

WEDNESDAY DR FOSTER SUNDAY

The Publican Co.

Until 12pm

Brunch

**BUTTERMILK
PANCAKES 11.0** 

BUTTERMILK PANCAKES, SMOKED
BACON, MAPLE SYRUP

**DOUBLE GLOUCESTER
RAREBIT 9.5**

TOASTED SOURDOUGH & CHEF'S SALAD

+ **SMOKED BACON 2.5**

+ **POACHED EGG 1.0**

EGGS ON TOAST 7.5

TWO POACHED EGGS,
TOASTED SOURDOUGH

+ **TOMATOES 2** + **SAUSAGE 3**

+ **MUSHROOMS 2** + **AVOCADO 3**

+ **SMOKED BACON 2.5** + **HALLOUMI 3**

THE DR'S FRY UP  14.0

VEGAN SAUSAGE, CONFIT TOMATO,
FIELD MUSHROOM, HASH BROWNS,
BAKED BEANS, AVOCADO, TOAST

+ **HALLOUMI 2** + **FRIED EGG 1**

PUBLICAN FRY 15.0

SAUSAGE, BACON, FIELD MUSHROOM,
CONFIT TOMATO, FRIED EGG, HASH
BROWNS, BAKED BEANS, TOAST



LOOK OUT FOR THE ART SEAL
HIGHLIGHTING OUR STAFF
FAVOURITES! ORDER ONE TO EARN
DOUBLE LOYALTY POINTS!



From 12.30pm

Starters

**HOME BAKED WARM
NIGHT JAR LOAF 7.0**

SEASONED BUTTER, OLIVES

**ROASTED BUTTERNUT
SQUASH SOUP 9.5**

PUFFED PUMPKIN SEEDS,
SPICED CONFIT SQUASH,
CRISPY SAGE & SOURDOUGH

WALDORF SALAD 8.0

GEM LETTUCE, CANDIED WALNUTS,
APPLE, CELERY, BLUE CHEESE
DRESSING & PICKLED GRAPES.

**GLOUCESTER OLD
SPOT SOFT YOLK
SCOTCH EGG 9.5**

CIDER APPLE KETCHUP

CRISPY CALAMARI 10.5 

AIOLI & LEMON

**JOIN US FOR
STEAK NIGHT AT**

DR FOSTER

The Publican Co.

**ORDER TWO STEAKS AND
ENJOY A free bottle of wine**

EVERY FRIDAY

From 5pm

NDAY DR FOSTER SUND

From 12.30pm

Mains

PANKO COATED CHICKEN SCHNITZEL 21.0

FRIES, HOUSE SLAW, LEMON &
GARLIC BUTTER SAUCE

SEAFOOD BOUILLABAISSE 20.0

CHALK STREAM TROUT, MUSSELS,
NEW POTATOES, TOMATO BROTH
& DIPPING CIABATTA

WILD MUSHROOM & TRUFFLE RISOTTO 16.0

PICKLED MUSHROOMS &
PUFFED RICE CRISPS

BATTERED CORNISH HADDOCK 20.0

TARTAR SAUCE, CRUSHED
PEAS & CHIPS

+ CURRY SAUCE 1.5

*Make the most
of your Roast*

CAULIFLOWER CHEESE 6.0
BOWL OF ROASTIES 5.5
PIGS IN BLANKET 6.0

Roasts

ALL SERVED WITH ROAST POTATOES,
YORKSHIRE PUDDINGS, SEASONAL
VEGETABLES & GRAVY

RARE ROAST TOP RUMP 24.5

CELERIAC PURÉE, BEEF
SHIN CROQUETTE

RARE BREED PORK BELLY 21.0

CONFIT PORK BELLY, BLACK PUDDING
CROQUETTE, CIDER PURÉE

SLOW-ROASTED LAMB 22.5

SHOULDER OF WELSH LAMB,
BRAISED ONIONS, GREEN SAUCE



ROAST CHICKEN 21.0

ROAST CHICKEN, CELERIAC
PURÉE, CHARRED CORN

SEASONAL VEGETABLE WELLINGTON *ve* 18.0

ROAST VEGETABLES, HERBS,
CRISPY PUFF PASTRY

LIL' SUNDAY ROAST 11.0

SPECIFICALLY FOR LITTLE ONES,
HALF THE SIZE OF EITHER OUR
BEEF, CHICKEN, PORK BELLY
OR LAMB ROAST DINNERS



*Please make us aware of us any allergies or food intolerances.
An optional service charge of 10% is applied to tables of 8 or more*