

The Kitchen Menu

Served from 12pm - 3.30pm

At the heart and soul of our food and drink offer is a desire to celebrate all things seasonal and local. All our dishes are freshly prepared in the Westonbirt kitchen or by our trusted local partners. Please see our specials board situated at the till for today's pie, soup flavour & other daily specials.

Small Plates

Homemade soup of the day served with a <i>Hobbs House</i> seeded roll and butter (VGO)(GFO)	£6.95
Smoked Salmon, crème fresh, dill & lemon rilette with toasted focaccia and watercress salad (GFO)	£8.95
Brussels pâté with toasted focaccia, piccalilli and dressed mixed leaf garnish (GFO)	£8.95
Bubble and squeak served with spiced tomato chutney & mixed leaf salad topped with a poached egg (GF)(VGO without egg)	£8.95

Toasted Ciabatta

Tuna, red onion & Cheddar toasted ciabatta served with dressed mixed leaf salad (GFO)	£9.50
BBQ chicken and smoked Cheddar ciabatta served with dressed mixed leaf salad (GFO)	£9.50
Vegan 'Feta', sun blushed tomato and basil oil ciabatta with dressed mixed leaf salad (VG)(GFO)	£9.50

Large Plates

Handmade, locally sourced Jesse Smith pie, served with seasonal vegetables, skin on fries & gravy (See our specials board)	£14.95
Spiced five bean chilli in roasted tomato, smoked paprika sauce with vegan yoghurt & toasted garlic ciabatta(VG)(GFO)	£13.95
Golden ale battered fish and chips served with peas and homemade tartare sauce (GF)(DF)	£15.25
Trio of beetroot salad, pickled carrot, rocket, topped with toasted walnuts, vegan 'Feta' and beetroot ketchup (VG)(GF)	£13.95
Ploughman's to share: <i>Hobbs House</i> cheddar cheese scone, Brussels pâté, pastrami and Wiltshire ham served with piccalilli, spiced tomato chutney, pickled onions, cheddar cheese, celery and salted butter.	£18.95
Baked Camembert to share topped with garlic and rosemary, served with real ale chutney and toasted garlic herb ciabatta (V)(GFO)	£16.95

Jacket Potatoes

Oven-baked jacket potato served with dressed mixed leaf salad. (VG)(GF)	£4.95
Heinz baked beans (VG)(GF)	£7.95
Melted Cheddar cheese (V)(GF)	£7.95
Coronation chicken (DF)	£8.45
Tuna & red onion mayonnaise (DF)(GF)	£8.45
Mixed bean chilli (VG)(GF)	£7.95
Additional toppings	£2.00

Sides

Skin on fries (VG)(GF)	£4.50
Roll & butter (VGO)(GFO)	£1.50
Seasonal vegetables (VG)(GF)	£4.25
Dressed house salad (VG)(GF)	£4.25
Garlic & herb ciabatta (VG)	£4.25
Chip shop style curry sauce (V)(GF)	£2.00

Dessert

£6.25 Each

Treacle tart with Marshfield Farm vanilla ice cream (VGO)
Apple, pear & ginger crumble with custard. (VG)(GF)
White chocolate & raspberry cheesecake with Marshfield Farm vanilla ice cream.

We hope that you enjoy your food. Please be aware that our food may contain or come into contact with common allergens, such as dairy, eggs, wheat, soybeans, nuts, peanuts, fish, shellfish or wheat.

Please ask your server for more information on specific allergens relating to menu items and notify us if you have any allergens or dietary requirements.

V - Vegetarian | VG - Vegan | VGO - Vegan Option | GF - Gluten Free | GFO - Gluten Free Option (please specify when ordering at the tills) | DF - Dairy Free

Hot Drinks

Single-origin coffee from Clifton Coffee Roasters

Espresso	£3.00
Americano	£3.20
Cappuccino	£3.60
Latte	£3.60
Flat white	£3.60
Macchiato	£3.20
Cortado	£3.30
Hot chocolate	£3.75
Mocha	£4.10
Chai latte	£3.60

Babyccino	£0.95
Children's hot chocolate	£2.75

Extra shot	£1.50
Oat/soya milk	Free
Syrups: vanilla, hazelnut, caramel	£0.85
Marshmallows	£0.60
Whipped cream	£0.80

Teas

Clifton Tea – plastic free teabag
Breakfast blend, decaff, earl grey, chamomile,
lemongrass & ginger, peppermint, green, hibiscus &
berry and strawberry rooibos

Drinks

Wine

White Wine

Orsino Pinot Grigio 2019, Lazio, Italy
 £7.50 175ml / £9.00 250ml / £25 bottle

Aloe Tree Chenin Blanc 2019, Western Cape,
 South Africa
 £9.50 175ml / £11.50 250ml / £28 bottle

Rosé Wine

Pinot Grigio Rose 2019, Sapuri, Pavia, Italy
 £7.50 175ml / £9.50 250ml / £25 bottle

Red Wine

Terre Allegre, Sangiovese 2019, Puglia, Italy
 £7.50 175ml / £9.00 250ml / £25 bottle

Para Dos Malbec 2019, San Juan, Argentina
 £9.50 175ml / £11.50 250ml / £28 bottle

125ml glass available

Sparkling Wine

Di Maria Prosecco Spumante NV,
 Valdobbiadene, Veneto, Italy
 £9.00 200ml bottle

Cold Drinks

Cawston Press cans	£3.25
Rhubarb & apple	
Cloudy apple	
Ginger beer	
Elderflower lemonade	

San Pellegrino cans	£3.25
Aranciata Rosso (blood orange)	
Pompelmo (grapefruit)	
Limonata (lemon)	

Coca-Cola	£3.25
Diet Coke/Zero Coke	£3.00

Bottled Bensons Juices	£3.95
Raspberry & apple	
Apple & mango	
Orange juice	

Bradleys still lemonade	£3.95
DrinksByLucy sparkling elderflower	£4.75
Our Small Farm bottled apple	£4.15
Bath water (sparkling)	£2.50
Bath water (still)	£2.50

Cawston Press cartons	£1.50
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Beer & Cider

Birra Moretti 4.8% 330ml bottle, lager, Italy	£5.50	Heineken Zero 0% 330ml bottle, Holland	£4.75
Hawkstone Pilsner 3.8% 330ml bottle, Cotswold Brew Co.	£5.95	Eccentric English Apple 4% 330ml can, Bensons, medium-dry	£5.95
Hawkstone IPA 5.2% 330ml bottle, Cotswold Brew Co.	£5.95	Sweet Cheeks - Blackberry & Elderberry Cider 4% 330ml bottle, Cotswold Cider Co, blush cider	£6.50
Daura Damn, 5.4% 330ml bottle, Gluten-free lager, Spain	£6.00	Hawkstone Cider 5.0% 500ml bottle, Cotswold Brew Co.	£6.50



Forestry England