



Four eighty



OUR SUPPLIERS

This menu is composed using only suppliers and products from within 480 furlongs of the racecourse. Our culinary team have carefully produced dishes with ingredients from local suppliers who share our vision to become leaders in sustainability and help us on our journey to become net zero by 2027.



Ethical Addictions Coffee

This family-run business places sustainable and ethical production at its core, working directly with specific farms to ensure comprehensive insight into the entire process. This approach guarantees high standards, from product quality to farmer welfare.

St Georges Park Bakery

Based in Cheltenham, this bakery uses traditional methods and a highly skilled team of bakers to produce the viennoiseries. This Bakery has a school and pop-up shop, Six Chimneys Bakery, who strive to produce flavour packed baked goods using local ingredients for local people!



Netherend Farm

Netherend Farm, situated in Lydney, is dedicated to sustainable dairy farming. Initially serving the local village with jugs of milk, the farm's operations expanded rapidly into selling milk, cream, and hand churned butter, using a wooden spoon, to utilise surplus cream. While the butter is now produced in a larger stainless-steel churn, its unique creamy flavour remains and continues to be sought after throughout the country by Michelin star chefs.

Cotswold Gold

Situated in Broadway, Cotswold Gold adopt a zero-waste philosophy by repurposing waste frying oil for biofuel and powering their office and factory. They provide reusable plastic containers that are recycled at the end of their lifespan. The oil is cultivated, harvested, pressed, and bottled in the Cotswolds, using traditional cold pressing methods to extract the richest 30% of the seed's oil while preserving its natural health benefits.



Dunkertons

Based in Dowdeswell Park, Dunkertons adopts an artisanal spirit in the production of their premium perry. Crafted using skills and techniques that may have been lost over time due to pressures of mass production, as well as considering seasonality, they begin the lengthy fermentation process that produces the rich, deep flavour. At the heart of the business, 'The Dunkertons Way' reflects their commitment to sustainability and the environment.

Hobbs House Bakery

Based in Chipping Sodbury, this bakery is on a mission to nourish customers, people, and communities for generations to come. As a Certified B Corporation, they've replaced plastic packaging with compostable wax and source flour from Shipton Mill, just 15 miles away. These are a few initiatives to demonstrate how they are actively creating a positive impact to 'build a bakery for the future'.



Simon Weaver Organic

Based in Lower Slaughter, this supplier proudly follows traditional organic farming methods, prioritising land, and animal welfare. Their closed organic herd enjoys a forage-based diet, and they ensure that milk production is not forced. They know that if their girls are happy, their cheeses will taste great too!

Fox Kiln's Distillery, Gloucester Brewery

Fox Kiln's Distillery stands in a historic malthouse, originally used as a base for malting barley in the 19th century. Initially established as Gloucester Brewery in 2011, the founder's creative drive led to expansion into the gin industry where he mastered the art how to balance the botanical combinations to create the perfect gin using natural ingredients. Fox Kiln's heritage has come full circle and now thrives as a brewery and distillery.



Charles Martell & Son

Hunts Court in Dymock, home of the Hereford Hop, this farm breeds calves from its native herd, promoting sustainability by internal herd growth. Committed to minimising their environmental impact from implementing renewable energy sources to employing staff that are local to the farm.

Severn & Wye Smokery

Located in Westbury-on-Severn, Severn & Wye Smokery collaborates closely with its partners to ensure responsible fish sourcing. The Smokery has demonstrated its commitment to sustainability by actively reducing its reliance on fossil fuels, incorporating biomass boilers, and implementing wastewater purifiers



Cackleberry Farm

Nestled at the foot of a hill near Stow-on-the-Wold, the farm's rare breed flocks roam freely on 12 acres of land and live in traditional chicken houses. All the chickens are bred and hatched on the farm. You can't get much more local and sustainable, top-quality eggs as Cacklebean eggs.

Four Anjels

Four Anjels is a Cotswolds-based bakery, situated just over a mile from the racecourse. With approximately 50 team members, the bakery takes pride in handcrafting high-quality cakes and biscuits. Committed to their craft, the team shares a passion for bringing smiles with sweet delights.



Winstones Ice Cream

Set against the Stroud Valley, this ice cream parlour upholds its roots with the original Victorian recipe. Seeking ways to reach their carbon neutral target, they embraced energy efficient technology, created re-usable steam to pasteurise their products and switched to disposable wooden spoons and plant-based, compostable coffee cup lids. The family business places passion, craftsmanship and commitment to sustainability at the forefront of its vision.

COCKTAIL

Cotswold Bramble, Dark & Stormy



Tea, Ethical Addiction Coffee, Four Anjels Traybake's



St. Georges Park Bakery Sourdough Rolls, Netherend Butter, Cotswold Gold Dipping Oil



STARTERS

Dunkertons Perry & Parsnip Soup

hobbs house bakery organic st. martin sourdough, martell & son grilled double gloucester rarebit, local beer

Oven Baked Simon Weaver Organic Brie

truffle oil, homemade red onion relish, hobbs house bakery sea salt & rosemary focaccia

Chalk Stream Smoked Trout

fox's kiln vodka & black pepper cream cheese, charred cucumber, rhubarb

Cotswold Chicken & Game Terrine

prune, pear & local vegetable crisps



MAIN COURSE

Homemade Potato Gnocchi

roasted cauliflower, spinach pesto, hereford hop cheese crisps

Severn & Wye Salmon & Spring Onion Fishcake

cacklebean poached egg, crushed peas, dill hollandaise

Cotswold Venison Pie

local roasted roots, brown butter mashed potato

Slow Cooked Gloucester Old Spot Belly Pork

crackling crumb, cavolo nero, roast garlic, hereford cider apple & honey sauce



DESSERT

Cheltenham Pudding

english custard, toasted sugared granola

Apple & Blackberry Cannelloni

four anjels shortbread, redcurrants, apple crisps

Belgian Truffle Brownie

whisky syrup, winstones vanilla ice cream

Kir Royale

homemade berry biscotti, chantilly cream



CHEESE

Selection of Gloucestershire Cheese

*Cotswold Brie, Truffle Gloucester, Oxford Blue, Double Gloucester
cotswold honey, celery, cotswold gold chutney*



FULL AFTERNOON TEA



With our mission to achieve Climate Net Zero, we are making conscious changes to the ways we source and serve food. Our culinary team have teamed up with Foodsteps to make climate-friendly changes to the menu. The carbon labelling tool assesses the greenhouse gas emissions released from farm to waste to calculate the carbon footprint of the dishes served today. Food items are rated based on their carbon intensity, from A ('Very Low' impact) to E ('Very High' impact).



Allergen information is compiled using data obtained from our approved suppliers. As with every catering establishment there is always a potential for cross-contamination to occur.

While we endeavour to prevent this as far as possible, the nature of an allergen means we cannot fully guarantee that cross-contamination may not have occurred.

If you have any concerns, please speak to a member of staff. Please note, this menu is subject to change.



Allegoria?

