

A TASTE OF THE THREE COUNTIES DINNER MENU



STARTER

Broccoli and Royal Basset Blue Cheese Soup,
Croutons (GF) (DF)

Gloucester Old Spot Black Pudding and Smoked
Chicken Terrine, *Spiced Tomato & Caramelised
Chutney, Rustic Toast (DF)*

Potted Bibury Trout with a hint of Horseradish,
Rocket & Red Onion Salad (GF)

Classic Prawn & Crayfish Cocktail, *Worcestershire
Marie Sauce, Buttered Brown Bread (GF)*



MAIN

Five Hour Braised Rolled Longford Lamb
Shoulder, *Creamed Potatoes, Red Current
Sautee*

Pan Fried Chicken Breast stuffed with Stinking
Bishop Cheese, *Tender Stem Evesham
Asparagus, Hasselback Potatoes*

Loin of Cod with a Hereford Hop and Herb Bean
Crust, *Spinach Potato Cake, White Wine Cream
Sauce*

Cauliflower Steak, *Five Bean Casserole, New
Potatoes (V) (GF)*

All of the above main meals are served with
vegetables from the Three Counties



DESSERT

Blackberry and Apple Crumble,
English Custard (V)

Very English Chase Distillery Infused Sherry Trifle
(V)

Iced Plum Pudding Parfait,
Raspberries (V) (GF)

Why not add our fantastic local cheese
selection as a dessert for £5 per person for 3
cheese selection or £9 for 5 cheese selection.

Or why not add an additional cheese course?
£8.50 per person for 3 cheese selection or
£12.50 for 5 cheese selection

Single Gloucester, Stinking Bishop, Hereford
Hop, Cotswold Brie Blue, Royal Basset Blue
Cheese

Includes tea, coffee and Mints

£33.33 per person excluding VAT | £40.00 per person including VAT