

Cotswold Meat Board (For 2)	£14
Salt Pig Charcuterie. Pickles. Chutney. Scotch Egg. Crusty Bread	
Cotswold Cheese Board (For 2) V	£13
English cheeses. Pickles. Chutney. Cheese biscuits	
Baked Cotswold Brie (For 2) V	£11

Half Pint Prawns	£6
Heritage Tomato & Garden Herb Salad Ve	£5
Chicken Liver Parfait, Pickled Blackberry, Chicory	£6
Mackerel on toast. Tomato Sauce	£6
Scotch Egg & Piccalilli	£6
Garlic Mushrooms V	£5

Smoked Ham Hock, Egg and Chips	£12
Fish and Chips	£14
Beer Battered Fish. Pancetta Peas. House Chips. Burnt Lemon	
226g Steak	
Pickled Mushroom Slaw. House Chips. Choice of Red Wine, Bearnaise, Peppercorn sauce	
Rib Eye	£23
Flat Iron	£16
Bavette	£15
The Suffolk Arms Burger	£14
Air Dried Smoked Belly. Double Gloucester. House Chips. Burger Jam	
Vegan Burger	£14
Vegan Feta. Burger Jam. House Chips. Pickled Mushroom Slaw	
Cider Cream Mussels	£15
Fries. Crusty Bread	
Vegan Feta, Roast Squash & Quinoa Bowl	£12
Pomegranate Dressing	
Wild Garlic Chicken Kiev	£14
Wholegrain Mustard Mash. Charred Gem	

Sides £4 Each

House Chips	Wholegrain Mustard Mash
Charred Greens	Grilled Marinated Feta
Pickled Mushroom Slaw	

Dessert - £6 Each

Lemon Posset	Sticky Toffee Pudding
Eton Mess	Selection of Ice Creams
Chocolate Torte	Cotswold Cheese Board (£3 Supplement)

Wine Menu

WHITE	125ml	175ml	250ml	BTL
Waters Edge Sauvignon Blanc	3.3	4.5	6.6	20
The Last Stand Chardonnay	3.9	5.8	7.7	23
Reserve de Mirou Picpoul de Pinet	4	6	8	24
Burgo Viejo Blanca Rioja	4.4	6.5	8.7	26
Duke of Marlborough Sauvignon Blanc	4.7	7	9.4	28
Domaine Meuliere Chablis	-	-	-	45
RED	125ml	175ml	250ml	BTL
Monsieur le Barbe Merlot Mouvedre	3.4	4.65	6.75	20
Founders Stone Cabernet Sauvignon	3.8	5.3	7.6	23
Orfila Malbec	4	5.5	8	24
Post Tree Pinotage	4.2	5.8	8.4	25
Manoso Crianza Rioja	4.4	6.1	8.7	26
Chateau de Cabriac Pinot Noir	-	-	-	29
Chateau Chanteloupe Cotes de Bordeaux	-	-	-	34
ROSE	125ml	175ml	250ml	BTL
Serenissima Pinot Grigio Rose	3.2	4.4	6.4	20
Big Top Zinfandel Rose	-	-	-	26.5
SPARKLING	125ml			BTL
La Dolci Colline Prosecco NV	7			25
La Dolci Colline Rose Spumante NV	7			25
Lanson Black Label	-			65
Nyetimber Classic Cuvee	-			75
DESSERT WINE				BTL
Palazzina Moscato Passito NV 37.5cl Served as 100ml	6.5			20
Taylor's LBV Port 2014 37.5cl – Served as 50ml	5			

Please speak to your server regarding allergies. Whilst every effort is made for your allergy requirements, the kitchen is not an allergen free environment

All of our meat is sourced locally from Waghornes Butchers
Our fish is supplied by Padstow

V - Vegetarian Ve - Vegan

We are serving a Sunday Roast from 12pm until 4pm every Sunday. Sirloin of Beef, Pork Loin & Crackling, Chicken, Vegetarian option. With all the trimmings

Prices starting from £14