

THE GREEDY GOOSE

SHARING PLATTERS

SELECTION OF HOMEMADE BREADS with olives, sundried tomatoes, balsamic & olive oil £8

VEGETARIAN OR VEGAN PLOUGHMAN'S BOARD £14

PLOUGHMAN'S BOARD with ham, pork pie, cheddar, oxford blue, apple, pickled onion, lettuce, homemade bread, and pickles £16

STARTERS

HOMEMADE SOUP OF THE DAY with artisan bread and butter £5 V

VEGETARIAN SAMOSAS with mango and chili dipping sauce £6 V

MUSHROOMS BAKED IN CHEESY SAUCE topped with oxford blue, crispy garlic bread £7 V

STUFFED CABBAGE with buckwheat and lamb mince served on chunky tomato sauce £7

MELON AND PROSCIUTTO SALAD with buffalo mozzarella and rocket £7.50

SALADS

CLASSIC CHICKEN CAESAR SALAD with homemade dressing £12/without chicken £7 V

SMOKED TROUT AND MACKEREL NICOISE SALAD £13

OPEN SANDWICHES

CHOOSE EITHER HOMEMADE ORGANIC WHITE OR MULTIGRAIN BREAD

Served with crisps and salad garnish £7

GRILLED CHICKEN, TOMATO, LITTLE GEM, AND AIOLI

PULLED BEEF WITH REDSLAW

CHEDDAR AND SPRING ONION SPREAD, WITH TOMATO

OMELETTES

BACON AND CHEESE served with vinaigrette salad £9

SMOKED SALMON served with vinaigrette salad £10

CHILDREN'S

HOMEMADE FISH GOUJONS with chips and peas £8

HOMEMADE CHICKEN STRIPS with chips and baked beans £8

MARGHERITA PIZZA with slices of fresh tomatoes £8

STONE BAKED PIZZAS

CLASSIC MARGHERITA with slices of fresh tomato, olive oil and dried oregano £10 V

SALMON E GAMBERETTI with fresh salmon cubes, king prawns, olives and Rucola £13

FLORENTINA with goat's cheese, spinach and fried egg £13 V

ASIAN BEEF & CORIANDER with spring onions and hoi sin sauce £13

PEPPERONI VESUVIUS with peppers and jalapenos £13

MAIN COURSES

HOMECOOKED HAM, DOUBLE EGG, CHIPS, AND GARDEN PEAS £10

LOCAL BUTCHER FAGGOTS, bubble and squeak wrapped in bacon, mushy peas and gravy £13

VEGAN PANANG CURRY served with fried rice £12 VE

HOMEMADE BATTERED FISH & CHIPS with garden peas, homemade tartar sauce and salad £13.5

CHICKEN BREAST STUFFED WITH SPINACH AND SUNDRIED TOMATOES, potato rosti, asparagus, and pesto £13

MONKFISH TAIL, wrapped in prosciutto, pea & mint risotto, carrot mousse, parmesan crisp £15

BRAISED PORK BELLY, creamy mash, beets with horseradish, apple and brandy reduction £16

8oz SIRLOIN AU POIVRE (served pink), French beans with watercress, vine tomatoes and chips £22

OUR SIGNATURE BURGERS

AROMATIC GARDEN BURGER, toasted bun, vegetarian cheese, relish, chips and side salad £11 V

RED PESTO CHICKEN BREAST with mozzarella, toasted bun, chips and salad £13

COTSWOLD BEEF BURGER with toasted bun, cheddar and bacon, chips, relish and side salad £13.5

LAMB AND MINT WITH TZATZIKI with toasted bun, chips, and side salad £13.5

SIDES

GARLIC BREAD £3, with cheese £4, CHIPS £3, with cheese £4 VEGETABLES of the day £3

OLIVES £3 MIXED LEAVES with French dressing £3.5, BREAD AND BUTTER £3

DESSERTS

(V) DARK CHERRY AND MARZIPAN TRAYCAKE, champagne sorbet £6

ETON MESS with forest fruit compote £6

HONEYCOMBE CHEESECAKE, vanilla ice cream £6

HOMEMADE STICKY TOFFEE PUD with clotted cream ice cream £6

BENNETT'S FARM TRADITIONAL ICE CREAM & SORBETS, double chocolate chip, rum & raisin, strawberry, vanilla with seeds, mango, champagne, passion fruit, any three scoops for £6

If you suffer from any food allergies, please alert staff who will talk you through the dishes suitable.
A service charge of 10% will be added to tables of six or more. Thank you.