

Coln Kitchen the at **Craven** Arms

Small Plates

Selection of Breads, Rapeseed Oil, 12yr Balsamic (VE) £3.50

Wild Mushroom & Tarragon Soup, Truffle Oil, Sourdough Bread (VE/GF without bread) £5.50

Pistachio Parfait, Poached Apple, Crispy Sourdough, Micro Herbs (VE) £7.50

Roasted Cauliflower, Chilli & Pine Nut Dressing (VE/GF) £7

Gin Cured Salmon, Pickled Vegetables, Crouton, Pea Shoots (DF) £7.50

Asparagus & Pea Arancini Balls, Rocket Hummus (VE) £7

Maple Roasted Pancetta, Celeriac Remoulade, Poached Egg, Pea Shoots (GF/DF) £8

Wye Valley Asparagus, Hollandaise Sauce, Micro Herb Salad (VE) £7.50

Big Plates

8oz 35 day aged Wittington Lodge Sirloin Steak, Chips, Rocket Salad, Roasted Garlic (GF/DF) £21

Slow Cooked Cotswold Lamb, Fondant Potatoes, Beetroot Puree, Roasted Roots, Jus (GF) £20

Salmon Fillet, Potato Linguini, Bok Choi, Leeks, Carrot Puree, Pine Nut Sauce (GF/DF) £17.50

Pork Tenderloin, Pressed Potato, Braised Cabbage Heart, Purple Sprouting, Apple, Jus (GF/DF) £16.50

Ling Fillet, Braised Puy Lentils, Celeriac Puree, Samphire, Herb Dressing (GF/DF) £16.50

Wild Mushroom & Nut Loaf, Pressed Potato, Braised Red Cabbage, Purple Sprouting (VE/GF) £15

Roasted Roots, Braised Puy Lentils, Beetroot Puree, Crispy Kale, Herb Dressing (VE/GF) £14

Braised Cabbage Heart, Charred Cauliflower, Samphire, Carrot Puree, Almonds (VE) £14

Potato Linguini, Jerusalem Artichoke, Leeks, Crispy Kale, Pine Nut Sauce (VE/GF) £13

Sides £3.50

Homemade Chips

Braised Red Cabbage

Purple Sprouting & Toasted Almonds

Roasted Jerusalem Artichokes

Maple Roasted Carrots

Please Turn Over For Classics, Baguettes

(VE) Vegan, (V) Vegetarian, (DF) Dairy Free, (GF) Gluten Free

Craven Classics

Local Ham, Cotswold Legbar Eggs, Chips (GF) £12

Craven Fried Chicken in a Basket, Chips, Chipotle Ketchup (boneless) (GF) £13

Chicken, Mushroom & Tarragon Pie, Chips, Roasted Vegetables £14

Sourdough Baguettes, Slaw, Salad £7

Local Ham, Simon Weaver Smoked Brie, Cranberry

Roast Beef, Rocket, Horseradish

Black Bomber Cheddar, Real Ale Chutney

Smoked Salmon, Cream Cheese

Coln Kitchen Ethos

Here at Coln Kitchen we are inspired by everything the British isles has to offer, using locally sourced where possible & focusing on sustainability, traceability & the seasons.

Our menu descriptions do not include all ingredients – if you have a food allergy or intolerance, please speak to a member of staff before ordering. Full Allergen information is available.

Please Note, a discretionary 12.5% service charge will be added to the bill on tables of 8 & above, this can be removed upon request