

## Evening Menu

### While you wait

Homemade, breadbasket with oils & homemade butter 6.50 (v)

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### Starters

Super food salad with red puy lentils, bulgur wheat, kale, pomegranate, olives, green chilli pesto & Jersey royal potatoes 7.50 (ve) \*

Smoked chicken & leek terrine, homemade salad cream, maple glazed smoked streaky bacon, and frisee salad 9.00 \*

Pan seared scallops, pea puree, broad bean & split pea fricassee, elderflower jelly with fennel 12.00 \*

Courgette flower, filled with a chestnut mushroom duxelle, tempura battered and garden pea puree 8.50 (ve) \*

Pulled lamb breast, homemade flat bread, pickled Asian slaw with a garlic aoli 9.00

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### Mains

Beer battered fish & double cooked chips, minted pea puree, tartare sauce & lemon 16.95

Market fish of the day – Ask a member of our team for details

Creamy green risotto, seasonal vegetables with a pea tendrils salad 15.50 (ve)

Roasted langoustine, tiger prawn, chorizo linguine with a white wine & lobster bisque with samphire, fresh garden herbs 18.00

Pan seared lamb rump, rosti potato, pea & broad bean fricassee with chilli, garlic and mint lamb jus 26.00

Linguini aglio olio with rapeseed oil, sliced garlic, fresh chilli, toasted cracked black pepper, finely chopped flat leaf parsley and lemon 14.00 (ve)

Fillet of Cornish plaice, sautéed Jersey royal potatoes and samphire with a brown shrimp & caper butter sauce 25.00 \*

Bacon chop with an apricot marmalade glaze, butter beans, shallots & apricots with a roasted sweet pepper, garlic and tomato sauce 21.00 \*

8oz Sirloin served with scorched shallots, confit on the vine cherry tomatoes with parmesan, white truffle oil & chive fries with herb butter 26.00 \*

Onion rings 4.50,                      Blue cheese sauce 3.00                      Peppercorn sauce 3.00

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### Burgers

served with frisee lettuce, beef tomato, toasted brioche bun, Asian slaw & double cooked chips

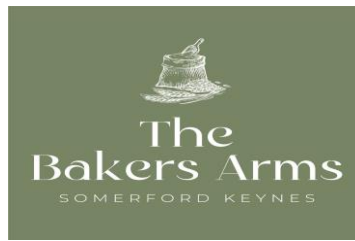
Beef burger, smoked bacon, smoked Hollie Stone house cheese & chipotle mayo 16.95

Halloumi burger, with Indian spices, blue poppy seeds, red onion chutney, toasted brioche bun, frisee lettuce, beef tomatoes & twice cooked chips

If you have any allergen queries, please speak to a member of the team before ordering

**v – vegetarian, ve – vegan, \*gluten free available**

some further dishes can be adapted to suit your requirements



## Sides

Chips 3.50, Cheesy chips 4.00, Fries 3.50, Garlic bread 3.50, Garlic bread with cheese 4.00

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## Children's Menu

4oz Cheeseburger & fries 8.00  
Panko coated fish & fries with garden peas 8.00  
Breaded free range chicken strips, fries & garden peas 8.00  
Extra cheesy mac & cheese 7.00

## Desserts 6.50

Eton Mess  
Triple chocolate brownie & chocolate ice cream  
Ice cream Sundae  
1 scoop of ice cream 2.00

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## Dessert menu

Smooth, frozen peanut butter parfait & caramel brittle served with a lemon and honey flapjack 8.50  
Rosewater & lavender panna cotta served with a lavender shortbread and a lemon & honey flapjack, with caramel brittle 7.50  
Flexy chocolate ganache, torched Italian meringue with honey combe, caramelized apple gel, chocolate mocha ice cream & lemon balm 9.00  
Duck egg custard tart with nutmeg served with bourbon vanilla ice cream 9.00  
Selection of ice creams & sorbets served with freshly made short bread  
Local Cheese board 11.00  
Selection of 4 local Cheeses with celery dipped in honey & blue poppy seeds, onion chutney with charcoal hearts, wheat & rye toasts, multi seed, chive oatcakes, beetroot & malted wheat crackers.

### Simon Weaver Cotswold brie

Produced in the Upper Slaughters, this cheese is the epitome of field to fork using their own herd of cows with the cheese room next door.  
Its organic, creamy, clean flavour being a soft moulded cheese

### Holy smoked

Made at Church farm in the village of Lenard Stanley and suitable for vegetarians, this cheese is a single Gloucester and smoked using oak & beach chippings.

### Cerney ash

Cerney ash is a goat's cheese hand coated in an oak and sea salt mix that ripens with age with a hint of lemon to clean the pallet. Made in the local area.

### 1780 blue aged reserve stilton

This stilton has been made since the 1780s & it has pdo recognition. Matured longer than a normal stilton. It's a lot creamier and has recently won awards with its rich & moreish taste.

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**The Royal Oak - South Cerney GL7 5UP, 01285 869700,**

**The Old George Inn – South Cerney, GL7 5UA, 01285 860222**

**The Bakers Arms – Somerford Keynes, GL7 6DN, 01285 861298**

**Great village pubs in The Heart of The Cotswolds**

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