

PLAY. GRAZE. LAZE.

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BREAKFAST MENU



PASTRIES & TOAST

Croissant ▼	3.2
Pain au chocolat ▼	3.2
Pain au raisin ▼	3.2
Toast with butter and jam gfa*, dfa, v, vga	3.95

AMERICAN BUTTERMILK PANCAKES

Adults £11.5 – Kids £7.5

Berries and whipped cream gfa*, dfa, v, vga
Maple and bacon gfa*, dfa, v, vga
Nutella ▼

BREAKFAST BAPS

Smoked back bacon gfa*, dfa	6.95	Smoked back bacon and Cumberland sausage dfa	7.95
Cumberland sausage dfa	6.95	Full works – smoked back bacon, Cumberland sausage, hash brown, fried egg dfa	8.95

MAINS

Full English breakfast	2 smoked back bacon, 1 sausage, 2 hash browns, tomato, mushroom, baked beans, scrambled eggs and chargrilled sourdough dfa	16.95
Vegetarian breakfast	2 hash browns, 2 tomato, 2 mushrooms, baked beans, scrambled egg and chargrilled sourdough gfa*, df, v, vga	15.95
Kids full English breakfast	1 smoked back bacon, 1 sausage, 1 hash browns, baked beans, scrambled eggs and chargrilled sourdough dfa	10
Poached eggs on grilled sourdough	pomegranate, kale, hazelnut and seeds gfa*, dfa, v, vga	9.95
Eggs on chargrilled sourdough	scrambled eggs / poached eggs / fried eggs gfa*, dfa	6.95

EXTRAS

£3 each

Grilled mushroom gf*, df, v, vg
Roast tomato gf*, df, v, vg
Baked beans gf*, df, v, vg
Hash browns gf*, df, v, vg
Eggs gf*, df, v

£4.25 each

Smoked back bacon gf*, df
Cumberland sausage df
Pulled pork gf*, df

£1.25 each

Crispy onions gf*, df, v, vg
Jalapeno mayo gf*, df, v
BBQ sauce gf*, df, v, vg

gf* = free from gluten containing ingredients | **gfa*** = free from gluten containing ingredients available | **df** = dairy free | **dfa** = dairy free available
v = vegetarian | **va** = vegetarian available | **vg** = vegan | **vga** = vegan available

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LUNCH MENU



NIBBLES

Marinated green and black Italian olives gf*, df, v, vg	5.5	Honey and mustard glazed chipolatas df	8.75
Caramelised onion hummus with grilled flatbread v, gfa*, df, vg	6.5	Stone-baked focaccia with garlic and parsley butter or tomato bruschetta topping v, dfa / v, df, vg	4.95

STARTERS & SMALL PLATES

Mac 'n' cheese croquettes – sweet chilli sauce v	8.5
Korean style cauliflower wings – sticky gochujang glaze, sesame, spring onion and Asian slaw v, vg, df	9
Soup of the day – freshly baked bread and local butter v, vga, df, gfa*	8.75
Salt and pepper squid – fresh chilli and citrus aioli df	9.75
Chicken and vegetable gyozas – soy, yuzu and ponzu dipping sauce df	9

CIABATTA SANDWICHES

Classic BLT with herby mayo df	13.5
Cheddar cheese Ploughman's with caramelised red onion chutney v	13
BBQ pulled pork with gherkins and slaw df	13.5
Pesto chicken with mozzarella, rocket and sun-blushed tomatoes	14
Fish fingers, tartare sauce and shredded lettuce, ketchup dip df	14

BURGERS

All served in a Hobbs House bakery bun with fries.

Ballihoo beef burger	American cheese, relish, house burger sauce, gherkin and lettuce gfa*, dfa	18
Crispy chicken burger	kimchi slaw, Korean BBQ sauce, sesame, red chilli and lettuce gfa*	17
Halloumi burger	smokey red pepper mayo, beef tomato, pickled pink onions and lettuce v, gfa*	16

SIDES

Seasoned fries gf*, df, v, vg	4.5
Buttered greens gf*, dfa, v, vga	4.5
Mixed salad and dressing v, vg, df, gf*	4.5

SALADS AND PASTA

Mambonito greens salad – avocado, azuki beans, black rice, confit cherry tomatoes, leaves, chilli balsamic dressing v, vg, df, gf*	16.5
Rocket, quinoa and chickpea salad – cherry tomatoes, peppers, olives, light curry dressing v, vg, df, gf*	15.5
Add grilled chicken or fish to your salad	4.5
Tomato, courgette and king prawn tagliatelle – mascarpone, fresh basil gfa*, dfa	19

LOADED FRIES OR NACHOS

BBQ pulled pork, grated cheddar, spring onion, crispy onions gfa*	11.5
Spicy 3 bean chilli, grated cheddar, coriander, sour cream v, gf*	11



DESSERTS

Warm raspberry and almond tart – clotted cream ice cream ▼

9.5

Ballihoo double chocolate brownie – mint chocolate ice cream and white chocolate rocks **gf***, **v**, **vga**, **dfa**

9

White chocolate and raspberry cheesecake – berry coulis ▼

9

Selection of ice creams **v**, **vga**, **dfa**, **gf***

3 per scoop

Tiramisu – fresh berries ▼

9

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MAIN MENU



NIBBLES

Marinated green and black Italian olives gf*, df, v, vg	5.5	Honey and mustard glazed chipolatas df	8.75
Caramelised onion hummus with grilled flatbread v, gfa*, df, vg	6.5	Stone-baked focaccia with garlic and parsley butter or tomato bruschetta topping v, dfa / v, df, vg	4.95

STARTERS & SMALL PLATES

Mac 'n' cheese croquettes – sweet chilli sauce ▼	8.5
Korean style cauliflower wings – sticky gochujang glaze, sesame, spring onion and Asian slaw v, vg, df	9
Chorizo in red wine, tomato and thyme – parsley and flatbread gfa*	9.5
Salt and pepper squid – fresh chilli and citrus aioli df	9.75
Chicken and vegetable gyozas – soy, yuzu and ponzu dipping sauce df	9
King prawns – garlic, parsley and white wine – flatbread gfa*	12

LOADED FRIES OR NACHOS

BBQ pulled pork, grated cheddar, spring onion, crispy onions gfa*	11.5
Spicy 3 bean chilli, grated cheddar, coriander, sour cream v, gf*	11

SIDES

Seasoned fries gf*, df, v, vg	4.5
Buttered greens gf*, dfa, v, vga	4.5
Mixed salad and dressing v, vg, df, gf*	4.5

BURGERS

All served in a Hobbs House bakery bun with fries.

Ballihoo beef burger	American cheese, relish, house burger sauce, gherkin and lettuce gfa*, dfa	18
Crispy chicken burger	kimchi slaw, Korean BBQ sauce, sesame, red chilli and lettuce gfa*	17
Halloumi burger	smoky red pepper mayo, beef tomato, pickled pink onions and lettuce v, gfa*	16

MAINS

Tomato, courgette and king prawn tagliatelle with mascarpone and fresh basil gfa*, dfa	19
Pork rib-eye steak with caramelised apple, roasted new potatoes, garlic buttered greens and blue cheese sauce gf*	19.5
Catch of the day with Greek style new potatoes, tomato and spinach ragu and lemon caper butter gf*, dfa	23
Mixed mushroom, pea and wild garlic risotto with pea shoots and truffle oil gf*, dfa, v, vga	17
Rocket, quinoa and chickpea salad with confit cherry tomatoes, peppers, olives and a light curry dressing v, vg, df, gf*	15.5
Add grilled chicken	4.5



DESSERTS

Warm raspberry and almond tart – clotted cream ice cream ▼

9.5

Ballihoo double chocolate brownie – mint chocolate ice cream and white chocolate rocks **gf*, v, vga, dfa**

9

White chocolate and raspberry cheesecake – berry coulis ▼

9

Selection of ice creams **v, vga, dfa, gf***

3 per scoop

Tiramisu – fresh berries ▼

9

KIDS MENU

£8 for 1 course, £12 for 2 courses

KIDS MAINS

Fish goujons, chips and peas **df**

Kids Ballihoo cheeseburger, chips and salad **dfa, gfa***

Cumberland sausages, chips and baked beans **df**

Pesto chicken pasta, parmesan cheese **gfa*, dfa, va, vga**

Tomato pasta, parmesan cheese **v, vga, dfa, gfa***

KIDS DESSERTS

Kids double chocolate brownie, vanilla ice cream **gf*, dfa, v, vga**

2 scoops of ice cream or sorbet **v, vga, dfa, gfa***

‘Cotswolds Chilly Billy’ real fruit apple and raspberry ice lolly **v, vg, gf*, df**

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DRINKS MENU



HOT BEVERAGES

Americano	3.95
Flat white	3.95
Latte	4.15
Cappuccino	4.15
Double espresso	3.40
Single espresso	2.90
Mocha	4.15
Hot chocolate	4.15
Add cream / marshmallows	.55 each
Babyccino	1.6
Liqueur coffee	9
Tea (ask for selection)	4.15

**Syrups and alternative milk
available**

SOFT DRINKS

Orange and Passionfruit J2O	4.5
Summer fruits / apple & pear Cawston carton	2.5
Pepsi - small / large	2.85/4.15
Pepsi Max - small / large	2.85/4.15
R Whites Lemonade - small / large	2.85/4
Low calorie Indian tonic	3.25
Fever Tree tonic	3.5
Raspberry lemonade - small / large	2.85/4.15
Elderflower lemonade - small / large	2.85/4.15
Cloudy lemonade - small / large	2.85/4.15
Rose lemonade	4.95
Ginger beer/ale	4.95
Orange/Apple/Cranberry juices	3.9
Still/sparkling water (33cl)	3.10
Still/sparkling water (75cl)	4.7

SPIRITS

Smirnoff vodka	6.25
Bacardi	6.25
Archers	6.25
Malibu	6.25
Kahlua	6.25
Cointreau	6.25
Baileys	6.25
Southern Comfort	6.25
Jameson's	6.25
Courvoisier	6.25
Jack Daniel's	6.25
Amaretto	6.25

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COCKTAILS

Espresso martini Vodka, Kahlua, espresso	12.5
Cuba Libre Dark rum, over ice topped with cola and fresh lime	12.5
Cosmopolitan Vodka, Cointreau, cranberry	12.5
Negroni Gin, Campari, Martini Rosso	12.5
Ballihoo Beamer (the Carlos) Cotswold gin, blue curacao, fresh lime, sugar syrup and lemonade	12.5
Aperol spritz Aperol, prosecco, soda	12.5
Pimm's Pimm's, lemonade and fresh fruit	12.5

GINS

6 o'clock	7.3
Hendricks	7.3
Sipsmith	7.3
Rhubarb gin	7.3
Elderflower	7.3
Raspberry	7.3
Blood orange	7.3

Double up on any spirits for 2.50

DRAFT

Aspall cider	6
Madri	6.95
Sharps IPA	6.95
Ballihoo pale ale	5.2

BOTTLED DRINKS

Strawberry and lime Rekorderlig	6.2
Hawkstone larger	5.3

MOCKTAILS

Sparkling cranberry mimosa	8.85
Grenadine fizz	8.85

LOW ALCOHOL

Guinness 0.0%	6.7
Thatchers 0%	5.95
Peroni 0%	5

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WINE MENU



WHITE WINE

	125ML	175ML	250ML	BOTTLE
2024 Pinot Grigio DOC, Veritere, Italy A crowd-pleaser, with sharp lime and flower petals with citrus flavours, a well-rounded wine.	5	7	10	28.1
2023 Reserve Chardonnay, Tooma River, Australia From sun-kissed Australian vineyards, this chardonnay exudes vibrant, fruit-driven style. Bursting with grapefruit, lime and melon flavours.	6	8	11	30
2023 Picpoul de Pinet organic, Languedoc-Roussillon, France A bright yet pale golden coloured picpoul. Delightful notes of citrus, apple skin, herbs, hints of peach and exotic fruits.	6.8	8.85	12.5	35.5
2024 Sauvignon Blanc, Rapaura Springs, Marlborough New Zealand Layers of passionfruit, tropical fruit and ripe citrus. Juicy fruit flavours and soft acidity combine to deliver a mouth-watering finish. Capturing all the trademark sub regional flavours of Marlborough, this sauvignon blanc is sure to impress.	7.3	9.9	13.55	39.55
2023 Chablis, Domaine de Vauroux, Burgundy, France With the acidity of a just bitten apple and the pure minerality of a freshly washed stone, this is crisp and stylish, with peach, pear and steel on the finish. Displaying a great depth of flavour and a hint of toasty oak.				60

ROSÉ WINE

	125ML	175ML	250ML	BOTTLE
2024 Pinot Grigio Rosé Vigna Mescita Sartori Rose and citrus notes in this pinot grigio blush from northern Italy, with a slice of strawberry on the finish.	6	8	11	30
2024 Minuty M Rosé, Vin De France, Provence M de Minuty is an incredibly refreshing blend of grenache, cinsault and syrah, crushed and allowed to settle before a cool fermentation. Best served as an aperitif, or with salads, light soups, grilled meats or fish.	8.35	12	16.50	50

SPARKLING

	BOTTLE
NV Prosecco DOC Extra Dry, Costaross, Italy. (20cl bottle) A young and exciting sparkling wine, full of lively and crisp flavours. It has a delicate lemony character, accompanied by floral aromas of acacia flower and wisteria, alongside fruitier hints of fresh golden apples.	12
NV Prosecco Brut Argeo, Ruggeri, Italy The Ruggeri family has a long tradition of wine production and its Prosecco di Valdobbiadene is among the finest expressions of this wine. A zesty Prosecco, including notes of green apples and citrus.	39.55
NV Alliances Brut, Champagne A. Robert, Champagne, France Beautiful golden hue with perfect clarity and lively bubbles. Elegant and delicate on the nose, Alliance opens with notes of mature yellow fruit and finishes with slightly roasted flavours. A perfect champagne for those extra special occasions.	80



RED WINE

	125ML	175ML	250ML	BOTTLE
2022 Tooma River Shiraz, Tooma River, Australia Classic South Australian shiraz, a smooth blend of juicy dark fruit, a hint of chocolate and lively spice, including the familiar black pepper.	5	7	10	29
2022 Coeur du Mont Pinot Noir, South West France Lively red fruit with a hint of pepper describe the nose of this red wine. A supple and velvety palate, accompanied by berry fruit aromas make this medium weight wine easy to drink and ideal for summer drinking.	6	8	11	30
2023 Estate Merlot, De Martino, Chile Ripe dark and red berry fruit aromatics including blueberries and raspberries, combined with a plummy and spicy note. Tapping into global trends for picking earlier, using only indigenous yeasts and avoiding new oak, the De Martino house style has evolved towards elegance and purer fruit expression.	6.8	8.85	12.5	35.5
2024 El Porvenir de Cafayate, Amauta Malbec, Argentina Attractive and intense ruby red colour with a contemporary perfumed nose of violet and fresh red berry fruits, including strawberry, raspberry and cherry. There is a gentle spice and fresh herb taste.	7.3	9.9	13.55	39.55
2021 Rioja Crianza Heredad de Tejada, Vintae, Rioja, Spain Typical Tempranillo liquorice aromas with black fruit, cocoa and vanilla. A good structure provided by the Tempranillo with a velvety character from the barrel ageing.				40
2023 Primitivo IGT Puglia Organic, Italy Intense Primitivo from southern Italy, lush with blackberries and currants and elegantly perfumed with nutmeg, chocolate, liquorice and vanilla.				48