



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

POPPED CORN Sweet potato & corn velouté, cep popped maize, harissa oil.	6.95
STICKY SHIN Braised shin of beef bon bons with a polenta crust, asian salad, sticky miso bbq dip.	8.90
G&T SALMON Bristol gin cured salmon, beetroot textures, scorched cucumber, tonic compressed tomatoes, polenta bread.	8.95
OUR CAESAR Smoked chicken, pancetta, crispy gem, endive, hazelnuts, soft boiled free-range egg, parmigiano, dressing.	8.90
SCALLOPS - Seared scallops, cauliflower cheese purée, crispy shallot rings, lardons, wild herbs	11.90

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	17.70
BREAM Guilt-head bream, cockle popcorn, samphire, beetroot gnocchi, Champagne and tarragon sauce.	17.70
NUT ROAST , Handmade nut roast, stuffing, crispy roasties, gravy	13.90
<i>All served with cauliflower cheese, rosemary & honey glazed root veg, courgette, pea & pancetta fricassee</i>	
<i>Buttered new potatoes.</i>	

SIDES

Extra roast potatoes	2.95
Yorkshire pudding	1.10

DESSERTS

White chocolate pannacotta, poached rhubarb, orange sorbet, candied pistachio.	7.50
Blueberry & almond cake, sticky honey & blueberry in a frangipane tart, granola crumble, vanilla bean ice cream.	7.50
Strawberries & cream, chantilly cream, compressed strawberries, meringue shards.	7.50
Selection of local cheeses, frozen grapes, baked crackers and chutney.	8.20

BRUNCH

Served from 11:00 - 15:00pm Daily

THE FULL KITCHEN 2 rashers of dry aged bacon, 2 luxury sausages, free-range eggs, butter roasted mushrooms, plum tomato, heinz baked beans, chunky sourdough, Netherend farm butter.	14.95
YOGHURT BOWL Creamy local yoghurt topped with fresh berries, coulis, homemade granola & super seeds.	8.95
OUR EGGS Perfectly poached free-range eggs topped with velvety rich hollandaise sauce, toasted bottom oven baked muffins.	8.95
ADD CRISPY BACON +	1.80
ADD SMOKED SALMON +	2.50

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

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.

7.50

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.