

# Welcome to Gupshill Manor

We are committed to using the finest local produce to create mouth-watering, outstanding dishes for you, as all our food is cooked to order, and is of the highest quality, please be patient, we know it will be worth the wait. All prices and dishes are subject to seasonal & market fluctuations, all dishes may contain traces of nuts, all fish dishes may contain bones, all tips go to our staff, dishes are subject to availability, and can be changed at any time.

**food allergens – before ordering please ask a member of staff regarding your requirements**

Any dish marked with a **g** can be made without/altered to be gluten free so please state when ordering.

Dishes marked with a **v** - vegetarian or **ve** – can be made/altered to be vegan so please confirm when ordering

## platters to share

**butchers platter** – warm shredded duck & spring onion – chicken liver parfait – honey roast ham

gloucestershire pork sausage – apple chutney – warm bbq sauce – rustic bread £12.95

**garden platter** – v – pan-fried wild mushrooms – beer battered mozzarella sticks – mediteranean vegetables

nachos – guacamole – salsa – croustades £11.95

**seaside platter** – smoked salmon – pan-fried scallops – atlantic prawns – crayfish tails – tomato salsa

harissa mayo – lemon wedge – speciality bread £12.95

## to start

**soup** – v – g

soup of the day – please ask for today's flavour – rustic bread £5.75

**bread** – v – ve – g

rustic breads – sun-dried tomato pesto dip – marinated olives & sundried tomatoes

for one £5.65 to share £6.95

**mozzarella** – v

beer battered mozzarella sticks – mixed leaf – sweet chilli £5.45

**duck** – g

warm shredded duck & spring onion salad – mixed leaf – hoi sin dressing – rustic bread £6.75

**crayfish** – g

crayfish tails & atlantic prawns – cucumber ribbons – harissa mayo £6.45

**mushrooms** – v – g

pan-fried wild mushrooms – mixed leaf – croustades – balsamic dressing £5.95

**scallops** – g

pan-fried scallops – black pudding – mixed leaf – herb vinaigrette £6.95

**parfait** – g

chicken liver parfait – apple chutney – mixed leaf – rustic bread £6.45

**nachos** – v – ve

nachos – melted chilli mexicana cheese – guacamole – salsa £5.45

## childrens menu

**chicken** battered chicken goujons – pub chips – dressed mixed salad £6.45

**gammon** – g char-grilled gammon – pub chips – garden peas – free range fried local egg £6.45

**fish** battered haddock – pub chips – garden peas £6.45

**pasta** – v tagliatelle pasta – tomato & herb sauce – grated cheese £5.95

**sausage** gloucester sausage – creamed potato – chantenay carrots – gravy £5.95

**pizza** – v – g grilled cheese & tomato focaccia pizza – pub chips – mixed salad £5.95

## main course

- pork – g** pan-fried pork medallions – roasted new potatoes – broccoli – apple chutney – stilton £14.95
- stuffed chicken – g** oven baked chicken stuffed with black pudding mousse – roasted new potatoes broccoli wild mushroom & garlic cream sauce £13.95
- bourguignon – g** venison & juniper berry bourguignon – roast potatoes – chantenay carrots £13.95
- risotto – v – g** wild mushroom & parmesan risotto – pea shoots – croustades £11.95
- duck – g** pan-fried gressingham breast – duck bon bons – potato rosti – broccoli – peppercorn sauce £16.95
- battered haddock** real ale battered haddock – rustic wedges – garden peas – char-seared lemon £12.45
- medallions – g** pan-fried fillet medallions – potato rosti – broccoli – wild mushroom & brandy jus £20.95
- gammon – g** char-grilled gammon – garden peas – pub chips – free range fried egg £12.45
- fish pie – g** oven baked fish pie – cheddar topped potato – herb dressed mixed salad – rustic bread £13.95
- mozzarella – v** cajun mozzarella – dressed mixed salad – new potatoes – olives – free range boiled egg £11.95
- lamb – g** slow roasted lamb shank – creamed potato – savoy cabbage – mint jus £13.95
- salmon – g** smoked salmon wrapped salmon fillet – new potatoes – broccoli – prosecco cream £12.95
- pasta – v – ve** tagliatelle pasta – roasted mediterranean vegetables – provencale sauce – garlic bread £12.95
- sausages** char-grilled gloucester sausages – creamed potato – broccoli – peppercorn sauce £12.45
- caeser salad – g** sliced chicken breast – mixed leaf – herb croutons – caeser dressing £11.95

## from the char-grill

- chicken – g** char-grilled chicken breast – rustic potato wedges – grilled tomato & portobello mushroom £12.95
- fillet – g** char-grilled 6oz fillet steak – rustic potato wedges – grilled tomato & portobello mushroom £19.95
- sirloin – g** char-grilled 8oz sirloin steak – rustic potato wedges – grilled tomato & portobello mushroom £16.95
- mixed grill** char grilled rump steak – local pork – black pudding – gammon – pork sausage – free range fried egg rustic potato wedges – grilled tomato & portobello mushroom £21.95

## burgers served in a toasted glazed brioche bun – rustic potato wedges – dressed salad garnish

- beef burger** char-grilled beef burger – grilled farmhouse cheese & bacon £12.95
- fat cow** two char-grilled beef burgers – grilled farmhouse cheese & bacon £17.95
- skinny cow** – the guilt free option – no bun, wedges or dressing
- char-grilled cheese & bacon topped beef burger – big mixed salad – tomato salsa £11.45
- chicken** cajun spiced chicken breast – mixed leaf – salsa – spicy mexicana cheese £12.95
- beetroot burger – v – ve** baked beetroot & quinoa burger – beef tomato & mayo £10.95
- veggie – v** mozzarella & mediterranean vegetable stack – mixed leaf £10.95

## sides & sauces

- rustic potato wedges – v – g £3.45      dressed mixed salad – v – ve – g £2.45      pub chips – v – g £2.75
- beer battered onion rings v £2.75      marinated mixed olives – v – ve – g £2.95
- cheesy garlic focaccia bread – v £3.45      cheesy chips – v – g £3.25      savoy cabbage & bacon £2.75
- peppercorn sauce – v – g      port jus – g      stilton sauce – v
- tomato & herb – v – ve – g      garlic cream – v £2.45 each