The Kitchen

At the heart and soul of our food and drink offer is a desire to celebrate all things local. Our inspiration is drawn from the seasons and produce from suppliers who call Tetbury and the surrounding areas home. All our dishes are freshly prepared in the Westonbirt kitchen.

Starters	
Bubble and squeak, poached egg and dressed leaf (GF)(DF)(VGO)	£5.95
Duck hash cake, beetroot ketchup, spring onion and rocket salad (GF)(DF)	£5.95
Soup of the day with crusty roll (V) (GFO)(DF)	£6.25
)/£13.50
Smothered nachos	
Add chilli or vegan chilli for £5.50	
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Coleridge Hill white wine, Three Choirs £5.70 – one of England's oldest vineyards £11.40.	/£8.50/ /£34.00

here in Gloucestershire

Nibbles	
Pigs in blankets in a honey and mustard glaze	£6.00
Jalapeno poppers (V)	£6.00
Marinated olives (GF)(DF)(VG)	£3.75
Sides	48
Fries (GF)(DF)(VG) Kale (GF)(DF)(VG) Roll & butter (GFO) Gravy	£3.95 £3.95 £3.95 £3.95

Mains			
Breaded scampi, skin on fries, peas served with tartar sauce and lemon		£9.50	
Salmon rillette on toasted sourdough served with rocket salad	\	£9.50	
Confit duck leg with a tomato, mixed bean and chilli cassoulet, served with wilted spinach (GF)(DF)		£12.50	
Roasted cauliflower toasted almond korma, spiced rice and raisins served with poppadum's (DF)(VE)		£13.50	
Pulled turkey, cranberry & chestnut stuffing, cranberry sauce wrapped in a toasted Yorkshire pudding with gravy		£14.50	
Vegan meatballs spaghetti served with vegan cheese (VG)(DF)		£15.00	
Chilli con carne, basmati rice served with sour cream		£16.00	
Braised beef short rib, horseradish and chive mash served with kale and red wine jus (GF)		£17.00	

£11.40 /£34.00

Desserts		
Apple and pear oat top crumble with custard (GF)(DF)(VE)	£4.95	
Traditional x-mas pudding with brandy custard (V)	£5.50	
Chocolate marquise with salted caramel ice cream (V)	£5.50	

