



## LUNCH

### **Soup Of the Day 9**

Seasonal Soup of The Day, w/ Cheese on Toast

### **Battered Fish Bap 13**

Beer Battered Haddock, Crushed Peas, Baby Gem Lettuce, Tartare Sauce, Brioche Bun w/ Skin on Fries

#### **Ditch the Bun and Make Fish + Chips**

**Add Katsu Curry Sauce 2**

### **Crispy Pork Belly 12**

Honey Glazed Crispy Pork Belly, Chipotle Yoghurt, Fried Egg, Brioche Bun, BBQ Pit Beans

**Add House Seasoned Skin on Fries 3**

### **Veggie Tostada 11**

Crispy Tortilla, Avocado, Sauté Wild Mushroom, Spinach, Roast Peppers, Sweet Potato + Sweetcorn Fritter, Pickled Red Cabbage, Crumbled Feta

### **Bacon Egg + Chips 13**

Grilled 4oz Bacon Chop, Fried Egg, House Seasoned Skin on Fries, Garlic + Thyme Slow Roast Tomato, Honey + Mustard Sauce

### **Katsu Chicken Ciabatta 12**

Crispy Breaded Chicken Breast, House Made Ciabatta, Katsu Curry Sauce, Pickled Red Cabbage, Carrot + Chilli

**Upgrade to House Seasoned Skin on Fries 3**

**Make it Veggie, Swap to Crispy Halloumi**

### **Roast Winter Salad 10**

Roast Butternut Squash, Salted Beetroot, Pickled Red Cabbage, Baby Leaf Spinach, Toasted Pumpkin Seeds, Truffle Honey Dressing

**Add Crispy Chicken Breast, Cured Salmon or Halloumi 4**

### **Salmon + Beetroot Bruschetta 11**

House Cured Salmon, Salt Baked Beetroot, Avocado, Toasted Sourdough, Crumbled Feta, Garlic + Thyme Slow Roast Tomato, Lambs Leaf

## SIDES

House Seasoned Fries 5 | Parmesan Fries w/ Truffle Mayo 6 | Halloumi Fries w/ Chilli Jam 7 | BBQ Pit Beans 4 | Katsu Curry Sauce 2

## DESSERTS

**Warm Sticky Toffee Pudding, Butterscotch Sauce, Vanilla Ice Cream 8**

**House Made Ice Cream 3** (per scoop)

Made with a Blend of Cotswolds Whole Milk + Fresh Cream

(ask your server for today's flavours)

*For Allergen Information Please Speak to a Member of Waiting Staff*

*An Optional Service Charge of 10% will be added to your Bill*



# DRINKS

## Cocktails 9

R+G Bloody Mary | Rise Mimosa  
Grind Espresso Martini | Aperol

## Draught

Hawkstone Lager 4.0% 3.20 | 6  
Hawkstone Cider 5.0% 3.20 | 6

## Bottles

Butty Bach 4.5% 6  
Guinness 4.3% 6  
Hawkstone IPA 4.8% 5  
Lucky Saint 0.5% 5

## White

	175ML	BOTTLE
La Riva Pinot Grigio Catarratto, Italy	6.50	25
Kotuku Sauvignon Blanc, New Zealand	8	32
Albarino, Spain	-	35

## Red

	175ML	BOTTLE
La Trochita Malbec, Argentina	6.50	25
Appassimento Primitivo Lucale, Italy	7.25	30
Cote Du Rhone, France	-	32

## Rose

	175ML	BOTTLE
La Riva Pinot Grigio Rose	6.50	25
Domanie Provence Rose	8	31

## Sparkling

	125ML	BOTTLE
Prosecco Spumante Vispo Allegro	7.00	30
Champagne Taittinger Brut Reserve Bottle	-	70

## Milkshakes 6

Please Ask your Server for Today's Flavours

## Fresh Juice

Fresh Orange Juice 4  
Apple Juice 4  
Mango + Passionfruit Smoothie 5

## Soft Drinks

Coke 3.50  
Diet coke 3.50  
Mango Juice 3.50  
Tomato Juice 3.50  
Pineapple Juice 3.50  
Elderflower + Mint Fizz 4.00  
Homemade Lemonade 3.50  
Still or Sparkling Small 2.50 Large 3.95

## Tea

Peach Iced Tea 3.50  
Raspberry Iced Tea 3.50  
Iced Matcha 4  
Matcha Late 4  
Tea 3.50  
*English Breakfast, Peppermint, Earl Grey, Berry, Decaf, Green*

## Studio Coffee

Americano 3.25  
Cappuccino 3.80  
Latte 3.80  
Iced Latte 3.95  
Flat White 3.80  
Double Espresso 3  
Mocha 4  
Chai Latte 3.75  
Hot Chocolate 4  
Add an Extra Shot 2

**ADD Syrup - 50p** Caramel | Hazelnut | Vanilla | Gingerbread

**ADD Cream or Marshmallows 50p**

**Alternative Milks (Coconut, Soya or Oat) - 50p**