

The RETREAT

Lighter Bites Menu



Pies

WILD BOAR & CHORIZO PIE

With roasted red peppers, potato, beans and garlic. A combination of smoked paprika, juniper, molasses, orange zest and a hit of dark chocolate provide a riot of bold flavours

SERIOUSLY CHEESY GOLDEN BEET & BEAN PIE (v)

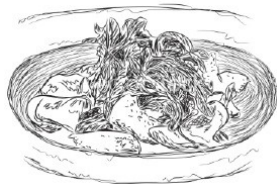
A delicious creamy combination. Golden beet, spinach and butter beans in a tangy parsley and cheddar cream

CHRISTMAS VENISON

A deliciously festive combination of venison, gammon, citrus peel, chestnuts, mulled cider and cranberries

All served with spicy red cabbage, new potatoes, buttered sweet leeks and peas

All £10



Chef's Specials

Forest of Dean wild boar spicy chilli bowl served with tortilla crisps and granary bread £10.00

Pasta and homemade pesto with bread £8.00 (v)

Roast beef cooked in horseradish gravy served in 6" roll £7.00

Soup of the day served with organic crusty bread £6.00 (vg*)

Ham and mustard or cheese and pickle large roll £5.00

Hot sausage roll with English mustard and tomato sauce £2.50

Berkeley (local made) Scotch egg with pickle £2.50

Vegan samosa and mango chutney £2.50

Allergies

Some of our menu items contain nuts, seeds and other allergens. There is a small risk that tiny traces of these may be in any other dish or food served here. We understand the dangers to those with severe allergies.

v vegetarian
vg* Please ask mostly vegan