

The Catherine Wheel - The Only Pub in Bibury

The beautiful Cotswold stone building, stable courtyard and orchard date back to the 15th Century.

In 1803 the family of William Taylor lived and worked as blacksmiths in the building, shoeing horses and making cart wheels. In 1856 the building was bought by J.Hathaway, a Cooper (barrel maker) and beer retailer, and the Catherine Wheel was born. With its low beams, stone walls and large log fires the inn became a success. Mr Hathaway died leaving the inn to his wife, who sold it to the Nailsworth Brewery Company Ltd in 1899. Since then the inn has changed hands many times but some things remain the same - a warm welcome, good local ales and quality food made from local ingredients.



## APPETISERS

<b>Garlic Ciabatta</b> (v)	£2.95
with a choice of toppings: cheese / bacon / oven-dried tomatoes / chorizo / olives	75p each topping
<b>Basket of Home-made Bread Rolls</b> with lemon and thyme butter (v)	£2.95
<b>Pig trotter and bacon crostini</b>	£2.95
<b>Bowl of Olives</b> - a bowl of mixed olives, marinated in Provencal herbs (v)	£2.00
<b>Prawn and almond arrancini</b> – served with a mussel and leek soubise	£2.95

## STARTERS / LIGHT MEAL

	S	L/M
<b>Carrot, chilli and coconut soup</b> served with chunky bread (v)	£4.95	
<b>Home-cured Bibury Trout Gradvalax and prawn cocktail</b> served with baby gem lettuce and marie rose sauce	£5.95	£10.95
<b>Exmoor blue fondue</b> served homemade walnut bread toast and finished with toasted walnuts (v)	£5.95	£11.95
<b>Ham Hock and Smoked Chicken Terrine</b> served with toasted Ciabatta and pear chutney	£5.95	£11.95
<b>Salmon, Smoked Haddock and Spring Onion Fishcake</b> served with sweet chilli sauce and salad	£5.95	£11.95
<b>Spiced lamb samosas</b> served on a bed of asian slaw	£5.50	£11.95

## MAINS

<b>Local Bibury Trout Fillet</b> served with olive and caper mash, creamed greens and finished with truffle oil	£12.50
<b>Beetroot bourginon</b> served with balsamic roasted beetroot and crispy confit parsnips, finished with basmati rice (v)	£12.95
<b>Confit duck leg</b> served with braised bok choy and stir fried vegetables	£13.95
<b>Half thyme roast chicken</b> with salad, chips and dips	£11.50
<b>8oz Aberdeen Angus Sirloin Steak</b> served with Hook Norton beer-battered onion rings, home-cut chips, salad and finished with garlic butter	£16.50
<b>Asian marinated beef short ribs</b> served with buttery mash and Yakiniiku sauce	£14.95

## CLASSICS

<b>Steak and Red Wine Pie</b> served with seasonal vegetables and new potatoes	£11.25
<b>Gloucester Old Spot Sausages</b> served with buttery mustard mash and red wine, onion gravy	£11.95
<b>The Catherine Wheel Chicken or Beef Burger</b> , with smoked bacon, Double Gloucester cheese, home-cut chips and garlic mayonnaise	£11.95
<b>Beer-battered Fish</b> and Home-cut Chips with tartar sauce and homemade pea puree	£11.50

## SIDE DISHES

Seasonal vegetables	£2.95	Buttery mash	£2.95
Sautéed new potatoes	£2.95	Cheesy Chips	£3.75
Home-cut chips	£2.95	Side salad	£2.95
Home-cut chips to share	£3.95		

**DESSERTS £5.25**

- Catherine Wheel Orchard Pear Tart Tatin** served with vanilla ice cream
- Limoncello panna cotta** with poached local blackberries
- Bread and Butter Pudding** and custard
- Catherine wheel banana split**
- Sticky Toffee Pudding** with butterscotch sauce and toffee fudge ice-cream
- Apple and blackberry Crumble** with home-made custard
- A selection of The Catherine Wheel's Home-made Ice-creams** with brandy snaps

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- Plate of West Country cheese with apple chutney, biscuits and grapes** £6.25
- Choose 3 from:**
  - Cotswold Brie (made by Simon Weaver in Gloucestershire)
  - Double Gloucester (made in Gloucestershire using Gloucester cow's milk)
  - Exmoor Blue (made from Jersey milk and vegetarian rennet)
  - Traditional Mature Cheddar (made in Devon)
  - Goats Cheese
  - Port salut

**If you can't manage a dessert why not try our homemade millionaires shortbread and a coffee/tea for only £3.50**

**DESSERT WINES**

- Etchart Torrontes Tardio, Salta** 50 ml £3.50  
Late-harvested, over-ripe, native Argentinian grapes offer hints of honey, deliciously mingled with spices and floral aromas
- Chateau du Seuil, Cerons** 50 ml £3.75  
Rich, luscious and sweet French produce with a pronounced honeyed bouquet and fresh citrus flavours

**HOT DRINKS From £1.90**

- Americano
- Cappuccino
- Mocha
- Espresso or Double Espresso
- Macchiato
- Latte
- Hot Chocolate
- Tea
- Choose from a selection of fruit teas
- Liquor Coffee

**Traditional family roasts available every Sunday**

(V) Suitable for vegetarians.

We cannot guarantee that all of our dishes are 100% free from nuts or their derivatives & our menu descriptions do not contain all ingredients - please ask a member of our staff before ordering if you have any particular allergy or requirements.

All menu items are subject to availability. Prices include VAT at the current rate.