The Kitchen Menu

Order between 12pm - 3.30pm

At the heart and soul of our food & drink offer is a desire to celebrate all things seasonal & 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 soup flavour and other daily specials.

Large Plates

É	Slow cooked beef cottage pie topped with chive mash and served with braised red cabbage. (GF)	£16.50
l	Salmon and dill fishcakes, skin on fries, crushed peas and burnt lemon tartar sauce.	£14.50
	Locally sourced pie of the day (see specials board for flavour) served with chive mashed potato, braised red cabbage, gravy, crispy onions, parsley and pink peppercorn.	£16.95
	Vegetarian pie served with chive mashed potato, braised red cabbage, gravy, crispy onions, parsley and pink peppercorn.	£16.95
-	Blanchard Farm pork Cumberland ringed sausage, chive mash and buttered greens with a caramelised onion and Butcombe beer gravy, crispy onions and parsley. (GFO)	£14.95
i de la constante de la consta	Vegan sausages, chive mash and buttered greens with a caramelised onion and Butcombe beer gravy, crispy onions and parsley. (VG) (GFO)	£14.95
	Three cheese macaroni topped with garlic and parsley crumb. (VGO) Add smoked pork hot dog, barbeque sauce and crispy onion + £3.95 Add leek pesto, mozzarella and sun blushed tomatoes + £3.95	£12.95

Ploughmans with mature Cheddar and double Gloucester cheese, spiced tomato chutney, apple, grapes, pickled vegetables, crunchy focaccia roll and Netherend Farm butter. (GFO)

Meat board, half a scotch egg, sliced Wiltshire ham, game terrine, gherkins, spiced tomato chutney, pickled vegetables, crunchy focaccia roll and Netherend Farm butter.

£9.50

£5.95

mato chutney, For one person £15.00 For two people £25.00

For one person £15.00

For two people £25.00

Jacket Potatoes

Oven-baked jacket potato
served with dressed mixed leaf salad.
Choose one filling from below.
(add extra fillings for + £2.25 each)

Three cheese; double Gloucester, mozzarella & Cheddar. (V)(GF)

Baked beans. (VG)(GF)

Tuna mayonnaise with red onion. (GF)

Coronation chicken. (GF)

Crispy bacon slaw. (GF)

Autumn slaw. (VG) (GF)

Plain potato with no filling. (VG)(GF)

Toasties

Served in Hobbs House sourdough with autumn slaw, spiced tomato chutney and fries. £12.25

<u>Grilled cheese</u> - West Country Cheddar, mozzarella and double Gloucester with pink onions. (V) (GFO)

<u>Beef brisket</u> - slow cooked beef brisket, Stilton, pickled onions and crispy onions. (GFO)

<u>Creamed leek and mustard</u> - creamed leeks. Dijon mustard and pink onions. (VG)

Small Plates

Homemade soup of the day with a Hobbs House wholemeal bread roll, Netherend Farm butter and toasted seeds. (GFO) (VGO)

Wild game, pancetta and prune terrine, plum chutney, £8.95 Netherend Farm butter and toasted sourdough.

Slow roasted tomato, red onion and confit garlic on toasted sourdough with mozzarella and leek pesto. (V) (GFO) (VGO)

Black pudding and chorizo croquettes, brown sauce and pickled onions.

Devonshire cheese scone served with cured smoked ham, apple chutney and cornichons.

Sides

Skin on fries. (VG)(GF)	£4.75
Roll & butter. (VGO) (GFO)	£1.75
Mixed leaf salad. (VG)(GF)	£4.50
Autumn slaw. (VG) (GF)	£4.75
Buttered Greens. (VG) (GF)	£4.75

Dessert

£6.75 Each

Waffle stack with ice cream and berry compote. (V) (VGO)

Sticky toffee pudding with vanilla ice cream. (V) (GF)

FOOD ALLERGIES AND INTOLERANCES, we try our very best to ensure your food is suitable for you, however our food is prepared in an environment in which allergenic ingredients are present.

Whilst every care is taken in the preparation of your meal, we cannot quarantee dishes are 100% free from allergenic ingredients.

Ingredients may have changed since your last visit so please ask a team member for further details or 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 available, please ask when ordering I GF - Gluten Free I GFO - Gluten Free Option available, please ask when ordering at the tills.

Hot Drinks

Single-origin coffee from Clifton Coffee Roasters

Espresso	£3.40	
Americano	£3.40	
Cappuccino	£3.80	
Latte	£3.80	
Flat white	£3.80	
Macchiato	£3.40	
Cortado	£3.50	
Hot chocolate	£4.00	
Mocha	£4.35	
Chai latte	£3.80	
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Babyccino	£1.00	
Children's hot chocolate	£3.00	
Extra shot	£1.60	
Oat/soya milk	Free	
Syrups: vanilla, hazelnut, caramel	£0.90	
Marshmallows	£0.65	
Whipped cream	£0.85	
Teas	£3.25	
Clifton Tea – plastic free teabag		
Breakfast blend, decaff, earl grey, chamomile,		
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lemongrass & ginger, peppermint, green, hibiscus &

Drinks

Wine

White Wine

Orsino Pinot Grigio 2019, Lazio, Italy £7.50 175ml / £9.00 250ml / £27 bottle

Aloe Tree Chenin Blanc 2019, Western Cape, South Africa £9.50 175ml / £11.50 250ml / £29 bottle

Rosé Wine

Pinot Grigio Rose 2019, Sapuri, Pavia, Italy £7.50 175ml / £9.50 250ml / £27 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

Beer & Cider

berry and strawberry rooibos

Beer & ereer		C	66 75
		Cotswold Prime Cider 4.6%	£6.75
Birra Moretti 4.8%	£5.95	500ml bottle, Cotswold Cider Co, medium-dry	
330ml bottle, lager, Italy			
Some Boccie, tager, reaty		Thatchers Zero 0%	£6.00
			20.00
Birra Moretti Zero 0%	£5.00	500ml bottle, Thatchers Cider Co, medium-dry	
330ml bottle, Holland			
SSOM Society Frontaina		Thatchers Gold 4.8%	£6.50
			20.50
Hawkstone Pilsner 3.8%	£6.25	500ml bottle, Thatchers Cider Co, medium-dry	
330ml bottle, Cotswold Brew Co.			
All lines and a second control of the control of th		Hawkstone Cider 5.0%	£7.00
			27.00
Hawkstone IPA 5.2%	£6.25	500ml bottle, Cotswold Brew Co, dry cider	
330ml bottle, Cotswold Brew Co.			
330// Boccie, coesword Brew co.			

Cold Drinks

Cawston Press cans	£3.45
Rhubarb & apple	19:0
Cloudy apple	
Ginger beer	A A
Elderflower lemonade	
San Pellegrino cans	£3.45
Aranciata Rosso (blood orange)	
Limonata (lemon)	
1	62.25
Lemonade can	£3.25
Coca-Cola	£3.25
Diet Coke/Zero Coke	£3.00
Gusto Organic bottles	£4.25
Fiery Ginger beer with Jalapeno	5
Sparkling Sicilian Blood orange	
Sparkling Sicilian lemon & Yuzu	7
Bottled Bensons Juices	£4.25
Apple juice	
Raspberry & apple	
Apple & mango	LL 3
Orange Juice	
Orange juice	£4.25
Hullabaloos still lemonade	
Hullabaloos still lemonade	£4.25
Hullabaloos still lemonade Our Small Farm bottled apple	
Hullabaloos still lemonade Our Small Farm bottled apple Handpicked Gloucestershire apples,	
Hullabaloos still lemonade Our Small Farm bottled apple	£4.50
Hullabaloos still lemonade Our Small Farm bottled apple Handpicked Gloucestershire apples, traditionally pressed	
Hullabaloos still lemonade Our Small Farm bottled apple Handpicked Gloucestershire apples, traditionally pressed Blenheim Palace Water	£4.50
Hullabaloos still lemonade Our Small Farm bottled apple Handpicked Gloucestershire apples, traditionally pressed Blenheim Palace Water Sparkling water	£4.50
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