£16.95
CHARGRILL	
All served with with baby vine tomato's & chunky pub chips	
10oz SIRLOIN STEAK	£24.50
8oz RIBEYE	£23.50
7oz Fillet	£29.50
7oz FLAT IRON CHICKEN BREAST	£18.50

SAUCES+ SIDES	
HOT PEPPERCORN SAUCE £2.50 • BEARNAISE SAUCE £2.50 • STILTON PARMESAN SAUCE £2.50	
DIRTY FRIES, BEEF CHEEK CHILLI RAGU, MOZZARELLA CHEESE & CHIPOTLE MAYONNAISE 1].50	
CARBONARA FRIES, CRISPY STREAKY BACON, GARLIC TRUFFLE MAYONNAISE & GRATED PARMESAN 1].50	
NDUJA SPICY GARLIC BUTTER f3 • CHUNKY CHIPS f5 • FRENCH FRIES f5 • BEER BATTERED ONION RINGS £4.50	
STEAMED TENDERSTEM f5 • CAULIFLOWER CHEESE GRATIN £5 • CAESAR SALAD £4.50 • SAUTEED VEGETABLES £4.50	

LITTLE CYGNETS' PLATES+ PUDS	
PEN NE PASTA, tomato basil sauce & Parmesan (v)	£6.95
PORK & LEEK COTSWOLD SAUSAGES, mashed potato, garden peas & gravy	£6.95
TOMATO & MOZZARELLA PIZZA (V)	£6.95
FISH & CHIPS, garden peas & lemon	£7.50
CHOCOLATE BROWNIE SUNDAE with vanilla ice cream & chocolate sauce	f5
SELECTION OF 2 SCOOP ICE CREAM OR SORBETS (please ask for flavours) (GF)	£5
CRISPY FRIED CHURROS with cinnamon sugar & chocolate sauce	£5.50
VANILLA BAKED CHEESECAKE with fresh raspberries (GF)	f5

SWEET PLATES £ 8	
VANILLA CREME BRULEE with sugared shortbread (GFO)	
VANILLA BURNT BASQUE CHEESECAKE with fresh raspberries & coulis (GF)	
ETON MESS with Chantilly cream & fresh seasonal fruit (GF)	
SEASONAL FRUIT CRUMBLE served with vanilla custard	
STICKY TOFFEE DATE PUDDING with salted butterscotch sauce	
CHEESE BOARD selection of cheese, chutney & butter (GFO)	£9.50

## WINE LIST

WHITE			
Pinot Grigio, Terra Nostra ITV	MED [6.95	IRG 9.95	BOTTLE [24.95
Good wine from Sicily refreshing and light, great with salads & seafood, green & fiinty			
Invenio Chardonnay AUS	MED [6.95	IRG £9.50	BOTTLE [22.95
A classic medium bodied Colombard Chardonnay, with citrus & fresh pineapple notes			
Rag & Bone, Riesling AUS	MED [7.20	IRG [8.45	BOTTLE £23.95
A cracking young wine, new boy on the block, citrus pineapple & lemon on the nose, good on its own			
Nikki Tikki, Sauvignon Blanc NZ	MED £8.50	IRG £9.50	BOTTLE £27.95
For the Marlborough drinkers this licks all the boxes, gooseberry, tropical fruits & plenty of zing			
Pouilly Fume, Loire Valley FRA			BOTTLE [44.95
A French classic, elegant, floral, herbaceous, complexity & power, this is a special wine			
Picpoul de Pinet les Girelles FRA	MED £7.10	IRG [8.15	BOTTLE £24.95
Natural acidity, very fresh, zingy apple notes with a crisp dry finish, great with moules mariniere			
Tores Paso das Bruxas, Alberino SPN	MED [7.45	IRG [8.95	BOTTLE £27.95
Spanish winery, pale yellow colour, peach & apricot, long & pleasant finish, pair with seafood & salads			
RED			
Shiraz Solander AUS (vegan)	MED [6.95	IRG £9.50	BOTTLE £22.95
A vegan wine, soft & fruity with a dark spicy red berry fruit flavour			
Valpolicella DOC Superior Ripasso ITV	MED [7.50	IRG £8.95	BOTTLE £27.95
Intense ruby red colour, strong aromas of cherry, rich, wann, perfect with a thick steak or Sunday lunch			
Legend Medoc Barons du Rothchild Lafite FRA	MED £7.90	IRG £9.50	BOTTLE £34.90
Bordeaux classic, full of blackberry, toasted wood & chocolate, lively & fruity, great with cheese or beef			
Alta Vista Mendoza Malbec ARG	MED £7.95	IRG £9.50	BOTTLE £34.95
A classic Malbec deep & vibrant, intense plum on the nose, dark chocolate aromas, great on its own			
Chianti Fontella DOCG ITV	MED [6.95	IRG [8.45	BOTTLE £23.95
This is a c@cker rich & intense, velvet and scrummy, easy drinking and perfect with grilled meats			
Fish Hoek, Merlot SA	MED £7.10	IRG [8.50	BOTTLE £24.95
Warm rich red wine, spicy undertones, great complexity, plum cherry flavors, great with beef or lamb			
Ca'di Ponti Nero d'Avola ITV	MED [6.95	IRG £7.95	BOTTLE £24.95
Full flavored, spicy red fruit notes, aromas of ripe plum flavours, savoury smoky characters			
ROSE			
Cote du Provence Henri Gaillard FRA	MED £7.50	IRG £8.90	BOTTLE £29.50
Pink petal colour, mouthwatering strawberries, raspberries, well balanced structure, aromatic finish			
La Delfina Rose Pinot Grigio ITV	MED £6.95	IRG £8.50	BOTTLE £23.95
Red berries & cherries on the nose, dry finish with mineral overtones, nice easy drinking wine			
SPARKLING			
Romeo Prosecco ITV £6.95 so 11LI £23.95			
Moe! & Chandon Brut Imperial NV FRA	BOTTLE £85		
A stunning dry champagne, green apple & citrus on the nose, soft effervescences			
Laurent Perrier Cuvee Rose Brut FRA	BOTTLE £75		
This is for the champagne connoisseurs, pink rose taste from the Pinot Noir grape, just beautiful			
Bollinger Special Cuvee NV FRA	BOTTLE £85		
Instantly recognizable and an absolute belter, structure, aromatic complexity, pear brioche & spice, goon...			

TABLE SERVICE IS PROVIDED