

NIBBLES

Hummus, toasted pitta £4.50
House focaccia, olive oil & balsamic £4.75
Chilli marinated olives £4.50
Pigs in blankets, house BBQ dip £4.50

STARTERS

Cauliflower soup, croutons & country bread £8.50
Double Gloucester twice baked soufflé, wholegrain mustard sauce £9.50
Beef carpaccio, rocket, parmesan & truffle oil £9.50
Prawn cocktail, avocado, cucumber & marie rose sauce £9.50
Cheddar & onion tart with mixed leaf salad £9.50
Salt & pepper squid, with mixed leaves & aioli £9.50
Bruschetta with avocado, feta, cherry tomatoes, balsamic vinegar & roasted nuts £9.50
Salmon & dill gravadlax, horseradish & dill crème fraîche, toasted sourdough £9.50
Devilleed lambs kidneys on sourdough toast £10.00

BORDEAUX WINES OFFER

Ch. Cantemerle, Haut Medoc, 2016 - £70

Ch. Ormes de Pez, St. Esteph, 2011 - £65

Ch. Lacoste Borie, Pauillac, 2016 - £65

SALADS

Chicory, pear, blue cheese salad, walnuts £9.50/£15.00
Chicken caesar, anchovies, parmesan & croutons £9.50/£15.00

MAINS

Beef burger, Monterey Jack cheese, chipotle mayo, fries, sesame bun £18.50
Chicken, leek, bacon & mushroom pie, mashed potato, broccoli, greens, & gravy £20.00
30-day aged ribeye steak, truffle chunky chips, rocket, cherry tomatoes & peppercorn sauce £32.00
Half rotisserie chicken, asian slaw, fries **or** salad & 2 dips (aioli, BBQ, hot sauce or chipotle mayo) £22.00
Lamb kofta, cous cous salad, flat bread & tzatziki £20.00
Venison loin, dauphinoise potato, artichoke, peppers, red wine gravy £22.00
Braised blade of beef, crushed new potatoes, root vegetables, bourguignon sauce £23.00
Hook Norton beer battered haddock fillet, fries, mushy peas, tartare sauce £19.00
Prawn linguine, chilli, garlic, capers, tomato & basil sauce £20.00
Salmon 'minute fillet', puy lentils, wild mushroom, kale, herb oil £24.00
Wild mushroom gnocchi with rocket, parmesan & truffle oil £19.00
Split pea, lentil & coconut dahl, roasted nuts, crispy kale, basmati rice £19.00
Hispi cabbage, haricot bean cassoulet, tenderstem broccoli, garlic & herb dressing £18.50

SIDES £4.00: Fries, mixed salad, tomato & onion salad, rocket & parmesan salad

SANDWICHES & PANINI - LUNCHTIMES ONLY — SERVED WITH FRIES OR A MIXED SALAD

Open smoked salmon, capers & lemon mayonnaise on toasted sourdough £11.00
Open Coronation chicken, flaked almonds on toasted sourdough £11.00
Goats cheese, onion & red pepper panini £14.00
Ham, cheddar, onion chutney & tomato panini £14.00
Mozzarella, tomato, avocado & pesto panini £14.00

A 12.5 % discretionary service charge will be added to all dining bills

Please note: Not all the ingredients are listed for each dish – please inform us of any allergies

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Wi-Fi Code: guestwifi

PUDDINGS - £9.50

Sticky toffee pudding, vanilla ice cream
Apple & mixed berry crumble, vanilla ice cream
Vanilla panna cotta with red fruits
Affogato; espresso, vanilla ice cream & Frangelico
Crème brulee with shortbread biscuit
Raspberry Frangipane with clotted cream ice cream

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Ice creams / sorbets £1.75 per scoop

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Cheese plate; Cerney ash, Comté, Oxford Isis, Blue Stilton, quince jelly & crackers £11.00

SPECIAL COCKTAILS £12.00

Wonky raspberry & hibiscus vodka collins – Sapling raspberry & hibiscus vodka, lemon juice, simple syrup, tall over ice
Pear & apple martini – Grey Goose Pear, lemon, apple juice, simple syrup
Classic negroni – Gin, red vermouth, Campari & orange zest, over ice

LOCAL GINS & VODKA- £ VARIOUS

Old orchard gin – Bledington
Copper Lion gin – Cheltenham
Cotswolds gin– Shipston-on-Stour
Sapling vodka – **climate positive**, UK
Sapling wonky raspberry and hibiscus vodka, **climate positive**, UK

SELECTED DRINKS FOR DRIVERS

BOTIVO served over ice, topped with soda & orange twist £7.00

NUISANCE SODAS exciting fusions of light natural flavours £3.00

- Grapefruit & basil **Or** Nettle & elderflower **Or** Bramble & rosemary

WILLYS LIGHTLY SPARKING DRINKS - HEREFORDSHIRE

- 100% cold pressed slightly sparkling apple £3.50 (250ml can)
- Raspberry kombucha & apple cider vinegar £3.50 (250ml can)

ZINGI BEAR ORGANIC GINGER SWITCHEL £5.00

A super thirst-quenching beverage, once drunk by thirsty farmers as an elixir by day, and then as a mixer for spirits by night - a zing from the apple cider vinegar, backed-up by ginger and lemon, then rounded out with honey.

SEEDLIP DISTILLED NON-ALCOHOLIC SPIRITS £5.10 (25ML INCLUDING MIXER)

- Grove (best served with Mediterranean tonic, lemon & lime)
- Spiced (best served with normal tonic & orange wedge)
- Garden (best served with elderflower tonic, lime & cucumber)

Fever tree mixers £2.40

GUINNESS ZERO % 440ML CAN £4.50 - Just like the real thing!

LUCKY SAINT

Hazy IPA 330ml 0.5% abv £4.50 A juicy, hazy IPA with notes of tropical and stone fruits.

Lager – 330ml 0.5% abv £4.50 – a clean crisp slightly malty lager

BIG DROP PALE ALE 330ML 0.5% abv £4.50

Rosy floral aromas, with a light and limey citrus bite. Finished with a balanced but obvious bitterness.

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