



Example Menu

Food served noon till 7pm

Please inform us of ANY dietary requirements.

*All Roasts served with Seasonal Vegetables & Roast Potatoes*

Roast Beef Sirloin with Homemade Yorkshire Pudding & Fresh Horseradish £18.50  
(Cooked Rare, Medium or Well done)

Roast Orchard Pork Loin with Sausage Meat and Apricot Stuffing, Homemade Yorkshire Pudding and Apple  
Sauce £17.95

Baked Venison Cottage Pie with Rosemary & Comte Crust, Roast Potatoes and Braised Red Cabbage £16.95

Extra Yorkshire Pudding £1.50

Small Roast £11.95

Pan Fried Salmon Fillet with Garlic Sauteed Prawns, Crushed Peas, Roast Potatoes and Seasonal  
Vegetables £17.95

Pan-Fried Salt Baked Celeriac Steak with Chestnut Mushroom, Vegan Mozzarella and Parsnip Wellington,  
Red Wine Jus, Seasonal Vegetables and Roast Potatoes £17.50

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**Homemade Desserts £7.95**

Sticky Toffee Pudding with Butterscotch Sauce and Rum and Raisin Ice Cream

Chocolate Brownie with Hot Chocolate Sauce, Honeycomb and Coconut Ice Cream (gf)

Apple Tart Tatin with Apple Crisps, Apple Cider Syrup and Vanilla Ice Cream (ve)

Winter Berry Eton Mess with Vanilla Chantilly Cream and Caramelised White Chocolate (gf)

Panettone Bread & Butter Pudding with Brandy Custard

Local Manor Farm Chedworth Cheese Board £8

**An optional 10% service charge is added to all bills.**