—THE ADMIRAL—
SIR JOHN TALBOT

COTSWOLD PUBLIC HOUSE

From the Pantry

Soup du Jour | 8.5
Fresh Mark's Bakery Sourdough

Sir John's 'Classic' Prawn Cocktail | 15
Bread & Butter

Steamed Shetland Mussels | 12/20
White Wine, Fresh Herbs & Sourdough

Pressed Rabbit & Game Terrine | 12
Tewkesbury Mustard, Pickles & Sourdough

Stilton, Apple & Hazelnut Salad (V) | 9
Honey & Mustard Dressing

Gambas al Ajillo | 15
Red Prawns, Garlic, Sherry & Bread

From the Galley

Lightly Spiced Butternut Squash (V) | 18
Yorkshire Pudding, Proper Gravy & Roast Potatoes

Roast Free-range Chicken | 20
Yorkshire Pudding, Bread Sauce, Stuffing, Proper Gravy & Roast Potatoes

'Sir John's Seafood Stew' | 32
Giant Red Prawns, Coley, Mussels, Smoked Haddock, Brown Shrimp & Bouillabaisse Sauce

Spit-roasted Sirloin of Beef | 26
Yorkshire Pudding, Horstard, Proper Gravy & Roast Potatoes
(All served with Seasonal Vegetables & Cauliflower Cheese)

A Little Bit Extra
Yorkshire Pudding | 2
Mixed Vegetables | 4.5
Roasted Potatoes | 4.5
Cauliflower Cheese | 4.5
Gravy | 2

Sticky Toffee Pudding | 9.5
Toffee Sauce & Vanilla Ice Cream

Baked Bitter Chocolate Mousse | 12
Raspberries & Vanilla Ice Cream

Cheese & Biscuits | 12.5
Cheddar Cheese, Crackers, Grapes & Celery

Strawberry & Custard | 12.5
Trifle, Sherry, Custard, Cream & Cake

Please ask one of the team for allergen information

A 12.5% discretionary service charge will be added to the final bill