

Starters

Seasonal soup of the day	£6.50
<i>served with your choice of white or granary bloomer & butter v gfo</i>	
Warm pear, walnut & Worcestershire Blue cheese salad	£7.50
<i>with toasted sourdough croutons dressed with balsamic v gfo</i>	
Grilled goat's cheese crouton	£7.50
<i>served on a bed of leaves dressed with toasted walnuts & home-made chutney v gfo</i>	
Wild mushrooms on toast	£7.75
<i>sautéed in garlic oil served on toasted sourdough vegan gfo</i>	<i>add Worcestershire Blue cheese £1.75</i>
Chef's rustic farmhouse pâté	£7.95
<i>served with home-made chutney & toasted sourdough gfo</i>	

Main dishes

Crispy beer-battered sustainable cod	£12.95
<i>served with chunky chips, garden peas, home-made chunky tartare sauce & a lemon wedge gfo</i>	
Chef's creamy wild mushroom & spinach linguine	£13.45
<i>served with garlic sourdough v gfo</i>	<i>add goat's cheese £1.75</i>
Roasted beetroot & chestnut mushroom bourguignon	£13.95
<i>cooked in a tomato, smoked paprika & garlic sauce served with fluffy white rice vegan gfo</i>	
Crisp Gloucester Old Spot belly pork with a wholegrain mustard & whisky sauce	£15.95
<i>served with creamed sage potato & seasonal vegetables gfo</i>	
Braised Ashleworth Court Farm Hereford beef with Worcestershire Blue cheese	£15.95
<i>served with a puff pastry lid, seasonal vegetables & chunky chips</i>	
Oven-roasted supreme of chicken with a wild mushroom & white wine cream sauce	£16.95
<i>served with crisp Parmenter potatoes & seasonal vegetables gfo</i>	
Local slow-braised venison & root vegetable casserole	£16.95
<i>braised with juniper berries, thyme & Merlot served with home-made dauphinoise potatoes gfo</i>	
Oven-roasted fresh hake fillet	£19.95
<i>served on a bed of butternut squash risotto topped with home-made herb gremolata gfo</i>	

From the grill

Cooked in our charcoal oven for succulence & authentic flavour using sustainable charcoal from Westonbirt Arboretum

Ashleworth Court Farm burger	£12.95
<i>6oz pure-bred Hereford beef burger, chef's chilli jam, crisp lettuce & beef tomato served with home-made rustic coleslaw & chunky chips</i>	
<i>add a topping – streaky bacon, Worcestershire Blue chesse or Applewood Smoked cheddar £1.75</i>	

Locally sourced steaks by Ben Creese Butchers	6oz rump £14.95
<i>served with home-made onion rings, chunky chips & house salad gfo</i>	8oz sirloin £21.95
	12oz rump £22.95
<i>add a sauce – peppercorn (gfo), creamy stilton & bacon (gfo) or wholegrain mustard & whisky £2.95</i>	

Please also see our daily specials board or ask a member of staff

Sharing plates

Baked Camembert for two **£14.95**
studded with garlic & rosemary served with home-made chutney, dipping oil & garlic sourdough v gfo

Ploughman's platter for two **£20.95** / for four **£39.95**
honey-roasted ham, chef's farmhouse paté, sliced topside of local beef, Worcestershire Blue cheese, Applewood Smoked cheddar & goat's cheese served with home-made chutney, pickled onions, selection of fresh bread & dressed house salad gfo

Children's dishes

Ashleworth Court Farm pork & herb sausages **£7.25**
served with skinny fries, garden peas & gravy gfo

Chef's creamy wild mushroom & spinach linguini **£7.25**
served with garlic sourdough bread v gfo

Crisp battered sustainable cod **£7.50**
served with skinny fries & garden peas gfo

Crispy chicken goujons **£7.50**
served with skinny fries & garden peas gfo

Sides & nibbles

Fresh bread v gfo	£2.50	Parmenter potatoes v gfo	£3.50
Home-made rustic coleslaw v gfo	£2.50	Chunky chips v gfo	£3.50
Mixed leaf salad v gfo	£2.95		<i>add cheese £1.50</i>
Home-made giant battered onion rings v gfo	£2.95	Skinny fries v gfo	£3.50
Garlic bread v gfo	£3.25		<i>add cheese £1.50</i>
Side of seasonal vegetables v gfo	£3.95		

Home-made desserts

Chocolate brownie with chocolate sauce & bourbon vanilla ice-cream gfo vegan option **£7.45**

Poached pear & mulled wine crème brûlée with home-made shortbread biscuits gfo **£7.45**

Toffee Apple & sultana bread & butter pudding with vanilla-infused custard **£7.45**

The Royal Exchange sticky toffee pudding with home-made toffee sauce & Biscoff ice-cream **£7.45**

Classic local cheeseboard **£7.95**
served with Worcestershire Blue cheese, Applewood Smoked cheddar, goat's cheese, crackers & home-made chutney gfo

Winstone's Cotswold ice-creams & sorbets

Ice-cream: vanilla gf, mint choc chip gf, blackberries & cream gf, Biscoff, honeycomb gf, chocolate gf **1 scoop £1.95**
2 scoops £3.75

Dairy-free Ice-cream: dark chocolate gf, raspberry gf vegan **3 scoops £5.25**

gf/gfo = gluten free dish or gluten free option available. Please ask your server for details. Some of our fish dishes may contain small bones. Some dishes contain nuts, gluten or other food allergens, so please inform your server of any allergies or dietary requirements. An allergen advice menu is available upon request. Prices are inclusive of VAT. Please note that we do not accept American Express.

As well as offering home-reared pork, pure-bred Hereford beef and naturally grazed lamb reared on our farm at Ashleworth Court whenever possible, we are proud to use the following suppliers: Swift Farm in Worcestershire for our lovely pork; Ben Creese of Staunton for our local red meats sourced from the likes of the Warner's of Tirley, Tweenhill's in Hartpury and Barrow Farm in Sandhurst; Springfield Poultry in Herefordshire for our free-range chicken; St. George's Bakery in Corse for our fresh bread; Harvey & Brockless of Gloucester for all of our deli meats; pickles & cheeses; Philip Dennis from Devon for our fresh fish; Dave Perks of Cheltenham for our fresh fruit & local veg.