



Starters and sharers

Mixed Olives
£2.50

Rocket salad
Parmesan, olives, pumpkin
seeds balsamic & olive oil)
£4

Sharing Board (2-3 people)
Woodfired flatbread, houmous,
olives, marinated feta, red
cabbage slaw (V)
£7
With charcuterie
£10

Garlic woodfired flatbread
topped with garlic herb butter(V)
£5
With cheese(V)
£6

Bowls

Braised badger beans, smoked
quinoa, roasted roots, seasonal
salads & fermented barley

With your choice of:
Organic woodfired Old Spot
shoulder
£12.50

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Mushrooms from Cotswold
Mushrooms (Vg)
£11.50

Wraps

Woodfired sourdough flatbreads
filled with houmous, slaw,
turmeric & tahini dressing
With your choice of:

Organic woodfired Old Spot
shoulder
£8

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Falafel (Vg)
£7

Rolls

Vegan brioche bun filled with
slaw, pickles & Porter BBQ sauce
With your choice of:

Organic woodfired Old Spot
shoulder
£8

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Badger bean patty (Vg)
£7

Pizzas

**Vegan cheese available - please ask*

Marinara
(tomato, garlic & basil)(V)
£7

Diablo
(chorizo, chilli flakes &
jalapenos)
£9

Veggie
(spinach, mushrooms, artichoke
& red onion)(V)
£11

Margherita
(tomato, mozzarella & basil)(V)
£8

4 cheese
(mozzarella, goat, cheddar &
blue)(V)
£10

Capricciosa
(artichoke, olive, ham &
mushroom)
£12

Hawaiian
(ham & pineapple)
£9

Napolitana
(olives, capers & anchovies)
£10

Meat feast
(ham, salami, chorizo)
£12

Extra toppings +£1: *cheese, mushrooms, rocket, artichokes, olives, capers, pineapple,
anchovies, ham, salami, chorizo, goats cheese, blue cheese, chilli, jalapenos, garlic, red onion

Desserts

Pecan brownie **£3**

Yoke House ice cream **£3**
(pistachio, raspberry ripple, chocolate, vanilla, strawberry, salted caramel)

Gluten free vegan sourdough breads and bases are available on request - please ask.

*****Please notify staff if you have any allergies or intolerances as we do cook with nuts, eggs, dairy
and gluten in our kitchen*****

EVENING MENU