

PRIX FIXE MENU

2 COURSES £19.95 | 3 COURSES £24.95

AVAILABLE MONDAY - FRIDAY, SATURDAY UNTIL 7PM
AND SUNDAY AFTER 6PM

STARTERS

OVER FARM SQUASH AND CHILLI SOUP

Toasted pumpkin seeds

SEVERN & WYE SMOKED SALMON AND MACKEREL TERRINE

Rye bread crostini

BATTLEDOWN BEER RAREBIT FONDUE

Melted double Gloucester cheese and local beer served
with toasted crusty bread

MAINS

MARTIN GILDERS BRAISED LONG HORN SHORT RIB

Dry aged in a Himalayan salt chamber, served with
horseradish mash

SEVERN & WYE HADDOCK BRANDADE

Roasted piperade and 8 year aged balsamic

FOREST OF DEAN MUSHROOM DUMPLINGS

Mushrooms grown in the Forest of Dean, with a barley
and vegetable broth

DESSERTS

CHELTENHAM PUDDING

Steamed sponge and fruit dessert, served with
vanilla custard

GLOUCESTER BAKED APPLE

Local Over Farm apple with cinnamon and sultanas,
served with vanilla custard

THE FAMOUS STINKING BISHOP

Perry rind washed cheese, vegetarian and a bit pungent!

All our prices include VAT at the prevailing rate. A discretionary service charge of 10% will be added to your bill. For special dietary requirements or allergy information, please speak with our staff before ordering. Although we endeavour to do so, we cannot guarantee that any of our dishes are allergen free due to possible cross contamination in our kitchen environments.