



THE OX SHED

MAIN MENU

SERVED 4:30PM TO 8:00PM

LIGHT BITES

Leek, pea and watercress VG/GFO 7
Served with white crusty bread

Add crispy bacon bits or citrus marinated feta +1.5

Garlic chestnut mushrooms on toast VG/DF/GFO 9

Toasted Hobbs House six seed loaf, chestnut mushroom, garlic, spinach

SMALL PLATES

£5 each or 3 for £14

Pulled beef croquette House-seasoned fries
Horseradish yoghurt GF, DF
Add cheese +1

Seasoned halloumi fries
Sriracha mayo
Hash brown bites
Garlic mayo, cheddar cheese (GF)

Smashed pea and Edamame dip Roasted red pepper hummus VG, DF, GF
With Coconut yoghurt (VG, DF) Add pitta +1.5
Add pitta +1.5

LITTLE FARMERS MENU

Little fish finger sandwich 10.5
White bloomer, fries, carrot and cucumber sticks

Future farmer burger 9.5
Fries, carrot and cucumber sticks

Mini vegan burger 8
Fries, carrot and cucumber sticks

Little crispy chicken 9.5
Fries, carrot and cucumber sticks

Little pasta and tomato sauce 7.75
Topped with cheese

BURGERS

All served with house-seasoned fries and Cotswold Gold Raspberry and wholegrain slaw

The Rare Breed GFO/DFO 16.5

Gloucester beef, Cotswold Gold ketchup, Monterey Jack cheese, tomato, lettuce in a brioche bun

Tandoori Halloumi 15

Tandoori Halloumi, onion bhaji, mango chutney, lettuce, in a brioche bun

Beetroot and cumin falafel VG/DF/GFO 14.5

Pickled beetroot, smashed peas and edamame, lettuce, floured bap

MAINS

10oz Sirloin Steak DF/GF 22.5
Chunky chips, tomato and mushroom

8oz Rump steak DF/GF 19.5
Chunky chips, tomato and mushroom

Sweet potato, chickpea and spinach curry 13
VG/DF/GFo
Lime and coconut dhal, naan

Beer battered Fish and chips 17.5
Adam Henson's Rare Breed batter, chunky chips, tartare sauce

Battered sausage and chips 14.5
Adam Henson's Rare Breed batter, chunky chips,

SIDES

House-seasoned fries 5
Add cheese +1

Onion rings 4.5

Minted mushy peas (DF, GF) 3.5

Blue cheese or peppercorn sauce 2.5

ALLERGY ADVICE

YOUR SAFETY IS OF OUR GREATEST CONCERN WHEN DINING WITH US, THEREFORE WE ASK YOU TO CONSIDER THE RISKS WHEN ORDERING FROM OUR MENU. ALL OF OUR MENU ITEMS ARE MADE FRESH ON SITE IN OUR KITCHENS AND WE CANNOT 100% GUARANTEE THAT A DISH IS ALLERGEN FREE. IF YOU HAVE AN ALLERGY PLEASE MAKE US AWARE. OUR ALLERGEN GUIDE IS AVAILABLE FROM A MEMBER OF THE TEAM, WHICH LISTS THE 14 LEGALLY DECLARABLE ALLERGENS, IT DOES NOT HOWEVER LIST EVERY INGREDIENT, SO PLEASE ASK IF YOU HAVE AN ALTERNATIVE ALLERGY. WE ARE ALSO NOT A NUT-FREE ENVIRONMENT.

DRAUGHT

ASHTON PRESS CIDER 4.8% ABV

£4.75 PINT - £2.75 HALF

BUTCOMBE BOHEMIA LAGER 4.7% ABV

£5.75 PINT - £3.25 HALF

BUTCOMBE TALL TALES PALE ALE 4.5% ABV

£5.75 PINT - £3.25 HALF

SPIRITS

COTSWOLD DISTILLERY GIN

£5.40 25ML - £8.50 50ML

Cotswold Dry Gin 46% / Hedgerow 40.6% / Wildflower 41.7%

6 O'CLOCK GIN MANGO, GINGER & LIME ROMY'S EDITION 43% ABV

£5.40 25ML - £9.20 50ML

6 O'CLOCK GIN

£5.50 25ML - £9.20 50ML

London Dry / Damson

COTSWOLD FARM PARK HONEY GIN

£7.00 25ML - £11.20 50ML

WILDJACK ENGLISH RHUBARB GIN

£5.00 25ML - £8.50 50ML

WOOD BROTHERS VODKA 40% ABV

£4.50 25ML - £7.50 50ML

BURNING BARN RUM SELECTION

£4.50 25ML - £7.50 50ML

Smoked 40% / Honey 29% / Spiced 40%

COTSWOLD SINGLE MALT WHISKY 46% ABV

£5.50 25ML - £10.00 50ML

O'DONNELL MOONSHINE COLLECTION

£4.00 25ML - £7.00 50ML

Cookie 20% / Sticky Toffee 25% / Tough Nut 25%

HOT DRINKS

POT OF TEA | FOR ONE £2.95

POT OF TEA | FOR TWO £5.50

SPECIALTY TEA £3.25

AMERICANO | SMALL £2.90 LARGE £3.25

CAPPUCCINO | SMALL £3.50 LARGE £3.95

LATTE | SMALL £3.20 LARGE £3.50

FLAT WHITE £3.50

MOCHA £3.95

BABYCCINO £2.25

COFFEE SHOT £0.60

HOT CHOCOLATE £3.25

KIDS HOT CHOCOLATE £2.25

MARSHMALLOWS £0.60

WHIPPED CREAM £0.60

SYRUP £0.60

BOTTLED

ADAM HENSON'S RARE BREED PALE ALE 4.2% ABV

£5.25

Clean tasting with a citrus twist

SAXBY'S FRUITY CIDER 500ML

£7.00

Strawberry 3.8% ABV / Rhubarb 3.5% / Blackcurrant 3.7% / Plum 3.8% / Cherry 3.8%

ASHTON PRESS BOTTLE 4.8% ABV 500ML

£4.75

BIG DROP ALCOHOL FREE 0%

£4.95

Reef Point Craft Lager / Paradiso Citra IPA

SHANDY SHACK 330ML

£4.75

Elderflower lager top 2.5% / IPA

Shandy 2.8% / Rhubarb lager 2.5%

BUTCOMBE GOLD BITTER (GF) 4.4% ABV 500ML

£5.75

Well-balanced, full-bodied golden beer with a subtle floral and herby aroma

BUTCOMBE GORAM IPA ZERO 0% ALCOHOL 330ML

£4.25

Balance stone fruit, citrus and bitter notes

WINES

WHITE

MIRABELLO PINOT GRIGIO £25

125ML £5.00 - 175ML £6.50 - 250ML £8.50

PACIFIC SOUND SAUVIGNON BLANC £32

125ML £6.50 - 175ML £8.00 - 250ML £10.00

SAN SILVESTRO GAVI DI GAVI £36

125ML £7.00 - 175ML £8.50 - 250ML £11.00

DOMAINE DE LA MOTTE PETIT CHABLIS £48

ROSE

PRINCIPATO PINOT ROSATO £26

125ML £5.25 - 175ML £6.75 - 250ML £9.25

ANOTHER STORY WHITE ZINFANDEL £25

125ML £5.00- 175ML £6.50 - 250ML £8.50

RED

CONVIVIALE PRIMITIVO £26

125ML £5.25 - 175ML £6.75 - 250ML £9.25

EL MONSTRUO MALBEC £29

125ML £5.75- 175ML £7.50 - 250ML £9.95

ARTESA CRIANZA RIOJA £34

125ML £6.00 - 175ML £8.00 - 250ML £11.00

CHAPELLE DE MARIN COTE DU RHONE £38

SPARKLING

FONTESSA PROSECCO BRUT £31.00

125ML £6.50

PROSECCO 200ML (10.5%) £8.50

WOODCHESTER VALLEY

WHITE

2022 - CULVER HILL £32.00

2023 - TENTERHOOK £36.00

ROSE

2023 - PINOT ROSE £38.00

RED

2023 - PINOT PROCOCE £54.00

SPARKLING

COTSWOLD CLASSIC BRUT £54.00

BRUT ROSE £69.00

SOFT DRINKS

VIMTO £3.00 PINT - £2.50 HALF

Orange / Blackcurrant / Mango

PEPSI MAX £3.50 PINT - £2.50 HALF

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LEMONADE £3.50 PINT - £2.50 HALF

FIREFLY £4.25

Lemon, Lime & Ginger / Peach & Green Tea

VIVA MILK CARTONS £1.50

Chocolate / Strawberry / Banana

STILL & SPARKLING WATER 500ML £1.60

NUISANCE £4.25

Pink Grapefruit & Basil / Nettle & Elderflower / Rhubarb & Ginger

LUSCOMBE £5.25

Raspberry Crush / Sicilian Lemonade / Damascene Rose Bubbly

GENIE KOMBUCHA £3.95

Fiery Ginger / Blueberry & Raspberry

FEVER TREE MIXER £2.80

Ginger Beer / Ginger Ale / Mediterranean / Elderflower

FENTIMANS 275ML £5.25

Dandelion & Burdock / Elderflower / Raspberry Lemonade