



DINNER MENU



Friday 15 September 2023

Opening times - 7.00pm to 8.15pm

STARTERS

Avocado & Prawn Salad with Marie Rose Sauce.**

£8.95

Pan Fried Prawns with Rice and Sweet Chilli Sauce.

£8.50

Chilled Melon with fresh Strawberries & Raspberries with Strawberry Confit.

£7.55

Sauteed Portabello Mushrooms in Garlic Butter with Ciabatta

£7.60

Warmed Buttered Asparagus wrapped in Prosciutto with a Parmesan Cheese Gratin.

£8.50

Deep fried Japanese Style Torpedo Prawns in Tempura Batter with Teriyaki Sauce.

£8.50

Deep fried Whitebait served with Tartare Sauce.

£8.15

Home-made Chicken Liver Pate with a Home-made Red Onion Chutney.

£8.25

Chicken Caesar Salad

£9.25

Home-made Soup of the Day.*

£8.85

Served with: * White or Granary Roll. ** Brown Bread & Butter. *** White or Granary Toast.

MAIN DISHES

Roast Topside of English Beef with Yorkshire Pudding & Horseradish Sauce.

£22.50

Braised Breast of Chicken Provencale with a Cheddar Cheese Gratin.

£20.15

Home-made Steak & London Pride Ale Pie with Puff Pastry Top.

£21.95

Slow Roasted Breast of Barbary Duck with a Cherry & Red Wine Sauce.

£22.55

Grilled Honey Roast Gammon Ham with Pineapple & Brown Sugar.

£20.95

Grilled Fillet of Local Bibury Rainbow Trout Almondine.

£21.75

Poached Fillet of Cod Mornay with a Cheddar Cheese Gratin.

£23.75

The above main dishes are served with a selection of Vegetables & Potatoes of the Day

DESSERTS

Home-made Fresh Blackberry & Bramley Apple Crumble with Custard.

£7.90

Warmed Black Cherries with Brandy & fresh Cream.

£8.50

Home-made Crème Brulee.

£8.05

Banana & Toffee Sundae.

£7.80

Chocolate Fudge Cake with Chocolate Sauce.

£8.40

Fresh Strawberry Pavlova

£8.35

Fresh Strawberry & Blueberry Melba.

£8.15

Home-made Mango Mousse with fresh Cream.

£8.30

Salted Caramel Cheesecake with Salted Caramel Sauce & fresh Cream.

£8.30

Meringue Glace

£7.90

Marshfield Ice Cream/Sorbets
(Two Scoops).

£7.80

Cheese & Biscuits.

£9.40

ICE CREAM: Vanilla Clotted Cream, Succulent Strawberry, Blackberry & Clotted Cream, Salted Caramel, Chocolate, Very Cherry, Mint Choc Chip. SORBET: Blackcurrant, Mango, Raspberry.

Ice Cream instead of Fresh Cream - Extra £0.45.

Extra Scoop of Ice Cream with Dessert- £0.75.

Gratuities are left to the discretion of our guests.

All prices include VAT at 20%





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MAIN DISHES - Additional

Deep fried Fillet of Atlantic Cod in Crispy Batter served with Tartare Sauce. £20.50

Deep fried Breaded Wholetail Scampi served with Tartare Sauce. £17.90

Grilled Mature English 8 oz Sirloin Steak.** £25.70

Southern Fried Chicken Strips with a BBQ Sauce Dip. £16.80

Breast of Chicken Grilled with Chorizo & Cheddar Cheese. £16.45

The dishes above are served with a choice of Chunky Chips or New Potatoes.

*** Dishes served with fried Mushrooms & grilled Tomato*

Sliced Smoked Salmon & Prawn Salad with Marie Rose Sauce. £19.90

Greek Salad with Feta Cheese & Olives £15.75

Chicken Caesar Salad with Croutons & Parmesan Cheese. £15.90

Home-made Chilli con Carne with Rice, Nacho & Sour Cream. £13.95

Home-made Lasagne Bolognaise with Garlic Bread £15.70

MAIN DISHES - Vegetarian

Home-made Cashew Nut & Lemon Bake £16.20

Home-made Spicy Moroccan Chick Pea & Vegetable Stew £16.20

Home-made Quorn Lasagne £16.20

The dishes above are served with a choice of Chunky Chips or New Potatoes.

SHARING

Anti Pasti Sharing Board for two persons. £17.40

Includes Olives, Chorizo, Prosciutto, Camembert, Feta, Sundried Tomato & Ciabatta Bread.

SIDES

Portion of Peas £1.40 Portion of Vegetables of the Day £3.05

Mixed Seasonal Salad £4.15 White or Granary Cottage Roll. £1.90

Fried Onion Rings £4.15 Warmed Nacho's with Cheese £5.00

Garlic Bread (Three Slices) £4.15 Garlic Bread Grilled with Mozzarella £4.75

Green Peppercorn Sauce £4.15 Stilton & Port Sauce £4.15

Spicy Potato Wedges with Cheddar £4.15 Chunky Chips £4.15

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