

LIGHT BITES

White / Granary / Baguette served with dressed leaves

- Roast beef, rocket, tomato, and horseradish £8.00
- Smoked salmon and lemon crème fraîche £8.50
- Cheddar cheese and onion marmalade (v) £7.00
- Bacon, lettuce, and tomato £7.50

Cheese and mushroom omelette (v) £6.50

Butternut squash & coconut soup £7.00

Fries £3.50

Home baked bread, French butter and olive tapenade £3.00



A LA CARTE

STARTERS

Confit chicken terrine, onion chutney, crostini £9.50

Roast butternut & coconut soup £7.00

Seared scallops, pea purée, pancetta £12.50

Smoked salmon, horseradish cream, herb salad £12.50

Heritage tomato, fêta, pine kernels, olive salad, herb dressing (v) £8.50

** To accompany a starter – Home baked breads served with French butter & olive tapenade £3.00*

MAINS

Grilled lamb rump, slow roast shoulder, dauphinoise potatoes, ratatouille, green beans £22.00

Roast haunch of Sudeley Hill venison, bacon and potato gratin, apple and red cabbage, honey and truffle jus £22.50

Cornish cod, butterbean and chorizo casserole, tenderstem, herb oil £20.00

Pan fried fillet of salmon, crushed new potatoes, baby leeks, crayfish and caper butter £21.00

Wild mushroom risotto, parmesan, truffle oil £17.50

FROM THE GRILL

8oz Sirloin steak £24.00

10oz Ribeye steak £26.00

6oz Fillet steak £28.00

All served with grilled tomato, mushroom, rocket and fries

Your choice of blue cheese, mushroom, or peppercorn sauce £1.50

SIDE ORDERS (v) £3.50

- Rocket salad, shaved Parmesan, balsamic reduction
- Mixed leaves and mustard dressing
- French fries
- New potatoes, parsley butter
- Mixed greens

DESSERTS £8.50

Vanilla pannacotta, roasted plums, biscotti

Chocolate mousse, poached pears, salted caramel ice cream

Passion fruit posset, shortbread, poached rhubarb

Classic tiramisu

Selection of cheeses with chutney and quince jelly £10

Selection of sorbet and ice cream £2.50 per scoop

The Wesley

Lunch Set Menu

2 Courses £20, 3 Courses £25

Heritage tomato and fêta salad (v)

Olives, pine kernels and herb dressing

Grilled goats cheese (v)

Beetroot and hazelnut salad

Confit chicken terrine

Apple chutney, crostini

Pan fried cod

Butterbean & chorizo casserole, spring cabbage, herb oil

Roast pork belly

Herb mash, tenderstem, honey & truffle sauce

Wild mushroom risotto (v)

Parmesan, truffle oil

Vanilla panna cotta

Poached plumbs, biscotti

Passion fruit posset (v)

Shortbread, poached rhubarb

Selection of sorbets and ice creams (v)