## Nibbles

| Marinated Mixed Olives | 4.50 GF |
| :---: | :---: |
| Humous with flatbread | 4.50 |
| Starters |  |
| Soup of the day served with crusty bread | 7.95 V |
| Mature Cheddar Cheese \& spinach twice baked souffle | 9.45 V |
| Pressed ham hock roulade, salad leaves, wholegrain mustard, toasted ciabatta | 8.95 GFA DF |
| Portobello mushrooms topped with lentils \& parsnip crisps | 8.95 GF V |
| Vegan Broccoli Quiche, Winter salad | 8.25 VE |
| Chicken Caesar salad, chicken, gem lettuce, pancetta, and croutons | 9.45 GF |
| Salt \& pepper squid, salad leaves \& lime mayonnaise | 8.95 GF |
| Marinated Whole Baked Camembert, touch of salad, chutney and Ciabatta | 15.95 V GFA |
| Vegan - Cauliflower fritters, humous, olive tapenade, quinoa salad, carrot \& cucumber crudites, pitta bread | 16.95 GFA VE |
| Mains |  |
| Beef Burger, cheese, bacon served in a brioche bun, home cut chips and salad | 16.95 GFA |
| Homemade Beef Lasagne served with chips \& salad | 14.95 |
| Thatcher's cider battered haddock \& home cut chips, garden peas \& tartar sauce | 16.95 GF |
| Honey \& mustard glazed Ham, brace of eggs and home cut chips | 15.95 GF DF |
| Pan Fried Hake, served with crushed new potatoes, broccoli, and a white wine sauce | 19.95 |
| Hungarian Beef Goulash | 16.95 |
| Vegetable Moussaka, mixed salad leaves | 15.95 VE |
| 8 oz Sirloin steak, Portobello mushroom, home cut chips \& peppercorn sauce | 26.00 GF |
| Homemade Pie of the day served with new potatoes and greens | 15.95 |

## Choice of Ciabatta, white or seeded bread, served with a side salad and side portion of hand cut chips. Gluten free bread is available.

Fish Goujons with tartar sauce $\quad 10.95$
Tuna Mayonnaise with cucumber 9.95
Mature cheddar with ploughman's pickle 9.95 V
$\begin{array}{ll}\text { The Amberley BLT } & \text { 10.95 EF DF }\end{array}$
Honey ham with mustard 10.95 EF DF
Warm, brie and cranberry 9.95
$\begin{array}{ll}\text { Steak with onions } & 12.95\end{array}$
Desserts
Baileys Bread and Butter Pudding, served with custard $\quad$ 7.95 GF
Sticky toffee pudding, served with vanilla ice cream 8.95 GF
$\begin{array}{ll}\text { Belgian waffles, banana. Toffee sauce \& vanilla ice cream } & 8.95\end{array}$
Individual pavlova, strawberries, Chantilly cream \& red berry coulis 7.95
Winter plum \& apple crumble served with custard 8.95 GF
Affogato 9.95 GF
Cheese \& Biscuits 10.95
Blue cheese and port 9.95
Selection of Winstones ice-cream $\quad 6.95$

V-Vegetarian /VE - Vegan / GF - Gluten Free / EF - Egg Free / DF - Dairy Free *All our ingredients are locally sourced wherever possible. Our meat comes
from Taylors of Minchinhampton, our dairy products from the local farm and our vegetables are from several local growers. They are all delivered fresh every day and are cooked to order. Please inform a member of our team if you have any allergies which may affect your dining experience and we will do our best to assist.

