



## Dinner Menu Summer 2022

### FOR THE TABLE

Mixed olives £4

House made focaccia & smoked houmous £6

Matt's fresh baked sourdough with olive oil and dukkah £6

Wild garlic & cheesy tear and share flatbread £6

### SMALL PLATES

Sizzling Gambas in the skillet with lemon, wine & chilli and fresh sourdough £9

Priory chicken liver pate with onion marmalade & toasts £8

Honey & thyme baked somerset camembert with shallot relish & focaccia £12

Grilled chorizo with manchego & fresh lime over charred sourdough £8

Garlic roasted flat mushroom over grilled sourdough & melted stilton £7

Homemade cheese & chive spring rolls with crème fraiche £7

BBQ'd pulled pork & mozzarella potato skins served with chilli jam £7

Grilled chicken satay skewers with sweet soy and pickled chilli £7

### LARGER PLATES

Priory cooked ham, brace of Sherston farm free range eggs & hand-cut chips £13

'Artisan Jack's' lamb – See today's specials

Arkell's beer battered fish & homemade chips, lemon, tartare & peas £15

Slow braised brisket over sweet potato mash, crispy kale & a red wine jus £18

Char-grilled 10/12oz sirloin of local beef, real chips, forestiere sauce, spinach & tomato £26

Vegetarian tikka masala with rice, poppadom & fresh coriander £15

Hand-picked Dorset crab linguini with fennel, tomatoes, fresh herbs, chilli, and capers £22

Sticky BBQ pork ribs in a bourbon glaze with chips, salad & slaw £20 Full rack/ £13 Half rack

All our food is freshly made at the Priory,  
for allergen advice or specific dietary requirements please ask one of our team



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### **PRIORY BURGERS £16**

Marinated chicken breast, streaky bacon, vine ripened tomatoes, smoked cheese, mayonnaise & lettuce

Priory 6oz beef burger with a flat mushroom and swiss cheese, baby gem and confit garlic aioli

The Dirty Vegan – homemade falafel patty, houmous, tomato, chilli jam and roquette

*(All served in a sourdough bun, with onion rings, slaw, house made pickles & homemade chips)*

### **PRIORY KIDS £7**

Ham, egg & chips

Cheeseburger with chips & beans or peas

Homemade fish fingers with chips & beans or peas

Margherita pizza with chips

Grilled chicken strip with chips & beans or peas

*Keep them happy with a vanilla or strawberry mini milk with warm chocolate dipping sauce*

With Chefs' daily specials

*We are open for food:*

*Monday to Saturday 12:00-2:30, 6:00-8:30*

*Sunday 12:00-3:30*

We recommend booking a table to avoid disappointment: 01666 502 251

[Theprioryinn.tetbury@arkells.com](mailto:Theprioryinn.tetbury@arkells.com)

We look forward to welcoming you soon,  
Matt, Nat and the Priory Team.

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### **SOMETHING SWEET**

'Priory' Messy Pudding – raspberries, chantilly cream,  
baked meringue with coulis & fresh basil £6.5

Anne's garden lavender & vanilla panna cotta with  
new season macerated strawberries and garden mint £6.5

Salted caramel tart with a burnt honeycomb ice-cream and an orange & mint salsa £6.5

Warm chocolate fudge cake, chocolate sauce & vanilla ice-cream £6.5

Bramley apple crumble with warmed custard £6.5

*Don't forget the kids! Vanilla or strawberry mini milk with warm chocolate dipping sauce*

### **DAILY SELECTION**

*Your server will advise for today's homemade flavours*

Cheesecake of the day £6.5

Chef's homemade trio of sorbets £8

Deen Vat 5 Botrytis Semillon – Australia	£4 (60ml)	£20 Bottle
Campbells Rutherglen Muscat - Australia	£4 (60ml)	£24 Bottle
CH Petit Vedrines Sauternes – France		£25 Bottle
Lustau PX – Spain	£5 (60ml)	£31 Bottle
Late Vintage Taylors Port	£3.5 (60ml)	
Quinta De La Rosa Special Reserve Port	£3 (60ml)	

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