

GRAZING

Marinated Olives	4.95
Warm sourdough with tetbury butter, oil & balsamic	4.95
Crispy crackling sticks, sticky toffee apple jam	4.95
Smoked paprika hummus, warm pitta sticks.	4.95

STARTERS

FARMERS SOUP White onion & Local cider veloute, crispy onion sourdough & Tetbury butter.	5.90
HAM & PEA Runny free-range duck scotch egg, summer pea, pickled shallots, edamame, wild herbs	8.50
G&T SALMON Cotswold gin cured salmon, beetroot textures, scorched cucumber, tonic compressed tomatoes, polenta bread.	8.90
OUR CAESAR Smoked chicken, pancetta, crispy gem, charred endive, smashed hazelnuts, soft boiled free-range egg, parmigiano, caesar dressing.	7.80
FANCY AN INDIAN - Seared scallops, coconut spiced sweet curry sauce, fennel & onion bhaji.	10.70

FROM THE GRILL

FULLY LOADED BURGER Handmade 100% british beef pattie, crispy bacon, american cheese, crispy gem, pickle, shallots in a brioche bun finished our burger dressing, skinny fries & slaw	15.00
40 DAY AGED RIB 10oz rib-eye steak, a chefs favourite steak for a reason, always packed full of flavour, served with cafe du paris sauce, field mushroom, confit tomatoes & triple cooked chips. (best served Medium Rare)	24.20
HEREFORDSHIRE RUMP 8oz rump steak, cut from the leanest area so less fat than other steaks but still packs a good punch of flavour, served with cafe du paris sauce, field mushroom, confit tomatoes & triple cooked chips. (best served Medium)	18.50

MAIN COURSE

COTSWOLD LAMB RUMP Sticky shoulder bon bon, spiced carrot paint, orange glazed chicory, roast garlic & mint buttermilk mashed potato, lamb jüs.	17.90
COD LOIN Fresh loin of cod, corn purée, crab potato croquette, chorizo oil, wild herbs.	16.50
A HEN DO Charred Organic Chicken breast, hasselback potato, burnt shallots, asparagus, smooth bread sauce, lemon & rosemary oil.	16.00
PORK PLANK Seared loin, pressed belly, crispy skin, pigs cheek bon bon, rosemary & parmesan polenta, warm baby spinach & carrot salad, smoked paprika dressing.	17.80
COURGETTE KATSU - Panko breaded courgettes, baked aubergine, sticky jasmine rice, pink ginger, red pepper, rocket & wild herb salad, sweet curry sauce.	13.90

SIDES

Triple cooked chips	2.80
Seasonal roasted vegetables	2.70
House salad	2.60
Blue cheese & bacon wedge salad	2.70
Brandy & pink peppercorn sauce	2.10
Truffle Mac 'n' cheese	4.20

DESSERTS

Lemon meringue tart, raspberry sherbet, sorbet.	6.65
Green tea & chocolate tart, rosemary honeycomb	
Salted caramel ice cream.	6.70
PeanutBockerGlory, brownie bits, roasted peanuts, vanilla and caramel sundae, peanut butter shortbread.	6.70
Selection of cheese, frozen grapes, baked crackers and chutney.	7.00

BRUNCH

Served from 11:00am - 3:00pm

THE FULL KINGSCOTE

Air dried bacon, luxury locally made sausages, Black pudding, hash browns, free-range eggs, forest mushrooms, heinz baked beans, sourdough toast with Tetbury butter

12.99

EGGS BENEDICT

Crispy bacon, poached free-range eggs, toasted muffin & homemade hollandaise.

9.99

AVO SALMON

Avocado smashed on rye, smoked salmon, poached free-range eggs, herb oil and super seeds.

12.99

CHILDRENS MENU

Homemade beef burger, american cheese, brioche bun, skinny fries.

Pasta bolognese, shaved parmesan cheese, garlic dough balls, rocket salad.

Crispy bread chicken strips, baked beans, skinny fries

Vegetable pasta bake in a rich tomato & mascarpone sauce, doughballs, carrot salad.

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Ice cream sundae with honeycomb

8.99

COCKTAILS

FARM MOJITO

Blueberry, apple, white rum, fresh mint with sugars and bitters served over crushed ice.

7.50

EARL GREY & WHITE PEACH BELLINI

Earl grey, white peach purée, prosecco

7.50

PORN STAR MARTINI

Passionfruit, lime, vodka, prosecco shot

7.50

ESPRESSO MARTINI

Vodka, coffee liqueur, shot of espresso, fresh coffee beans.

STAYING SAFE IN THE BARN

Please remember to follow our one way systems that are clearly marked out, we will take your order at the table for food and drinks. please make your server aware of any allergies or intolerances.



SUNDAY LUNCH MENU

GRAZING

Marinated Olives.	4.95
Warm sourdough with tetbury butter, oil & balsamic	4.95
Crispy crackling sticks, sticky toffee apple jam	4.95
Smoked paprika hummus, warm pitta sticks.	4.95

STARTERS

FARMERS SOUP White onion & Local cider veloute, crispy onion sourdough & Tetbury butter.	5.90
HAM & PEA Runny free-range duck scotch egg, summer pea, pickled shallots, edamame, wild herbs	8.50
G&T SALMON Cotswold gin cured salmon, beetroot textures, scorched cucumber, tonic compressed tomatoes, polenta bread.	8.90
OUR CAESAR Smoked chicken, pancetta, crispy gem, charred endive, smashed hazelnuts, soft boiled free-range egg, parmigiano, caesar dressing.	7.80
FANCY AN INDIAN - Seared scallops, coconut spiced sweet curry sauce, fennel & onion bhaji.	10.70

MAIN COURSE

HEREFORDSHIRE ROAST BEEF , gigantic yorkshires, seriously crispy roasties, rich beef gravy	14.95
GLOUCESTER OLD SPOT , Roast loin, crispy crackling, sticky date stuffing, roasties & pork gravy	14.95
COTSWOLD LAMB , Slow roasted garlic studded & mint rubbed lamb, roasties, stuffing, minted gravy	14.95
COD LOIN , Fresh loin of cod, corn purée, crab potato croquette, chorizo oil, wild herbs.	16.50
NUT ROAST , Handmade nut roast, stuffing, crispy roasties, gravy	13.90

*All served with cauliflower cheese, rosemary & honey glazed root veg, courgette, pea & pancetta fricassee
Buttered new potatoes.*

SIDES

Extra roast potatoes	2.95
Yorkshire pudding	1.10

DESSERTS

Lemon meringue tart, raspberry sherbet, sorbet.	6.65
Green tea & chocolate tart, rosemary honeycomb Salted caramel ice cream.	6.70
PeanutBockerGlory, brownie bits, roasted peanuts, vanilla and caramel sundae, peanut butter shortbread.	6.70
Selection of cheese, frozen grapes, baked crackers and chutney.	7.00

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AVO SALMON

Avocado smashed on rye, smoked salmon, poached free-range eggs, herb oil and super seeds.

12.99

CHILDRENS MENU

Childrens roast beef

Childrens roast pork

Childrens lamb

Vegetable pasta bake in a rich tomato & mascarpone sauce, doughballs, carrot salad.

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Ice cream sundae with honeycomb

8.99

COCKTAILS

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