THE
HOLLOW BOTTOM
GUITING ★ POWER

COCKTAILS

Apple spritz- Aperol| Apple cider| Prosecco| Soda	£12
Rum Old Fashioned – Le Poher spiced rum | Angostura Bitters | Brown sugar	£12
Brockmans Cosmo- Brockmans gin| Cranberry| Fresh lime| Cointreau	£12

DRY JANUARY- wine & spirits are 0% proof

Driver seat Cosmo- Cranberry |Tanqueray 0.0 | Triple Sec 0.0 |Fresh lime	£9
NoGroni- Vermouth | Bittersweet aperitif	£8
The Italian Job- Bittersweet aperitif| Soda	£8
Hugo Spritz- Bottle green elderflower presse| Soda| Seedlip spiced 94	£8

WHILST YOU WAIT

Fried gherkins	£6½
Nocerella olives	£4
Padron peppers	£8

BREAD - *Our sourdough is hand crafted by Will Alexander at the local bakery Otis & Belle*

w/ salted butter	£4
w/ extra virgin Cotswold Gold rapeseed oil & balsamic vinegar	£5
w/ olive tapenade	£7
w/ taramasalata	£8

LUNCH SPECIALS

Nap of the day 'The Hollow Bottom classic dish of the day'	£16
Paddock farm roast beef rump, horseradish cream, rocket (*add fries + £4 ¾*)	£12

STARTERS

Seasonal soup, Otis & Belle sourdough, salted butter	£9½
12-month-old mature Cheddar cheese & Bindaree ale rarebit, pickled walnut puree	£10½
Salt & pepper baby squid, Siracha mayonnaise	£11
Heritage beetroot, whipped truffle & goats curd, apple, chicory & fennel salad	£10½
'Salperton' Partridge goujons, masala curry sauce, fresh coriander	£8
Atlantic prawn cocktail, bloody Mary sauce, Otis & Belle sourdough	£12½
Baby gem Caesar salad, Spanish salted anchovies, grana Padano cheese	£10½

MAINS

Bindaree beer battered haddock, Koffmann chips, crushed peas, tartare sauce	£19
Paddock farm beef burger, American cheese, burger sauce, brioche bun, Koffmann fries	£21
Peppered 'Penhill' pheasant & 'Salperton' partridge game pie, mash potatoes, winter greens	£19½
Dave Moore's pork sausages, creamed potatoes, seasonal greens, shallot gravy	£21½
Pan fried cod loin, buttered new potatoes, fine green beans, caper & butter sauce	£24
Butternut, spinach & red onion pie, mash potatoes, braised red cabbage, shallot gravy	£21
Crispy 'Penhill' pheasant schnitzel, fried Cacklebean eggs, beetroot & chicory salad, fries	£18
Adam Tatlow's venison chilli, braised basmati rice	£21
David Moore's braised lamb shoulder, Cotswold gold crushed potatoes, cauliflower cheese	£24

FROM THE GRILL - All served with peppercorn sauce, Koffmann fries, rocket & shallot salad

Garlic & black pepper marinated chicken supreme	£22½
200g Martin Meat's bavette steak	£24
230g Martin Meat's sirloin steak	£30

SIDES

Koffmann chips | Dressed salad | Koffmann fries | Cornish braised potatoes | Buttered greens £4¾ each

A discretionary 10% service charge will be added to all bills | Prices include VAT
Please speak to a member of staff before ordering if you have any allergies or intolerances.