

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.

Jacket Potatoes

Oven-baked jacket potato
served with dressed mixed leaf salad. £9.50

Choose one filling from below.
(add extra fillings for + £2.25 each)

Baked beans. (VG)(GF)
Melted Cheddar cheese. (V)(GF)
Fennel slaw (VG)
Tuna mayonnaise with red onion. (GF)
Miso BBQ Beef Brisket
Plain potato with no filling. (VG)(GF) £5.95

Toasties

Served in Hobbs House sourdough with spiced
tomato chutney and fennel slaw £11.25

Grilled cheese - West Country Cheddar, Mozzarella
and double Gloucester with pink onions. (V) (GFO)

Beef brisket - slow cooked beef brisket, Stilton, roast
garlic mayo and crispy onions. (GFO)

Tuna melt - West Country Cheddar, tuna mayonnaise,
red onion and chive. (GFO)

Wild mushroom - roasted wild mushrooms with
braised leek and vegan cheddar (VG)

Small Plates

Homemade soup of the day with a wholemeal
seeded roll, Netherend Farm butter and
toasted seeds. (GFO) (VGO) £7.50

Wild mushroom and braised leek picnic pie,
pickled garden vegetables and fennel slaw (VG) £9.00

Smoked salmon picnic pie filled with a soft
boiled egg and braised leeks, pickled garden
vegetables and fennel slaw. £9.00

Goats cheese bon bons, beetroot ketchup,
toasted walnuts and baby watercress (V) £8.00

Golden beetroot, onion, confit garlic tarte tatin,
creme fraiche and baby watercress. (V) £9.00

Large Plates

Tagliatelle Arrabiata with Nduja meatballs, parsley leek pesto and parmesan. £15.50

Monkfish scampi, pea puree, skin on fries, burnt lemon and a tartare sauce £16.50

Dry aged beef burger in a smash bun with lettuce, gherkin, pickled onion and house sauce,
served with skin on fries and fennel slaw (add bacon +£2.00, add cheese +£1.50) £17.00

Cumin roasted cauliflower salad with couscous, orange, pomegranate, local leaves, apricot puree and
toasted seeds (VG) £15.25

Nicoise salad with cos lettuce, green beans, sun blushed tomatoes, new potatoes, soft boiled egg,
cucumber, herbs and house dressing (V) (VGO without egg) £13.00
Add poached chicken +£4.00
Add hot smoked salmon +£4.00

Ploughmans with West Country Cheddar, pulled ham hock, pickled garden vegetables, summer apple
chutney and toasted foccacia (GFO) £15.50
Ploughmans for one £25.00
Sharing ploughmans for two people

Sides

Skin on fries. (VG)(GF) £4.75

Roll & butter. (VGO)(GFO) £1.75

Mixed leaf salad. (VG)(GF) £4.50

Fennel slaw (VG) £4.75

Dessert

£6.75 Each
Glazed lemon tart, with raspberry ripple cream (VGO)

Baked Lotus Biscoff cheesecake, Biscoff crumb and
Vanilla ice cream (V)

Apple and cinnamon tarte Tatin, apple compote and
vanilla ice cream (V)

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 guarantee 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 | GF - Gluten Free | GFO - Gluten Free Option available (please specify 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

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,
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 / £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

Cold Drinks

Cawston Press cans	£3.45
Rhubarb & apple	
Cloudy apple	
Ginger beer	
Elderflower lemonade	

San Pellegrino cans	£3.45
Aranciata Rosso (blood orange)	
Limonata (lemon)	

Iford Soda cans	£3.75
Apple & Raspberry	
Apple & Rhubarb	

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

Gusto Organic bottles	£4.25
Fiery Ginger beer with Jalapeno	
Sparkling Sicilian Blood orange	
Sparkling Sicilian lemon & Yuzu	

Bottled Bensons Juices	£4.25
Raspberry & apple	
Apple & mango	
Orange juice	

Still lemonade	£4.25
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Our Small Farm bottled apple	£4.50
Handpicked Gloucestershire apples, traditionally pressed	

Blenheim Palace Water	£2.75
Sparkling water	
Still Water	

Cawston Press cartons	£1.60
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Beer & Cider

Birra Moretti 4.8%	£5.95	Heineken Zero 0%	£5.00
330ml bottle, lager, Italy		330ml bottle, Holland	
Hawkstone Pilsner 3.8%	£6.25	Thatchers Zero 0%	£6.00
330ml bottle, Cotswold Brew Co.		500ml bottle, Thatchers Cider Co, medium-dry	
Hawkstone IPA 5.2%	£6.25	Thatchers Gold 4.8%	£6.50
330ml bottle, Cotswold Brew Co.		500ml bottle, Thatchers Cider Co, medium-dry	
		Hawkstone Cider 5.0%	£7.00
		500ml bottle, Cotswold Brew Co, dry cider	



Forestry England