



Monday ~ Saturday

Starters/Light Bites.

🍷 Soup of The Day £7.5 With homemade granary bread & butter.	🍷 Halloumi Fries (V) £8.5 With tomato salsa.
Smoked Mackerel pâté £8.5 Granary toast & horseradish butter	🍷 Goats Cheese Tart (V) £8.5 Grilled with red onion marmalade.
Deep fried whitebait £8.5 Lemon & garlic mayonnaise	Crispy Chilli Squid £8.5 With chilli, coriander and sweet chilli dip.
Mezze Board £11/20 Cured meats, halloumi fries, hummus, tzatziki, olives & toasted pitta bread. (Share).	🍷 Baked Camembert £15.5 Studded with garlic & rosemary, cranberry sauce & ciabatta toast. (Share).

The Landlord's "National Award" Winning Pies.

Shortcrust or Puff Pastry £19.5

Cholsey Grange Venison & Smoked Bacon

Steak & Ale

Calnan's Free Range Chicken & Mushroom

Welsh Lamb & Mint




Vegetarian mince and gravy (Vg shortcrust only).

All served with a choice of mashed potato or chips, petit pois & lashings of gravy.

Main Courses.

Meaty spareribs with Monkey Gland Sauce (GF) £19.5
Slow cooked ribs with a fruity sweet n sour glaze, corn on the cob, French fries

Pan-fried Seabass Fillet (GF) £19.5
With saffron and seafood paella rice, lobster cream sauce

Sriracha chicken  £18.5
Pan fried chicken breast, Udon noodles, aromatic red Thai & coconut broth, Pak choi

🍷 🍷 **Mediterranean Tart (Vg, V)** £16.5
Polenta base with roasted peppers, courgette and onion, with French fries and salad.

Hereford 8oz Sirloin Steak, 28 day aged (Available GF) £26
Triple cooked chips, onion rings, cherry tomatoes, and Béarnaise sauce.

Local Ale Battered Fish of the Day & Chips (Available GF) £16.5
With homemade tartare sauce, triple cooked chips & mushy peas.

Burgers ~ all served with French fries and coleslaw. Add bacon £1 and/or fried egg £1

6oz Steak Burger ~ Monterey Jack cheese, salad, American mustard & relish. £16.5

Breaded Chicken Breast Fillet – American cheese, salad & mayonnaise £15.5

Battered fish of the day Fillet – salad, cheese & homemade tartare sauce. £15.5

🍷 🍷 **Soya (V) (Vg)** – salad, Vegan mayo, salsa, vegan cheese £15.5

Please let us know if you have any allergies/dietary requirements, we will gladly accommodate 😊

Sides

-Triple cooked chips	-French fries	-Side salad	-Baked beans
-Onion rings	-Mushy peas	-Petit pois	All £4.5

Desserts

Brioche Bread & Butter pudding Raspberry coulis and double cream	£7.5
Warm Chocolate Brownie (GF) Vanilla ice cream & raspberry coulis	£7.5
Apple & Berry Crumble With custard of course!	£7.5
Chocolate & Salted Caramel Tart (Vg,GF) With raspberry coulis and vanilla ice cream	£7.5
Trio of Ice Cream Vanilla, Chocolate, Strawberry, & sorbets. (Please ask your server)	£7.5
Cheese Board Stilton, Cornish Brie & Mature Cheddar with apple chutney & biscuits.	£11

Hot Drinks

Good 'Olde English' Brew	£3	Espresso	£2.5
Earl Grey Tea	£3	Double Espresso	£3.5
Decaffeinated Tea	£3	Flat White	£3.3
Herbal; Green	£3	Americano	£3
Camomile		Cappuccino	£3.5
Peppermint		Latte	£3.7
Mixed Berry		Macchiato	£3.5
		Irish Coffee (<i>Jameson</i>)	£5.5
Hot Chocolate	£3.8	Calypso Coffee (<i>Tia Maria</i>)	£5.5
with all the toppings		Irish Cream (<i>Baileys</i>)	£5.5
		Seville Coffee (<i>Cointreau</i>)	£5.5
		Gaelic Coffee (<i>Drambuie</i>)	£5.5

A note to our diners...

Our dishes are freshly prepared and cooked to order to ensure you get the freshest meal. Your meal will take a bit of time, fast food is not good food! And all good things come to those who wait!

If you require any assistance or special requirements, please do not hesitate to ask. We hope you enjoyed your experience with us. If you did, tell others, if not, then please tell us.

Many thanks,

James & The Bull & Butcher Family 😊