



Five meals for £5 each

every Thursday evening

Cajun chicken
pitta bread, salad and fries

Sausages,
mash and onion gravy

Fish finger sandwich
rocket, tartare sauce and fries

Ham, egg and chips

Halloumi burger and fries

I  Pizza

**A standard pint
and a pizza for £10**

every Wednesday

2 pizzas for £10

every Sunday evening

HAMBURGER TUESDAYS

2-4-1 on all burgers

BASKETS

Served with fries

Jumbo sausage 5.95

Scampi 7.95

Chicken nuggets 5.95

Vegetable nuggets 5.95

TOASTIES

(Toastie and fries 4.95)

Ham + cheese 2.95

Cheese + onion 2.95

Cheese + tomato 2.95

TRADITIONAL SUNDAY LUNCH

Served every Sunday, 12noon – 3.30pm **£5.50**

PIZZA

Served with dressed rocket

Chicken + bacon 7.95

Classic thin crust topped with tomato sauce, succulent chicken, streaky bacon + mature Cheddar

Pepperoni 7.95

Tomato sauce stuffed crust pizza base with tomato sauce, mozzarella + pepperoni

Four cheese 7.95

Tomato sauce stuffed crust pizza base with tomato sauce, mozzarella, mature Cheddar, Monterey Jack + emmental

SUNDAY NIGHT SPECIAL

2 Pizzas £10

SIDES

Fries 2.50 Onion rings 2.50

Spicy potato wedges + salsa + sour cream 3.95

BURGERS

Served Tuesday + Thursday evenings, Sunday 12pm-3.30pm

The Cotswold Classic 10

6oz prime beef burger, fried onion, melted cheese, fries.

The Steak 'n' Egg 10

6oz prime beef burger, egg, melted cheese, fries.

Cajun chicken 10

BBQ sauce, melted cheese, fries.

ITALIAN WEDNESDAYS

Pizza and a pint **£10**

A bottle of Prosecco **£10**

Halloumi burger 8

Grilled halloumi cheese, pesto, fries

Lamb + mint 10

Minted mayonnaise, fries

Winchcombe pork + chorizo 10

Caramelised red onion relish, fries

Add choice of topping 75p each

Egg, bacon, hash brown, onion rings

Allergy advice: All our food is prepared in a kitchen where nuts, gluten and other allergens are present and our menu descriptions do not include all ingredients - if you have a food allergy, please let us know before ordering. Full allergen information is available.

WHITE WINE

Luis Felipe Edwards Lot 66
Sauvignon Blanc, Rapel Valley,
Chile 2010/11

~~£3.90~~ ~~£5.20~~ ~~£15.50~~

Hand harvested, gently pressed to retain the natural fruit aromas and flavour of citrus fruit, melon, pineapple and pear.

Corte Vigna Pinot Grigio, Pavia,
Italy 2010/11

~~£3.90~~ ~~£5.20~~ ~~£15.50~~

Floral, racy and dry with green, crisp fruit, an innovative wine by a collaboration of private land owners.

Cullinan View Chenin Blanc, Robertson,
South Africa 2010/11

~~£3.90~~ ~~£5.20~~ ~~£15.50~~

Deliciously fresh and creamy with peachy fruit character. A classic South African style.

Mill Cellars Chardonnay,
South-Eastern Australia 2010/11

~~£4.30~~ ~~£5.50~~ ~~£16.20~~

Rich and rounded citrus and tropical fruits seasoned with vanilla spice.

Vidal Sauvignon Blanc, Marlborough,
New Zealand 2009/11

~~£22.00~~

Classically crisp and herbaceously intense with great complexity, a mingling of passion-fruit and melon flavours.

ROSÉ WINE

Rugged Ridge White Zinfandel,
California, USA 2010/11

~~£3.90~~ ~~£5.20~~ ~~£15.50~~

Medium-sweet pink with sweet raspberry, watermelon and strawberry fruit.

Belvino Pinot Grigio Rosato Delle
Venezie, Italy 2009/10

~~£16.20~~

Slightly drier in style, full of fresh summer berry fruit aromas.

RED WINE

D'Vine Cabernet Sauvignon delle
Venezie, Italy 2010/11

~~£3.90~~ ~~£5.20~~ ~~£15.50~~

Bright, soft berry fruits with juicy damsons, a smooth, easy-going red.

Luis Felipe Edwards Lot 18 Merlot,
Rapel Valley, Chile 2010/11

~~£3.90~~ ~~£5.20~~ ~~£15.50~~

Soft, smooth, approachable Merlot with rounded cherries and spiced plums.

The Gourmet Shiraz, South Australia,
Australia 2010

~~£3.90~~ ~~£5.20~~ ~~£15.50~~

Restrained blackberry fruit backed by a crisp finish.

Rare Vineyards Pinot Noir, Vin de
France, France 2009/10

~~£19.95~~

From the foothills of the Pyrenees, soft, lightly oaked cherries and blueberries with a hint of spice.

Don Jacobo Rioja Crianza, Spain 2008/9

~~£22.00~~

An excellent quality Rioja, a traditional style with smooth and rich juicy ripe berries.

CHAMPAGNE & SPARKLING WINE

Prosecco, Sant' Orsola NV, Italy

~~£20.00~~

Light and lively, with ripe pears and lemons rounded off with a hint of sweetness.

Louis Dornier et Fils Brut NV, France

~~£30.00~~

Upfront biscuity elegance blends with a respectful ageing in bottle. Altogether a very stylish wine.

Veuve Clicquot Yellow Label Brut NV,
France

~~£50.00~~

Reflecting the traditions of the past, this is full, yet dry and has a rich, creamy style with biscuity flavours.