



## Menu

May 2010

### To Start

Wild Garlic & Spring Vegetable Soup with crusty bread	4.50
Evesham Asparagus with a hollandaise sauce	5.95
Smoked Salmon and Dill Pate served with granary toast	6.50
Breast of Pigeon with black pudding and crispy bacon	6.50
Baked Goats Cheese with local honey	5.95

### Main Courses

Roast Shoulder of Cotswold Lamb, fresh mint sauce, gratinated potatoes	13.50
Smoked Haddock Fillet with a Welsh Rarebit crust	12.50
Gloucester Old Spot Pork Chop, sage roasted onions, gratinated potatoes	12.95
Dexter Beefburger, potato wedges, red onion chutney	10.50
Poached Bibury Trout fillets, cucumber salad, crushed new potatoes	12.95

### Puddings

Chocolate Tart with Honeycomb ice cream	5.95
Orange Marmalade Bread & Butter Pudding	5.95
Baileys Cream Trifle with white chocolate & banana	6.50
Hot compote of Local Rhubarb with vanilla ice cream	5.50

Cotswold Cheeseboard a selection of local cheeses served with apple chutney and biscuits	6.95
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