

COCKTAILS

SIGNATURE

ROYAL SEA BREEZE £13
Sibling gin, rose liqueur, homemade rose bitters, lemon juice, sugar syrup top up with Champagne. Served in a champagne coupe.

GREEN FIZZ £13
Home-made Rosemary tequila, lemon juice, sugar syrup, fresh cucumber and Champagne to finish. Served in a champagne coupe.

COWLEY EXPRESSION £9
Skane fennel vodka, Briottet poppy liqueur, vermouth, lemon juice, homemade lavender bitters and sugar syrup. Served in an old fashioned wine glass.

PINK SPRING £9
Barber`s gin, pomegranate liqueur, lemon juice, sugar syrup, spring bitter with Mediterranean tonic. Served in a balloon glass.

SERENITY £9
Chamomile liqueur, home made thyme Pisco, pineapple juice and lemon juice. Served in an old fashioned champagne glass.

3 GARDENS £9
Barber`s gin infused with saffron, Briottet tangerine liqueur, lemon juice, sugar syrup and homemade coriander bitters. Served on the rocks.

SAGE PRESENTS £9
Evan Williams bourbon, Briottet cherry liqueur, fresh Sage, and lemon juice. Served in an old-fashioned champagne glass.

THE MALT – BARREL AGED £12
Glenmorangie Whisky, Wasmund's Malt Spirit, Galliano Liqueur, cranberry juice, pink peppercorns and saffron. Served in a tumbler.

NOSTALGIC

MOJITO £9
Doorly's Rum, fresh mint, lime juice and sugar syrup. Served long.

MARGARITA £9
El Espolon Tequila Gold, lime juice and Cointreau. Served in a martini glass.

COSMOPOLITAN £9
Chase Vodka, Cointreau, cranberry and lime juice. Shaken with ice and served in a martini glass.

CAIPIRINHA £9
Germana 2yr Old Cachaca, fresh lime and caster sugar. Served in a tumbler over crushed ice.

NEGRONI £9
Barber's Gin, Lacuesta red Vermouth, Campari. Served over ice in a tumbler.

APEROL SPRITZ £9
Aperol topped with prosecco. Served in a Champagne coupe with fresh orange.

BRAMBLE £9
Barber`s gin, lemon juice, sugar syrup top up with blackberry liqueur. Served in a rocks glass.

MANHATTAN £9
W.L Weller Bourbon, Lacuesta vermouth, bitters and a cherry finish.

VIRGIN (GLASS/JUG)

APPLE AND MINT COOLER £6/15
Apple juice, fresh mint, lemon juice and syrup topped up with soda. Served in a sling glass.

POMEGRANATE BREEZE £7/18
Borrigo non alcoholic spirit, fresh pomegranate, lemon juice, pomegranate and elderflower cordial to finish. Served in a big coupe.

0% G&T £7/18
Seedlip non alcoholic gin, sugar syrup, lime juice, spices and tonic to top. Served in a G&T glass.

WINE

Please ask to see our full wine list, 250ml pour available on request

Sparkling (125ml)
Classic Cuvee, Brut, Gloucestershire £7
Rocco Brut, Valdobbiadene Prosecco £8
Taittinger Brut Réserve NV, France £10
Taittinger Prestige Rosé, France £12

Rosé (175ml)
Mâcon Rosé, Louis Jadot, France £7
Chase Rosé, Provence, France £10

White (175ml)
Pontebello, Pinot Grigio, Hungary £7
Vidal Sauvignon Blanc, New Zealand £8
Mâcon-Villages, Louis Jadot, France £8
Sancerre, Les Collinettes, Joseph Mellot, France £9

Red (175ml)
1870 Merlot, Chile £7
'Les Collines des Laure' Syrah, Jean-Luc Colombo, France £8
Vidal Pinot Noir, New Zealand £9
Errázuriz Cabernet Sauvignon Max Reserva, Chile £10

BEER & CIDER

Golden Fleece (IPA) (500ml) £5
Battledown Ale (ale) (500ml) £5
Cotswold 3.8 (lager) (330ml) £4
Chapel Down Curious Brew (lager) (330ml) £4
Corona (330ml) £4
Meantime Pilsner (330ml) £4
Dunkerton's Cider, Organic, 7% (500ml) £6
Pearson's Cider 4.8% (500ml) £5

Allergens - please be aware that some dishes may contain traces of nut, dairy products or lead shot. If you have specific allergies or queries, please ask & we will be able to advise you.
There is a discretionary 10% service charge added to the final bill

SPIRITS

Gin

Hendricks from Scotland, Barber's London £7

Bobby's – taste from Holland, Tanqueray 10, Ophir Oriental Spiced, Porters Scottish, £8
Gin Mare from Spain, Chase Elegant with 48 spices and herbs, Cotswold Gin, Roku Gin from Japan

Colombian Aged in Rum Barrel £9

Vodka

Krupnik Honey, Chase Potato Vodka, Lanique Rose Vodka Liqueur £7

Skane Akvavit Swedish Fennel Vodka, Uluvka Polish Rye Vodka £8
Grey Goose, Black Cow from English Milk, Mamont from Russian Siberia

Ed Hardy £10

Rum

Blackwell Dark Rum from Jamaica, Koko Kanu Coconut Rum from Jamaica £7
Doorly's 5 yo from Barbados £7

Foursquare Rum Port Cask Finish from Barbados, R L Seales from Barbados, £8
Don Papa Spiced Rum from Philippines, Havana 7yo from Cuba

Mezan 2005 from Guyana £11

Whisky

JD Tennesse, Tullamore Dew, Jameson £7

W.L.Weller Bourbon 12yo, Glenmorangie, Glenfiddich, Talisker 10yo, Chivas 12yo £8
Evan Williams Extra Aged Bourbon

Laphroaig, Mackmyra Svensk Ek, Highland Park, Willets Bourbon, £9
Millston 5yo Dutch single Malt

Lagavulin 16yo, Eagle Rare Kentucky Bourbon £10

Hibiki £18

Tequila

Cazcabel Tequila £7
El Espolon Gold £8
Sotol Hacienda Gold £9

Brandy

Xante Cognac & Pear Liqueur £7

Barneroy calvados VSOP, Pear Poire Williams, Pisco Capel from Chile £8

Frapin XO Cognac £18

J Ordonneau 25yo cognac £2

Cardenal Mendoza 25yo spanish brandy £25

Domaine Dupont Calvados 1977 £30

Domaine Boingneres Armagnac 1985 £50

40 years Glory Extra Cognac £60

LIQUERS

Saliza Amaretto, Antica Formula, Pama Pomegranate Limoncello, Baileys Benedictine, Cointreau, Drambuie, Campari, Southern Comfort £7

SOFT DRINKS

Double Dutch: Pomegranate & Basil, Cranberry & Ginger £3
Fever-Tree: Bitter Lemon, Tonic, Slim Line Tonic, Mediterranean 200ml £3
Ginger Ale, Ginger Beer, Lemonade 200ml £2
Coca Cola, Diet Coke 330ml £3
Juice: Cranberry, Pineapple, Apple, Grapefruit, Tomato, Orange £3
Bottle Green Elderflower Pressé £3
Still or Sparkling Water (glass/bottle) £2/ £4

TEA & COFFEE

All of our teas & coffees are fair trade

TEA PIGS TEMPLES £4
English Breakfast, Decaffeinated, Earl Grey, Fresh Mint, Darjeeling, Red Bush, Chamomile, Assam, Green Tea, Wild Berry, Peppermint, Lemon & Ginger

COFFEE £4
Espresso, Double Espresso, Americano, Filter, Latte, Cappuccino, Macchiato, Mocha, Hot Chocolate

Afternoon Tea

Served from 2pm till 4.30pm Monday - Saturday

£25 OR £33 WITH TAITTINGER CHAMPAGNE

FINGER SANDWICHES cucumber & tomato, smoked salmon & cream cheese, egg mayonnaise, ham & mustard

PLAIN & FRUIT SCONES strawberry jam & clotted cream

A SELECTION OF CAKES & FANCIES

TEA or COFFEE

Cream Tea £10.50

PLAIN & FRUIT SCONES strawberry jam & clotted cream
TEA or COFFEE

Cake & Coffee £6

Allergens - please be aware that some dishes may contain traces of nut, dairy products or lead shot. If you have specific allergies or queries, please ask & we will be able to advise you.

Food served daily from noon till 4pm, and then from 6pm till 9pm

There is a discretionary 10% service charge added to the final bill

STARTERS

Seasonal Soup, with home-baked bread £6
Fried Calamari, Chilli, Roasted Pepper And Tomato Salad £10
Cotswold Pork Scotch Egg, roasted apple & pickled walnut ketchup £8
Heritage Tomato Salad, spiced lemon, rosemary, and garlic mascarpone GF,V £8/£12
Caesar Salad, aged parmesan V £10
Add chicken or avocado +£2 each
Red cabbage, Celeriac, Beetroot, Smoked feta salad, toasted hazlenuts GF £8/£12
Soft Poached Egg with avocado, feta, crisp Hobbs house sour dough £12

MAINS

Chicken and Bacon Club, lettuce, Tomato, Egg Mayonnaise £12
6oz 28 day aged Beef Burger, with Cafe de Paris & Fries £16
Polenta, chick pea & haloumi burger, with Fries V £14
Roast Salmon and Crab Cake, lemon & herb spinach, peas & asparagus £15
Flat Iron Steak, oyster & honey dressed gem lettuce, crisp cashews GF £18
Asparagus & Pea Strozzapretti Pasta, wild garlic pesto V £14
with wild mushrooms, creamed baby spinach and parmesan

PIZZA

MARGARITA Sun blushed tomatoes, mozzarella £12
MEATY Sun blushed tomato, mozzarella, air dried ham, chorizo, salami £14
VEGETABLE Artichoke, sweetcorn, mushroom, sun blushed tomato, mozzarella £13
SEAFOOD Prawn, brown shrimp, hot smoked salmon, mozzarella £16

SIDES all £4

Skinny Fries | Spring Salad | Seasonal Greens | Sweet Potato Fries
Home baked breads

PUDDING

Pineapple, passion fruit and mango Eton mess GF £7
Salted chocolate and caramel tart, Horlicks ice cream £7
Cowley ice cream sundae GF £7
St Clements posset, vanilla shortbread, lemonade sorbet £7
Cotswold cheese & air dried ham platter, pickles, chutney, breads £12

Sunday Lunch

Served from 12.30 - 3pm Sundays in MALT

A true British classic, our roasts are accompanied by a generous serving of roast potatoes, Yorkshire puddings, seasonal veg and homemade

sauses.

£28 for two courses and £33 for three courses