Welcome to this beautifully situated and historic free house, parts of which date back to the 17th Century.

Today the Inn is renowned for its friendly welcome, fine ales and good food, including the famous ‘2in1’ Pie.

The ‘2in1’ was created at the Weighbridge over 40 years ago and since then has become a firm favourite with our customers and is known across the UK - and beyond!

The Weighbridge stands adjacent to the original packhorse trail to Bristol, which is now a footpath and bridleway. The road at the front of the Inn became a Turnpike on 24th May 1822 with the following tolls:

- 4d - For a horse drawing a carriage
- 1d - For a horse
- 10d - For a herd of cattle per score
- 3d - For pigs per score

The innkeeper ran both the weighbridge and the Inn. The Weighbridge served the local mills, perhaps mainly the nearby Longfords Mill, which was owned by the Playne family and produced woollen cloth for the clothing industry.

Raw materials were weighed entering the mill and the finished product weighed as it set out on its journey to cities such as Bristol, Bath and London.

Memorabilia from the mill can be found all around the Inn today, including the large collection of keys.

In 1891, the landlord of the Weighbridge Inn was recorded as Edward Gage, although the owner was Arthur Twisden Playne. It had an annual rateable value of £12.15s.0d.

A relative of Arthur, George Playne established a brewery around this time at Forwood, Minchinhampton and supplied the Inn as well as thirty other tied houses in the area. In time, the brewery was taken over by the larger Stroud Brewery.

The photograph above was taken at the turn of the 20th Century and depicts horse drawn vehicles queuing up to be weighed. The advertisement painted on the wall of the Inn proclaims the virtues of Stroud Brewery Ales with their A.K. best bitter and mild ales available on the premises. The pub still prides itself on its range of local craft ales.
Welcome to The Weighbridge Inn
Home of the Famous “2in1” Pie

For those not familiar with the 2in1: Served at the Weighbridge for over 40 years, half of the bowl contains the filling of your choice and the other half is brimming with our home-made cauliflower cheese. The filling is topped with freshly made ‘melt in the mouth’ pastry and cooked to order.

Fillings
Available All Day - Every Day!

**Steak & Mushroom**
Steak & Kidney

**Chicken, Ham & Leek**
In a creamy sauce

**Steak & Kidney**

Creamy Fish with dill sauce
(Served with broccoli mornay)

**Turkey & Trimmings**
Chipolata, bacon, cranberry & stuffing

**Roasted Root Vegetables (v)**
With pulses in a lightly spiced tomato sauce

“Pie of the Week”
Ask the team for our seasonal specials

“2in1” (Large) £14.95
“Mini” (Smaller 2in1) £12.50
Pie (Without Vegetables) £12.95

Gluten & wheat free pies also available

Don’t fancy cauliflower cheese? You can swap it for **broccoli mornay** or **ratatouille** instead
(Add £1 to your 2in1 or 60p to your mini)

Also available to “bake at home” - Please ask for more details
Starters

Bread & Olives (v)  £3.95
Home-made Soup of the day (vn)  £4.95
Served with crusty bread

Breaded Whitebait  £5.95
Served with salad & tartar sauce

Baked Camembert (v)  £9.50
Served with warm crusty bread for dipping, chutney & salad. Plenty to share!

Chicken & Chorizo Skewers  £5.95
Served with garlic mayonnaise & salad

Crispy Garlic Mushrooms (v)  £5.95
With lemon & parsley mayonnaise or tomato relish (vn)

Side Orders

Side Salad & Dressing  £3.00  Sweet Potato Fries  £3.50  
Coleslaw  £1.50  French Fries  £2.50  
Seasonal Vegetables  £3.95  Garlic Bread  £2.65  
Hand-cut Chips  £3.50  Garlic Bread with Cheese  £3.10  
Chips & Cheese  £4.50  Crusty Bread & Butter  £1.30  
Mashed Potato  £3.00  Onion Rings  £2.50  

Add Garlic Mayo for 50p
Lunch Menu
(Served Monday-Saturday from 12pm-3pm)

All of our 2in1 Pies - plus...

Paninis
Served with salad & coleslaw

Choose two from the following fillings:
♦ Ham ♦ Cheddar ♦ Tomato
♦ Smoked Cheese ♦ Chorizo ♦ Onion
♦ Mixed Peppers ♦ Goats Cheese

Weighbridge Ham & Egg
A thick slice of our home-cooked ham served with hand-cut chips & fried egg

£11.95

Traditional Cottage Pie
Topped with leek & potato mash & served with crusty bread

£11.95

Jacket Potatoes
Baked potatoes with a choice of topping & served with salad

Choose from:
♦ Cheese
♦ Cheese & Beans/ Coleslaw/ Ham
♦ Chicken, Ham & Leek (add £1)
♦ Ratatouille

£7.95
Main Courses
(Served Monday-Saturday from 6pm)

All of our 2in1 Pies ~ plus...

Weighbridge “Build a Burger”  £12.95
You choose! - Plain, or with any of the following toppings (£1 each). Veggie option available (v)
♦ Cheddar
♦ Smoked Cheese
♦ Stilton
♦ Brie
♦ Bacon
♦ Onion Rings

Served with fries & salad - Or swap fries for our chunky hand-cut chips for an extra £1

Traditional Cottage Pie  £11.95
Topped with leek & potato mash & served with crusty bread

Weighbridge Ham & Egg  £11.95
A thick slice of our home-cooked ham served with hand-cut chips & fried egg
Cauliflower Cheese (v)  £9.95
Our signature home-made cauliflower cheese topped with more cheese & served with crusty bread

Mac “n” Cheese (v)  £12.95
Add bacon, smoked cheese or chorizo for £1 each. Served with garlic bread

Sausage & Mash  £11.95
Served with Old Spot gravy. Veggie option available (v)

“Fish of the Day”  £13.95
Please ask your server for today’s choice
Desserts

♦♦♦

“2in1 Pudding”  £5.95
Our signature pud! Half cherry pie & half apple crumble. Served with cream, ice cream or custard

Cheesecake  £5.95
Ask your server for today’s choice.

Warm Chocolate Brownie (GF)  £5.95
Served with chocolate sauce & ice cream

Sticky Toffee Pudding  £5.95
Served with cream, ice cream or custard

Weighbridge Ice Cream Sundaes  £6.50
♦ Sticky toffee pieces with toffee sauce & vanilla ice cream
♦ Gluten free chocolate brownie pieces with chocolate sauce, cherry compote & vanilla ice cream

Neapolitan Ice Cream Trio  £5.25
The traditional combination of vanilla, chocolate & strawberry. Served with chocolate sauce (optional)

Cheese & Biscuits  £7.45
A selection of cheeses served with biscuits & chutney

Hot Drinks
♦♦♦

Pot of Breakfast tea/Earl Grey/Green/Mint/Fruit tea per person  £2.10

Americano/Espresso  £2.40

Cappuccino/Latte/Hot Chocolate  £2.80
Teddy-Tot’s Children’s Menu

- now with added Basil!

♦♦♦

£7.95 each

- Children’s 2in1 Pie - Our famous 2in1 pies served as a smaller portion

- Chicken goujons, fries & beans or peas *

- Cod goujons, fries & beans or peas *

- Pasta with tomato sauce * - Gluten free available on request

- Barney’s sausages & chips *

- Mini Roast Dinner - Sundays only

And to follow …

- Vanilla or Chocolate Ice Cream Cone

*Available in a smaller portion for toddlers - £4.50 (including an ice cream cone)
Sunday Menu

All of our 2in1 Pies, plus…

Served until 3pm

Jesse Smith’s Sunday Roasts
Served with all the trimmings
Please ask your server for today’s choices

Nut Roast (v)
Served with all the trimmings

Add a side of Cauliflower Cheese for £3.50

Served All Day from 12pm

Traditional Cottage Pie
Topped with leek & potato mash & served with crusty bread

Cauliflower Cheese (v)
Served with crusty bread

Sausage & Mash
Served with Old Spot gravy. Veggie option available (v)

Mac “n” Cheese (v)
Add bacon, smoked cheese or chorizo for £1 each.
Served with garlic bread
Wine List

♦♦♦
All wines available as a 125ml measure on request

Red

House Merlot
The perfect partner to your favourite 2in1.
£4.50
£6.50
£17.95

Malbec, Inacayal, Argentina (13.3%)
Dark berry aromas with hints of dark wood alongside dark cherries, blackberries & black pepper.
£5.25
£7.25
£20.95

Shiraz, Head Over Heels, Australia (14%)
An abundance of expressive aromas, predominantly of blackberry & plums. Complex oak characters of coffee, vanilla & caramel create a long rich & satisfying finish.
£4.95
£6.95
£19.95

Rioja Crianza, Spain (13.5%)
Smooth, medium bodied with hints of toast, vanilla & soft red fruits.
£5.95
£7.95
£22.95

Pinot Noir, Pacifico Sir, Chile (13.5%)
Delicious dark cherry & plum aromas that flow onto the palate giving a delicious silky finish.
£5.95
£7.95
£22.95

Cabernet Sauvignon, Carta Vieja, Chile (13%)
Big fruit intensity with blackberry & cherry aromas & notes of chocolate & mocha. Well balanced with a velvety texture.
£5.95
£7.95
£22.95

Rosé

White Zinfandel, Decanal, Tuscany (10.5%)
Very pale pink, fruity & medium sweet.
£4.75
£6.75
£19.45

Pinot Grigio Rosé, Canaletto, Italy (12%)
Perfect accompaniment to white meat & fish dishes. Dry.
£4.95
£6.95
£19.95
# Wine List

*♦♦♦*

All wines available as a 125ml measure on request

## White

<table>
<thead>
<tr>
<th>Wine</th>
<th>175ml</th>
<th>250ml</th>
<th>Bottle</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Sauvignon Blanc, S.Africa (12%)</strong></td>
<td>£4.50</td>
<td>£6.50</td>
<td>£17.95</td>
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<tr>
<td>We are proud to present this excellent,</td>
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<tr>
<td>crisp and easy drinking Sauvignon</td>
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<td>as our selected house white. (Dry)</td>
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<tr>
<td><strong>Pinot Grigio, Decanal, Italy (12%)</strong></td>
<td>£4.95</td>
<td>£6.95</td>
<td>£19.95</td>
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<tr>
<td>Unique crisp, fresh bouquet &amp; a fruity,</td>
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<td>yet dry, well-balanced palate.</td>
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<tr>
<td><strong>Chardonnay, Terranoble, Chile (13.5%)</strong></td>
<td>£5.25</td>
<td>£7.25</td>
<td>£20.95</td>
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<tr>
<td>Subtle oak nuances with peach, vanilla</td>
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<tr>
<td>and butter notes.</td>
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<tr>
<td>**Sauvignon Blanc, South Island, New</td>
<td>£6.75</td>
<td>£8.75</td>
<td>£24.95</td>
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<td>Zealand (12.5%)</td>
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<tr>
<td>Elderflower and gooseberry fruit on the</td>
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<tr>
<td>nose with an edge of ripe pear. Racy on</td>
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<tr>
<td>the palate with a core of orchard fruits</td>
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<tr>
<td>that is very pure and focused. Finish</td>
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<tr>
<td>is soft and warm.</td>
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## To Celebrate? …

### Champagne

<table>
<thead>
<tr>
<th>Wine</th>
<th>125ml</th>
<th>Bottle</th>
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</thead>
<tbody>
<tr>
<td><strong>House Champagne</strong></td>
<td>£7.45</td>
<td>£39.95</td>
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</table>

### Prosecco

<table>
<thead>
<tr>
<th>Wine</th>
<th>125ml</th>
<th>Bottle</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>House Prosecco</strong></td>
<td>£4.95</td>
<td>£24.95</td>
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</tbody>
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