



## SMALL PLATES

### Cheese Plate 7.95 v

Cotswold organic Brie with honey poached pears.  
Barkham Blue with caramelised walnuts.  
Leonard Stanley Cheddar with beetroot and apple chutney.  
Served with homemade oatcakes.

### Charcuterie Plate 7.95

Coppa, Spinata Romana and Napoli salami.  
Served with house pickled onion, fried gherkins and rocket.

Garden Tiger gin cured salmon served with horseradish cream and pickled rhubarb. 6.95 GF

Butternut squash arancini served with wild garlic pesto. 5.95 v

Marinated Kalamata olives. 3.25 v GF

Salt Bakehouse sourdough served with Cotswold Gold rapeseed oil and balsamic vinegar. 2.95 v

**V** = Vegetarian    **VE** = Vegan    **N** = Contains Nuts    **GF** = Gluten Free    **DF** = Dairy Free

**Please let us know if you have any allergies or dietary requirements although due to the busy nature of our kitchen we cannot guarantee the absence of nuts or other allergens. Also if you are vegan, as it may be possible to adapt some dishes.**