



BREAKFAST 9am - 12pm

Kelmscott Bacon Buttie in a Seeded Brioche Bun	5.50
Old Spot Banger Buttie in a Seeded Brioche Bun	5.95
Veggie Sausage Buttie in a Seeded Brioche Bun	4.95
St Martin Sourdough Toast with Honey Butter or Fruit Preserves	3.95
Granola with Seasonal Fruit, Greek Yoghurt & Cotswold Honey	6.95
Avocado on Toast with Ancho Chilli Flakes, Cress & Toasted Seeds	8.50

American Buttermilk Pancakes with your choice of:

- Fruit Compote & Honey Butter	7.95
- Kelmscott Streaky Bacon & Honey Butter	8.95

Free Range Sherston Eggs on Sourdough Toast (Poached or Scrambled) with your choice of:

- Kelmscott Streaky Bacon	9.50
- Kiln Roasted Flaked Hot Smoked Salmon	10.50
- Smashed Avocado & Ancho Chilli	9.50
- Grilled Halloumi & Harissa	9.50
- Miso Butter Roasted Chestnut Mushrooms	9.50

SIDES - AVAILABLE ALL DAY

Streaky Bacon Smashed Avocado	3.50
Miso Mushrooms Kiln Roasted Hot Smoked Salmon	
Plain Fries / Spicy Seasoned Fries	3.00
Spiral Salad, House Dressing	3.50

BAKES

All Handmade here in the Cotswolds

Tray Bakes 2.50 | Loaf Cakes 3.00
Round Cakes 3.50 | Pastries 2.00
Scones with Cream & Jam 3.50



• TEA ROOM & KITCHEN •

HOT DRINKS

Double Macchiato	3.00	Double Espresso	3.00
Americano	3.00	Flat White	3.00
Latte	3.00	Cappuccino	3.00
Hot Chocolate	3.50	White Hot Chocolate	3.90
+ Cream and Marshmallows 50p			
Mocha	3.50	Iced Coffee / Frappe	3.50
Pot of Tea (16oz)	2.50	Oat, Almond or Soya Milk	50p
Breakfast Tea			
Earl Grey			
Moroccan Mint			
Vanilla Chai			
Raspberry, Ginger and Vanilla			
Green Tea			

COLD DRINKS

Coke (Reg/Diet/Zero)	1.90	San Pellegrino Can	2.00
Still/Sparkling Water	1.50	Cotswold Tap Water	FREE
Frobishers Juices	2.40	Frobishers Fusions	2.80

SMOOTHIES

Berry Burst	4.00	Ginger Detox	4.00
Blueberries, Banana & Wild Berries		Beetroot, Ginger, Pineapple & Wild Blueberries	
Raspberry Jack	4.00	Eat Your Greens!	4.00
Raspberry Apple, Blueberry & Mango		Curly Kale, Lemongrass & Mango	
Pineapple Sunset	4.00	Coconut Crush	4.00
Pineapple, Papaya, & Mango		Pineapple & Coconut (contains milk)	

COCKTAIL UPGRADE!
add a double shot of vodka/rum or gin to any smoothie 4.00

SHAKES 4.00
all made with artisan Cotswold Dolcetti ice cream

Chocolate | Creamberry | Vanilla | Honeycomb | Salted Caramel Brownie | Mint Choc Chip | Salted Caramel | Coffee

REFRESHERS

Indian Summer	4.00	English Garden	4.00
Mango, Pomegranate & Orange		Lemon Sorbet with Lemonade and Mint	

BRUNCH & LUNCH 12pm - 3pm

BLACKJACK BRUNCH BOWLS

Sweet Potato Hash with Poached Eggs, Chorizo, Feta, Chipotle Salsa & Black Bean Salsa	11.50
Chorizo Huevos Rancheros with Tostada, Poached Eggs, Feta, Black Bean Chipotle Salsa & an Avocado Yoghurt Dressing	11.50
Mexican Black Beans, Poached Eggs, Mature Cheddar, Salsa Fresca & Crisp Tortilla (V/GF)	10.50
Homemade Falafel, Mixed Grains, Mexican Black Beans Salsa Fresca, Hummus, Seeds, Spiral Salad & Avocado Yoghurt Dressing	10.50
Free Range Chicken Tinga Bowl, Ancient Grains, Mexican Black Beans, Chipotle Salsa, Hummus & Spiral Salad	11.50

JACK'S LUNCH DISHES

Butchers Sausage Roll or Quiche of the Day with Spiral Salad & House Dressing	4.80
Relish Handmade Sandwiches	4.50
Panini or Toastie with Spiral Salad & House Dressing	6.50
Jack's Secret Recipe Rarebit with Cotswold Ale on Sourdough Toast served with Onion Chutney, Crispy Shallots & House Spiral Salad	8.50
Kiln Roasted Flaked Smoked Salmon Open Sandwich, Citrus Cream Cheese & Quick Pickled Red Onion & Capers	10.50
Jack's Burger: Jesse Smith's Beef, Streaky Bacon, Tomato Jam, Monterey Jack, & Harissa Mayo in a Brioche Bun with Seasoned Fries	12.00
Vegetarian Jacks Burger: Smoked Tomato Jam, Monterey Jack Cheese, Harissa Mayo in a Seeded Brioche Bun with Seasoned Fries	11.50

GROWN-UP TIPPLES

Corona	3.50	Bath Gem Ale	4.00
Mango Pale Ale	3.60	Cotswold Craft IPA	4.00
Provence Rose	6.00	Shandy Shack IPA	3.50
Glass of Merlot	6.00	Glass of Chardonnay	6.00
Prosecco	6.00	Rose Prosecco	6.00
Pimm's & Lemonade	5.00	Elderflower Hard Tonic	3.60

