

MENU

NIBBLES

- olives *gf, df, vg* / chilli mixed nuts *gf, df, vg* 3 each
homemade bread selection, balsamic vinegar, fiorano241 olive oil *df, v, vg* 4
mini chorizos *df* / padron peppers *gf, df, vg* / hummus, flatbread *gfa, df, vg* 4.5 each
sharing board for the table made up of all the above 15

STARTERS

- allotment soup with homemade bread 6.5
please ask a member of our team about today's soup
wood fired warm vegetable salad with potato & truffle *gfa, v* 7.5
lower mill estate crayfish bisque with farfalle pasta & chive *gfa* 8
subject to availability as crayfish are caught on site
kid croquettes with curry mayo, pickled shallot & coriander *df* 7.5
selection of cured meats with pickles, chutney & sourdough toast *gfa, df* 8.5

MAINS

- pheasant with crispy bacon, elderberry, fondant potato, parsnip, autumn greens & red wine jus *gfa* 18
woodland mushroom with gnocchi, roasted squash, autumn greens & sage *gfa, dfa, v, vga* 8.5/17
roast cornish hake wrapped in prosciutto with savoy cabbage & red wine jus *gf* 18.5
smoked haddock with leeks, celeriac gratin & whole grain mustard sauce *gf* 17.5
full or half rack of korean style ribs with salad & skinny fries *gf, df* 14.5/19
gloucestershire old spot pork burger with chorizo jam, rocket, crispy onions & skinny fries *gfa, df* 15
ballihoo cheeseburger – two 5oz beef burgers with rocket, jalapeño mayo & skinny fries *gfa, dfa* 15
jesse smith's steak (*price weighed*)
please ask a member of our team about current steak options

ON THE SIDE

- skinny fries *gf, df, v, vg* / autumn greens in garlic butter *gf, dfa, v, vga* / fried aubergine with rose hip syrup *gf, df, v, vg*
mixed leaf salad *gf, df, v, vg* / rocket & parmesan salad *gf, v* 3.5 each

DESSERTS

- lemon posset with blackberry, meringue & chantilly cream *gf, v* 7
rich dark chocolate tart with pistachio, white chocolate ice cream *v* 7
apple strudel with golden raisin, pine nut & vanilla ice cream *dfa, v, vga* 7
fig, honey & almond cake with muscovado ice cream *gf, v* 7.5
selection of local cheese with crackers & chutney *gfa, v* 9.5
selection of ice creams & sorbets *gfa, dfa, v, vga* 2.5 a scoop

SUNDAYS AT BALLIHOO

We offer roast lunch from 1200 till 1530 with a selection of local meats & veg
or for something really special take advantage of our whole joints to be shared family style.
Please ask a member of our team for more information, pre order required.

PLAY. GRAZE. LAZE.

gf = gluten Free | *gfa* = gluten free available
df = dairy free | *dfa* = dairy free available
v = vegetarian | *va* = vegetarian available
vg = vegan | *vga* = vegan available



Please be aware not all ingredients are listed on our menu. if you have any allergies please speak to our staff, who can provide you with a more detailed allergen menu and help you with your food choices. An optional 12.5% service charge is added to the bill. This is shared between all our staff & truly appreciated.