

THE COTSWOLD GATEWAY

PUTTING ON OUR SUNDAY BEST

We only use the best ingredients for our Sunday roasts – our roast joints are cooked to perfection and served with Yorkshire pudding, seasonal vegetables and crispy roast potatoes with a rich flavoursome gravy. So sit back and let us do all of the hard work.

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BAR MENU

STARTERS

- Crispy whitebait with garlic and chive mayonnaise and lemon - 6.75
- Traditional prawn cocktail with Marie Rose sauce and rustic bread & butter - 8.75
- Chicken liver parfait with spiced fruit chutney and warm brioche - 7.50
- Homemade soup of the day with rustic bread - v 5.95
- Halloumi fries with harissa yogurt - v 6.25

SHARERS

- Baked Camembert infused with honey and rosemary with rustic bread and roast garlic jam - v 12.95
- Home-baked nachos with cheese sauce, smashed avocado and tomato & red onion salsa - v 10.50

MAINS

- 6oz Walter Rose rare flat iron steak with slow-roasted tomato, pan-fried field mushroom, watercress and chips - 14.95
- Walter Rose traditional butchers faggots in a rich onion gravy on creamy mashed potatoes with seasonal greens - 10.75 / 7.95
- Butter bean, chestnut, parsnip and shallot casserole with lemon and thyme polenta - vg 10.95
- Catch of the day in a Wadworth 6X Gold beer batter served with mushy peas, chips and tartare sauce - 13.95 / 9.25
- Pulled lamb shank shepherds pie served with honey glazed carrots - 13.95
- Tandoori chicken served with steamed rice and raita - 14.50
- Home-cooked honey and mustard glazed ham with free-range eggs, slow-roasted tomato and chips - 12.50 / 8.50
- Walter Rose 6oz beef burger with melted double Gloucester cheese, bacon, iceberg lettuce, beef tomato and sweet mustard ketchup all on a toasted bun with crispy dill pickle and fries - 13.25

SIDES

- Skinny fries - v 3.50
- House salad - v 3.75
- Rocket, sun-blushed tomato and parmesan salad - v 4.25
- Garlic bread - v 4.00
- Cheesy garlic bread - v 5.00
- Buttered winter greens - v 3.75
- Chips - v 3.50

SANDWICHES

All our sandwiches are served with chips and dressed salad.

- Tandoori chicken with cucumber, mango and spring onion yoghurt - 8.50
- Fish goujons with lettuce and tartare sauce - 8.25
- Seared rare flat iron steak with sweet mustard ketchup and fried onions - 8.75
- Mature Cheddar cheese with a spicy tomato chutney - v 7.25
- Grilled halloumi with chilli jam, spinach and smashed avocado - v 7.95

DESSERTS - All at £6.50

- Bakewell tart with toasted almonds and blackcurrant clotted cream ice-cream - v
- Choose 3 scoops from our selection of dairy ice-cream and sorbet - please ask us for more details - v
- Sticky toffee pudding with a rich toffee sauce and vanilla ice-cream - v
- Winter Fruit Mess perfect blend of crushed meringue with red berry compote, seasonal fruits and blood orange sorbet - v
- Selection of British cheeses with oatcakes, apple, grapes, celery and fig relish - v 8.95

Please ask us about our a la carte menu available in the restaurant

Ask us about Today's Specials, created by our Head Chef

HOT DRINKS

- Americano - 3.00
- Flat white - 3.25
- Cappuccino - 3.25
- Latte - 3.25
- Espresso - 2.75
- Double espresso - 3.25
- Mocha - 3.50
- Hot chocolate - 3.50
- Pot of tea - 3.00
- Speciality tea - 3.10

IF YOU HAVE A FOOD ALLERGY OR INTOLERANCE PLEASE LET US KNOW BEFORE ORDERING AND ASK FOR OUR ALLERGY MATRIX.

Although we take all reasonable precautions to prevent cross contamination of allergens, this is not always possible as we handle and prepare a variety of open foods that contain allergens. Our menu descriptions do not include all ingredients. **GLUTEN FREE** - PLEASE ASK US ABOUT OUR GLUTEN FREE MENU (v) = vegetarian option. (vg) vegan option. All weights are approximate before cooking. Fish dishes may contain small bones. We aim to support local farmers and growers from the Assured Food Standards Association.

