

The Brasserie

SCAN TO SEE CALORIE
INFORMATION



For the table

Stone baked baguette 🌿
Netherend butter, olive oil, balsamic
(G / SD / MI)
£6.50

Halloumi fries 🌿
Tomato relish
(G / MI / M)
£7.50

Jumbo olives 🌿
(SD)
£5.50

Wild Mushroom bon bons 🌿
Truffle garlic aioli
(G / E / MI / M)
£8.50

Small plates

Salt and pepper squid
Chilli jam, lime
(G / MO)
£12.00

Roasted tomato velouté 🌿
Fresh herb emulsion
(G)
£9.00

Oak smoked salmon
Pickled fennel, horseradish crème fraîche, rye
(G / F / MI)
£14.00

Rueben style beef croquette
Piccalilli puree
(E / MI / M / SD)
£13.00

Pea and broad bean humous 🌿
Vegan feta, pitta crisp, tomato oil
(G / SE)
£9.00

Whipped goat's cheese and
heritage beetroot 🌿
Red wine vinaigrette, chard, rye
(G / SD / MI)
£9.00

To share

Charcuterie board
Cured meats, chutney, baguette
(G / SD)
£20.00

Baked camembert 🌿
Sweet chilli jam, baguette
(G / MI)
£19.00

Salads

Caesar
Baby gem, croutons, Italian hard cheese,
anchovies
(G / F / E / MI / M)
£12.00

Add chicken breast £8.00
Add smoked salmon (F) £10.00
Add halloumi 🌿 (MI) £8.00

Heritage beetroot and ancient grain 🌿
Spinach, vegan feta, pomegranate
£12.00

🌿 Vegetarian | 🌿 Vegan

CONTAINS:

C: Celery | CR: Crustaceans | MI: Milk | E: Eggs | F: Fish | G: Gluten | P: Peanuts | L: Lupin
N: Nuts | M: Mustard | MO: Molluscs | S: Soya | SD: Sulphur Dioxide | SE: Sesame

We can offer accurate information on ingredients, however, due to the open plan nature of our kitchens,
we are unable to guarantee that dishes are 'free from' allergens. If you have any specific dietary please
alert a member of staff prior to ordering. An average adult needs 2000 Kcal per day. Caloried needs vary.

A discretionary 12.5% service charge has been added to your bill.
It is entirely distributed amongst our team as a way of recognising
their excellent service. If you would prefer to remove or adjust this
charge, please let us know.

A pre dinner tippie

Cotswold gin and tonic £10.20

Alcohol Free Raspberry Mojito £5.95

Aperol Spritz £12.95

English sparkling wine £10.40

Burgers

Great British burger (227g)
Smoked streaky bacon, west country
cheddar
(G / S / E / MI / M / SD)
£20.00

Oxford Blue burger (227g)
Smoked streaky bacon, Oxford blue cheese
(G / S / E / MI / M / SD)
£21.00

Crispy chicken fillet burger
Chilli jam, west country cheddar
(G / S / E / MI / M / SD)
£20.00

Beetroot burger 🌿
Vegan style mozzarella cheese, onion
marmalade
(G / S / SD)
£20.00

Burgers are chargrilled and served with a salad and chunky chips
Upgrade to truffle and parmesan chips for £1

Classics

Roast corn fed chicken breast
Gratin potato, asparagus, wild mushroom jus
(SD / MI)
£22.00

Seared fillet of salmon
New potatoes, pea puree, caper and dill cream
(F / MI)
£23.00

Gloucester old spot sausage
Grain mustard mash, spring onion, apple cider cream
(SD / MI / M / G)
£20.00

Basil gnocchi 🌿
Sun blushed tomato sauce, crispy rocket
(SD / G)
£19.00

Steaks

Hanger steak 'medium only' (227g)
Portobello mushroom, tomato,
watercress, chips
£24.00

Sirloin (284g)
Portobello mushroom, tomato,
watercress, chips
£35.00

Sauces

Green peppercorn (MI / SD / S) £3.00 🌿

Béarnaise (E / MI / SD) £3.00 🌿

Stone baked British inspired 12" pizza

Heritage tomato 🌿
Tomato sauce, mozzarella, basil
(G / MI / SD)
£18.00

Double pepperoni
Tomato sauce, mozzarella, oregano
(G / MI)
£19.00

Rosary Ash goat's cheese and red onion 🌿
Tomato sauce, mozzarella, balsamic glaze
(G / MI / SD)
£19.00

Gloucester old spot sausage
Brown sauce, mozzarella, rocket
(G / SD / MI)
£20.00

Gluten free bases and vegan style mozzarella are available on request

Sides

Tenderstem broccoli 🌿
Lemon oil
£5.00

Sauté spinach 🌿
Nutmeg
£5.00

Mixed house salad 🌿
House vinaigrette
(M)
£5.00

Garlic flat bread 🌿
Herb oil
(G)
£6.00

Chunky chips 🌿
Sea salt
£5.00

Truffle and parmesan chips
Truffle oil
(MI)
£6.00

Giant onion rings 🌿
Chilli flakes
(G)
£6.00

Seasonal slaw 🌿
Spring onions
(E)
£5.00

Desserts

Strawberry Eton mess 🌿
Elderflower syrup, strawberry crisps
(MI / E)
£9.00

Vanilla crème brûlée 🌿
Lemon shortbread
(G / E / MI / SD)
£9.00

Chocolate fondant 🌿
Plant based vanilla ice cream
(G)
£10.00

Cherry chocolate bomb 🌿
Blackcurrant sorbet
(MI / G / E / S / SD)
£9.00

Sticky toffee pudding 🌿
Liquid toffee, salted caramel ice cream
(G / E / MI / S)
£9.00

Selection of ice creams 🌿
Please ask a member of the team
(MI / S)
£6.00

British cheese selection

Miller's Damsel artisan biscuits, quince jelly, celery,
ginger chutney (G / MI / C / SD)

Choose three types £10.00 All six to share £18.00

Mrs Bells Blue 🌿
Award winning blue
(MI)

Bath Soft 🌿
Soft cheese
(MI)

Oxford Blue 🌿
Blue cheese
(MI)

Double Gloucester 🌿
Cheddar cheese
(MI)

Black Bomber 🌿
Cheddar cheese
(MI)

Rosary Ash 🌿
New Forest goat's cheese
(MI)

White wine

AROMATIC & FRUITY DRIVEN

S Spy Valley Satellite Sauvignon Blanc

MARLBOROUGH, NEW ZEALAND

This New Zealand Sauvignon Blanc shows rounded, tropical notes of mango, pineapple and papaya, married to fresh perfumes of elderflower, lime and bergamot, and finishes long.

🍷 £11.05 🍷 £15.30 🍷 £41

V Bodegas Castro Martin A2O Albarino

GALICIA, SPAIN

This wine has a vibrant minerality accompanied by aromas and flavours of peaches, melons, citrus fruit and honey, with a long lasting finish.

🍷 £50

V Nyala Sauvignon Blanc

WESTERN CAPE, SOUTH AFRICA

A crisp, mouth-watering wine with powerful gooseberry and citrus flavours. However, because it's from a hot climate it also has some tropical fruit notes.

🍷 £34

V Monte Clavijo Rioja Blanco

RIOJA, SPAIN

Soft apple, lemon and honied fruit flavours with delicate floral notes and a well balanced palate

🍷 £34

FRUITY & RIPE

Alto Bajo Chardonnay

CENTRAL VALLEY, CHILE

This Chardonnay is deliciously fruity with lots of ripe, tropical fruit flavours and a tiny hint of vanilla.

🍷 £10.30 🍷 £14.30 🍷 £38

V Francis Blanchet Pouilly-Fumé Calcite

LOIRE VALLEY, FRANCE

Made from Sauvignon Blanc grapes this delicious wine has great body with aromas of citrus and apricot. The particularly hot summer gave it sweetness and smoothness.

🍷 £51

LIGHT & FRESH

V Cap Cette Picpoul de Pinet

LANGUEDOC-ROUSSILLON, FRANCE

Crisp and firm with green fruit and a rich spicy fruit edge, a truly outstanding wine.

🍷 £10.55 🍷 £14.80 🍷 £39

V Circa Pinot Grigio

NEW SOUTH WALES, AUSTRALIA

This wine displays aromas and flavours of pear and green apples. The palate is crisp and fresh with bright fruit characteristics.

🍷 £10.05 🍷 £13.80 🍷 £37

V La Chablisienne Chablis Le Finage

BURGUNDY, FRANCE

Aromas of white fruit and citrus, with hints of minerality. It is well-balanced with fresh acidity on the finish.

🍷 £65

V Kudu Plains Chenin Blanc

WESTERN CAPE, SOUTH AFRICA

Fresh citrus and peach flavours with zippy acidity and a refreshing finish.

🍷 £9.05 🍷 £12.30 🍷 £33

V Tuffolo Gavi

PIEMONTE, ITALY

This is a fantastic example of Gavi, with floral aromas and intense ripe citrus fruit flavours, with a long, mouthwatering finish.

🍷 £10.80 🍷 £15.55 🍷 £41

Red wine

RICH & BOLD

Villa dei Fiori Primitivo Puglia

PUGLIA, ITALY

Well-balanced, with notes of ripe redberries and delicious warm spices.

🍷 £10.20 🍷 £14.05 🍷 £37

Little Eden Shiraz Cabernet

MURRAY DARLING, AUSTRALIA

Smoky, spicy, cherry and leather notes on the nose. Complex palate with firm but ripe tannins and powerful fresh finish.

🍷 £10.65 🍷 £15.30 🍷 £40

S V Zuccardi Brazos Malbec

MENDOZA, ARGENTINA

Dark violet with blue hues with typical Malbec aromas reminiscent of ripe red and black fruits as cherries, plums and blackberries. Medium bodied, with soft tannins and balanced acidity. Fruity and spicy finish.

🍷 £13.30 🍷 £18.80 🍷 £51

S V Vivanco Rioja Reserva

RIOJA, SPAIN

Aromas and flavours of cinnamon and sage, as well as mature black and red fruit; plum, cherry and damson.

🍷 £48

S V Journey's End Single Vineyard Shiraz

STELLENBOSCH, SOUTH AFRICA

Ripe raspberry aromas with peppery spice and a hint of chocolate on the nose. Packed with red berry fruit and a delicious vanilla edge.

🍷 £48

ROUNDED & BALANCED

Chateau La Croix Ferrandat St-Emilion

BORDEAUX, FRANCE

Ripe and rounded with plum, bramble fruit and blackcurrant flavours. Medium-bodied with soft tannins and a long, fresh finish.

🍷 £47

V Nyala Cabernet Sauvignon

WESTERN CAPE, SOUTH AFRICA

Smooth and full of blackberry and blackcurrant flavours, with a touch of sweet spice on the nose and a soft, full palate of juicy plums.

🍷 £34

Alto Bajo Merlot

CENTRAL VALLEY, CHILE

Intense aromas and flavours of ripe plums, sweet spices, coffee, chocolate and delicate smoky notes. A soft and smooth texture.

🍷 £9.55 🍷 £13.55 🍷 £35

Domaine Pavelot Savigny les Beaune Rouge 1er Cru

BURGUNDY, FRANCE

The palate is full bodied and very well balanced with fine acidity, layers of earthy notes and black fruit flavours.

🍷 £69

LIGHT RED FRUITS

V Les Nuages Pinot Noir

LOIRE VALLEY, FRANCE

A light yet intense red with redcurrant and spice flavours. This wine has a smooth, fresh finish.

🍷 £44

V El Muro Tinto Tempranillo Garnacha

ARAGON, SPAIN

This is a soft, fruity, easy-going red with bags of dark berry fruit and just a twist of pepper on the finish.

🍷 £9.05 🍷 £12.30 🍷 £33

English

V Silver Reign Brut

KENT, ENGLAND

Moreish English sparkling, made using the Charmat method (like Prosecco), with notes of pear, lime and elderflower.

🍷 £10.40 🍷 £54

Chapel Down Rosé

KENT, ENGLAND

Ripe and fruity rosé, with delicate summer pudding notes of stewed raspberry, strawberry and blackberry.

🍷 £47

Balfour Liber Bacchus

KENT, ENGLAND

Textured and complex, with flavours of elderflower, hedgerow and cedar wood and a spicy finish.

🍷 £45

Rosé

S Chateau de Berne Esprit Rosé

PROVENCE, FRANCE

Refreshing, uncomplicated rosé featuring cranberries, strawberries and peaches plus a fragrance of southern French herbs.

🍷 £11.20 🍷 £14.55 🍷 £38

V Wandering Bear Rosé

WESTERN CAPE, SOUTH AFRICA

Fruity, raspberryish rosé from Pinotage grapes. A mouthful of juicy watermelon and red berries.

🍷 £9.05 🍷 £12.30 🍷 £33

S Whispering Angel Rosé

PROVENCE, FRANCE

Pale pink in colour, it has flavours of redcurrant, dried flowers and spices on the nose, with a subtle herbal quality. Dry, with bitter red fruit flavours, it has a firm finish with lingering herbal notes.

🍷 £62

Champagne

S V Champagne Bonnet Grand Reserve Brut

CHAMPAGNE, FRANCE

Well-structured Champagne blend, with floral perfumes followed by lemon, grapefruit and red apple on the palate.

🍷 £15.40 🍷 £64

S V Champagne Bonnet Perle Rosé

CHAMPAGNE, FRANCE

Delightful pink Champagne, with raspberry, redcurrant and almond notes, from vineyards famous for sparkling rosé.

🍷 £15.90 🍷 £67

S V Pommery Brut Royal NV

CHAMPAGNE, FRANCE

Delicate and elegant on the palate, but with good vivacity. The perfect aperitif Champagne.

🍷 £81

Pommery Brut Rosé Royal NV

CHAMPAGNE, FRANCE

The nose shows aromas of small red fruits such as raspberry; the palate is fresh, delicately flavoured with a touch of richness.

🍷 £84

Sparkling

V Vaporetto Prosecco NV

VENETO, ITALY

Soft, fruity and refreshing with notes of citrus and pear. Elegantly floral.

🍷 £9.65 🍷 £41.50

V Vitelli Prosecco Rosé NV

VENETO, ITALY

A classic pink Prosecco with hints of red fruits and floral notes with an elegant finish.

🍷 £9.65 🍷 £41.50

Dessert wine

🍷 50ml 🍷 100ml

Warre's Heritage Ruby Port 75CL

DOURO, PORTUGAL

This is a full and fruity ruby made in the classic style. It has aromas of luscious red fruits and robust, rich fruity flavours of blackberry, plum and cherry.

🍷 £6 🍷 £8.55 🍷 £45

Grand Tokaji Late Harvest 22 50CL

TOKAJ, HUNGARY

Offering notes of orange, lime, honey, and raisins. The palate features pear, quince, and tropical fruits, with a perfect balance of sweetness and 123g/L residual sugar.

🍷 £6 🍷 £11.05 🍷 £46

🍷 125ml 🍷 175ml 🍷 250ml 🍷 Bottle

S Sustainable

V Vegan

All prices are in £ inc VAT. 125ml measure available on wines by the glass. Wines on the list may contain sulphites, egg or milk products. Please ask a member of staff should you require guidance.