

# LUNCH

# GALLIMORES

Olives 4.95

Bread & Balsamic 4.95

Garlic Focaccia 5.95

1 Oyster 3.95

3 Oysters 9.95

6 Oysters 17.95

## MAIN COURSES

Gloucestershire Hand Cut Ham & Eggs  
with Triple Cooked Chips & Picalilli 13.95

Chicken Chorizo Orzo Pasta  
with Marinated Peppers 15.95

Beef Brisket Bao Buns  
with pickled Red Cabbage, Wasabi Mayo 14.95

6oz Steak Burger  
on Toasted Sesame Bun with Mustard Mayo, Burger Sauce, Baby Gem Lettuce, Tomato, Skin on Fries  
add Swiss Cheese 15.95  
1.50

Flattened 6oz Steak Frites  
with Skin on Fries, Peppercorn Sauce 16.95

Monk Fish Scampi  
with Triple Cooked Chips, Mushy Peas, Lemon Capers Mayo 16.95

Roast Miso Cauliflower Steak  
with Beetroot & Squash Romesco Sauce, Whipped Vegan Feta 16.95

Seafood Linguine  
Mussels, Salmon, Haddock & Prawn  
with Wilted Spinach & Samphire Shellfish Cream 16.95

Please also see our chalk boards for Today's Daily Specials

## LIGHT LUNCHES

Soup of the Day 6.50

Tart of the Day 7.95

3 Egg Healthy Omelette  
with Tomato, Mushroom & Spinach 9.95

Moules Mariniere with Crusty Bread 12.95

Ham Hock & Chicken Ploughmans  
with British Cheese & Pickles 12.95

Severn & Wye Smoked Salmon  
with Beetroot & Horseradish Capers Berries 10.95

Add Fries 2.95

Add Truffle Parmesan Fries 4.95

## TO FINISH

Sticky Toffee Pudding 7.95  
Salted Caramel Sauce, Vanilla Ice Cream

Treacle Tart 7.95  
Lemon & Lime Syrup, Clotted Cream

Madagascan Vanilla Bean Rice  
Pudding 5.95  
with Raspberry Jam

Affogato Double Espresso 4.95  
with Vanilla Ice Cream

British Cheese Board 9.95  
Red Onion Marmalade, Apple, Celery & Artisan Biscuits

Please speak to a member of staff if you have any dietary requirements or allergies. Provenance, cuts, ingredients of dishes may vary subject to supply. An optional 12.5% service charge added to all bills