



Welcome to the Redesdale Arms

Our menu offers a blend of modern international cooking and traditional British favourites, which are given a contemporary twist by the team in the kitchen. Head Chef, Craig Malins and his Sous/Pastry Chef Christine Bradfield have worked at the Redesdale for several years and use their local knowledge to produce menus using the best seasonal produce.

Available in Restaurants and Hotel Bars

Starters



Homemade Soup of the Day £4-
Rustic bread

Wild Local Venison & Paprika Sausage £7-
Onion & chilli marmalade

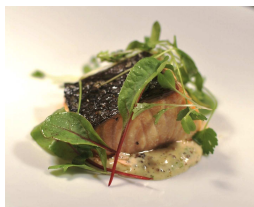
Terrine of Free Range Chicken & Smoked Ham £6-
Tomato chutney and homemade toast

Pan Fried Tiger Prawns £7-
Lemon grass and chilli broth, vegetable spaghetti

Twice Baked Double Gloucester Soufflé (V) £6-
Macerated grapes, poppy seed tuille biscuit

Thai Style Salmon & Ginger Fishcake £5-
Sweet and sour dressing

Fresh Devonshire Mussels £6-
Cooked in white wine, Cotswold cream and garlic



Daily Specials

Have you read our specials
for this evening?



Main Courses

Locally Reared Roast Loin of Pork

Bramley apple stuffing and whipped potatoes

£15-

Twice Cooked Cotswold Lamb Shank

Root vegetable and pearl barley broth

£15-

Roasted Gressingham Duck Breast,

Sage & onion rosti, confit duck beignets

£17-

Pan Seared Loin of Cotswold Venison

Boulangère potato, pickled cabbage, chocolate jus



£18-

Redesdale Arms Beef Wellington

Potato and herb croquette, bourguignon sauce



£21-



Redesdale Traditional Favourites

Thai Style Salmon & Ginger Fishcake

With hand cut chips



£10.95

Fresh Devonshire Mussels

Cooked in white wine, Cotswold cream and garlic, home cut chips



£10.95

Beer Battered Line Caught Cornish Cod

With home cut chips, minted peas, tartar sauce and dressed leaves



£10.95

Trio of Gloucestershire Old Spot Sausages

Bacon and parsley mash, onion rings and gravy



£10.95

Free Range Chicken Breast "Kiev Style"

Bubble & squeak, fine green beans

£11.95



All main courses come as described, please chose from our side orders below.

Side Orders

Homemade Bread

Olive oil and butter

£1.25
per person

Panache of Seasonal Vegetables

£2.95

House Salad

£2.95

Marinated Italian Olives

£2.50

Cheesy Garlic Ciabatta

£3.50

Bowl of Hand Cut Chips

£2.95

Roasted New Potatoes or Creamed Potatoes

£2.95


Dutch Fries

Chips topped with fried onions and melted cheddar cheese

£3.50



Vegetarians and those with special dietary needs can be catered for upon request, please just ask the waiting staff.

 Wine glass marks meals valid for use with Caravan Club Offer or Drink Vouchers

Desserts



Eton Mess <i>Handmade chocolate cone</i>	£5.95
Wild Cotswold Blackberry & Cassis Cheesecake <i>Crème anglais</i>	£5.95
Classic Crème Caramel <i>Praline ice cream</i>	£5.95
Sticky Toffee Pudding <i>Carmel sauce, maple syrup & walnut ice cream</i>	£5.95
Trio of Chocolate <i>Milk chocolate slice, white chocolate & raspberry muffin, dark chocolate sorbet</i>	£5.95
Selection of Homemade Cotswold Ice Cream <i>Served in a brandy snap basket</i>	£5.95
Selection of British Cheeses <i>Mediterranean chutney, homemade oat cakes (Cheese supplied from Cotswold Cheese Company)</i>	£6.50

Coffee, Liquors & Malts



Cafetiere of Freshly Ground Coffee	£2.95
Espresso	£1.50
Cappuccino	£2.25
Latté	£1.95
Drambuie	£2.60 25ml
Cointreau	£2.60 25ml
Grand Marnier	£2.60 25ml
Highland Park - 12 years (40%)	£2.95 25ml
Lagavulin - 16 years (43%)	£2.95 25ml
Talisker - 10 years (45.8%)	£2.95 25ml
Macallan - 10 years (40%)	£2.95 25ml
Oban - 14 years (43%)	£2.95 25ml

Planning a function?

For larger groups we offer a fixed price function menu available by request or from our website at www.redesdalearms.com/restaurant/eventmenus

We also have special menus for seasonal occasions such as Christmas Day Lunch and New Years Eve Gala, please ask a member of our team for more information or visit our website.

Wines by the glass



Refreshing, Racy, Medium-Sweet Whites

French - Redesdale Medium Dry (11% ABV)

German - Liebfraumilch (9.5% ABV)

175ml / 250ml / 70cl

£3.50 / £5.00 / £14.95

£3.50 / £5.00 / £14.95

Very Dry, Delicate, Subtle Whites

French - Redesdale Dry (11% ABV)

Spanish - Rioja Blanco (12.5% ABV)

Italian - Pinot Grigio (12.5% ABV)

£3.50 / £5.00 / £14.95

£3.85 / £5.50 / £16.50

£4.10 / £5.85 / £17.50

Dry, Herbaceous or Aromatic Whites

South African - Sauvignon (13% ABV)

£3.85 / £5.50 / £16.50



Fruit-Driven, Ripe and Flavoursome Whites

Chilean - Chardonnay (12.5% ABV)

£4.00 / £5.65 / £16.95

Rosé Wines

French - Grenache (11.5% ABV)

Californian - White Zinfandel (10.5% ABV)

£3.50 / £5.00 / £14.95

£3.85 / £5.50 / £16.50

Light, Simple Delicate Reds

French - Redesdale Soft Red (11.5% ABV)

Italian - Cabernet (12% ABV)

Spanish - Rioja Tinto (13% ABV)

£3.50 / £5.00 / £14.95

£4.10 / £5.85 / £17.50

£4.10 / £5.85 / £17.50



Juicy, Medium-Bodied, Fruit-Led Reds

Chilean - Merlot (13% ABV)

Australian - Shiraz (14.5% ABV)

£4.00 / £5.65 / £16.95

£4.20 / £6.00 / £17.95

Wines are served by the glass in sizes of 175ml or 250ml and the prices above are listed respectively (175ml/250ml/75cl Bottle).

Full 35 BIN wine list including Champagnes, Whites, Rosé & Reds also available, just ask a member of staff.

Selection of BIN ends also available, please see wine list.

All our meat and vegetables are from local Cotswold suppliers and our fish is fresh from Brixham or Newlyn fish markets. We only use free range eggs & chickens and where ever possible we try to use sustainable species for our fish specials.

If you have any special dietary requirements or allergies please ask our staff whom will be happy to help.

All prices include VAT, service not included but an optional service charge of 10% will be added to groups of eight or above.

All meals are subject to availability and we retain the right to remove any item at anytime.

Fish may contain small bones. Game may contain shot lead. All dishes may contain traces of nuts.