



MENU

We are constantly refining our business to be more sustainable, ethical & locally sourced to minimize our carbon footprint. As such our menus are more seasonal, homemade, & directly sourced from local farms to bring you a more authentic taste of Cotswolds & healthier dishes.

We hope you enjoy it!





BURLEIGH
COURT

~ To Nibble ~

£6 each or all 3 for £15

Crispy pig cheek

Picallili

Blue cheese fritters

Sage butter

Chicken wings

Barbeque sauce

~ The Garden ~

£6-£15

Beetroot risotto (V)

Heritage beetroot, goats' cheese and micro garden herbs

Truffled celeriac(V)

Truffle roasted celeriac, pickled and fried wild mushrooms, chopped chestnuts

Soup of the day (V)

Freshly made soup served with homemade focaccia.

5 Valleys Forager's bowl (V)

Seasonal salad, local vegetables & herbs from the kitchen garden

~The Field ~

£9-£22

Pigeon Breast

Poached rhubarb, granola & ewes curd

Gatcombe Pork

Crispy pork belly, black currant tea tenderloin, horseradish mash, carrot puree, crisp sage.

Gloucestershire Duck

Barbeque glazed breast. Red cabbage puree, potato fondant, confit leg "pie"

"Burleigh" Burger

Homemade beef burger, onion jam, tomato relish, mature cheddar, pickles, mixed salad, brioche bun

Cotswolds Venison

Charred celeriac, crispy cavalo nero, beetroot relish, Jerusalem artichoke, black pudding crumb

Served with triple cooked chips, make them naughty £2 extra



BURLEIGH
COURT

~The Water ~

£11-£23

Fried Catch of the day in beer batter (GF)

Pea puree, triple cooked chips, garden herb and caper tartar.

Diver Scallops

caramelised cauliflower puree, cauliflower florets, sticky raisin dressing

Catch of the Day from the British coast

Pan fried with seasonal garnish

~ Alongside ~

£4-£4.5

Roquette & Parmesan salad

New potatoes garnished with garden herb
butter

Triple cooked chips

Steamed seasonal veg finished with garden
herb oil

~To Finish ~

£8

“Banoffee” cheesecake

Caramelised banana, chocolate rocks, banana ice
cream

Poached Rhubarb, honey & rosemary ice cream

& Rhubarb Gel

Caramel Apple (V, GF)

Caramel sauce, vanilla ice cream, sticky date
sponge

70% Dark chocolate fondant

Yoghurt sorbet, Honeycomb, orange

Lemon & Thyme Treacle Tart

Local Cheese selection - Ask member of staff for details.