

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 it's 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

Garlic Ciabatta (v)	£2.95
with a choice of toppings: cheese / bacon / onion / roast peppers / olives	75p each topping
Basket of Home-made Bread Rolls with lemon and thyme butter (v)	£2.95
Baba Ganoush – Aubergine puree served on toasted crostini	£3.50
Bowl of Olives - a bowl of mixed olives, marinated in Provencal herbs (v)	£2.00
Goats Cheese and Basil Tarts served with shallot chutney	£2.95

STARTERS / LIGHT MEAL

	S	L/M
Celeriac and Apple Soup served with chunky bread (v)	£4.95	
Tempura Battered Tiger Prawns served with salad and oriental soy, honey dipping sauce	£5.95	£10.95
Pan Fried Mushrooms served on toast and finished with a poached egg and truffle oil (v)	£5.95	£11.95
Duck Liver Pate served with toasted home-made bread and red onion chutney	£6.25	£11.95
Deep-Fried Calamari served with sweet chili sauce and a wedge of lemon	£5.75	£11.25
Crispy Satay Chicken Skewers served on a bed of crispy salad with satay sauce	£5.50	£10.95

MAINS

Local Bibury Trout Fillet served with crushed new potatoes, olives and capers	£12.50
Coq au vin served with buttery mashed potato	£14.95
Rolled pork belly stuffed with black pudding and served with root vegetable gratin	£14.55
Vegetable Lasagna served with new potatoes and salad (v)	£11.50
Pan-Fried Rib-eye Steak served with salad, chips and peppercorn sauce	£17.50
Spiced Monkfish Tail served with aubergine puree and a green olive dressing	£14.50

CLASSICS

Chicken and Leek Pie and served with seasonal vegetables and new potatoes	£11.25
Gloucester Old Spot Sausages served with buttery mustard mash and red wine, onion gravy	£11.95
The Catherine Wheel Chicken or Beef Burger , with smoked bacon, Double Gloucester cheese, home-cut chips and spicy tomato relish	£11.95
Beer-battered Fish 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

- Chocolate brownie** served with cookie dough ice cream
- Millionaires shortbread** pot topped with clotted cream
- Bread and Butter Pudding** and custard
- Chocolate and Coconut Sundae** finished with cookie crumb
- Sticky Toffee Pudding** with butterscotch sauce and toffee fudge ice-cream
- The Catherine Wheel Orchard Apple Crumble** with home-made custard
- A Selection of The Catherine Wheel's Home-made Ice-creams** with brandy snaps

Plate of West Country cheese with apple chutney, biscuits and grapes £6.25

- Choose 3 from:**
- Traditional Mature Cheddar
 - Goats Cheese
 - Shropshire Blue
 - Celtic promise
 - Stilton
 - Applewood Smoked Cheddar

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

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| Americano | Latte |
| Cappuccino | Hot Chocolate |
| Mocha | Tea |
| Espresso or Double Espresso | Choose from a selection of fruit teas |
| Macchiato | Liquer 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.