

MENU

NEBBLES

olives *gf, df, v, vg* / **chilli mixed nuts** *gf, df, v, vg* **3 each**
homemade bread selection, balsamic vinegar, fiorano241 olive oil *df, v, vg*
mini chorizos *df* / **padron peppers** *gf, df, v, vg* / **hummus, flatbread** *gfa, df, v, 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
english asparagus with poached egg, truffle & hazelnut *gf, dfa, v* **8.5**
charred tender stem broccoli, quinoa, blood orange, crispy kale & almond *gf, df, v, vg* **7.5**
slow cooked pork belly with chermoula, chilli & spring onion *df* **7.5**
squid carbonara with squid ink linguine & bacon crumb **8**
selection of cured meats with pickles, chutney & toast *gfa, df* **8.5**

MAINS

confit duck leg with pancetta, potatoes, peas & braised gem *dfa* **18**
whole bibury trout stuffed with lemon & thyme, roasted new potatoes *gf, dfa* **18.5**
lamb rump with falafel, tender stem broccoli, baba ghanoush, pomegranate & zaatar yogurt *dfa* **19.5**
roasted gnocchi with goats cheese, wild garlic pesto, almonds, peas & lemon *gfa, dfa, v, vga* **8.5/17**
cotswold chicken breast with chorizo potato rosti, grilled baby leeks & garlic butter *gf* **17.5**
pan fried sea bass with crushed new potatoes, tomato, samphire & pistou *gf, dfa* **18.5**
6oz Ballihoo cheeseburger with rocket, jalapeno mayo & skinny fries *dfa* **15**
jesse smith's steak

please ask a member of our team about current steak options

ON THE SIDE

skinny fries *gf, df, v, vg* / **spring greens in garlic butter** *gf, dfa, v, vga* / **roasted new potatoes** *gf, df, v, vg*
tender stem broccoli & almond *gf, df, v, vg* / **mixed leaf salad** *gf, df, v, vg* / **rocket & parmesan salad** *gf, v* **3.5 each**

DESSERTS

baked vanilla custard with poached rhubarb & pistachio *gf, v* **7**
chocolate fondant with hazelnut praline & vanilla ice cream *gf, v* **7**
treacle tart with blood orange & creme fraiche *dfa, v* **7**
peanut butter cheesecake with caramelised banana & salt caramel *gfa, 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.