

## WHILE YOU WAIT

- Rustic bread with balsamic vinegar and olive oil - v £3.95
- Marinated green olives with sun blushed tomatoes - v £4.50
- Chilli roasted peanuts - v £3.50
- Halloumi chips with sweet chilli and rocket - v £4.75

## STARTERS

- Homemade soup of the day with rustic bread - v £6.00
- Grilled asparagus hollandaise with Parma ham and free range poached egg - £8.00
- Chorizo and mozzarella arancini with caper salad and saffron mayonnaise - £7.50
- Crispy whitebait with garlic and chive mayonnaise and lemon - £6.75
- Goat's cheese and spinach baked Portobello mushroom with pesto dressed leaves - v £7.25
- Chicory, Dolcelatte and walnut salad with honey and mustard dressing - v £7.25

## SHARERS

- Baked Camembert with garlic and herbs served with rustic bread and vegetable sticks - v £12.95
- Cheese ploughman's with Cheddar, Stilton and Brie, tomato, pickle and apple with rustic bread - v £12.95

## MAINS

- Fish of the day in a Wadworth beer batter served with chips, peas and tartare sauce - £13.00
- 10oz dry aged rump steak with onion rings, grilled tomato, mushrooms, dressed leaves and chips - £20.50
- Add a peppercorn, Béarnaise or Stilton sauce for £2.00*
- Smoked haddock fishcake with a poached egg and lemon hollandaise sauce on wilted spinach with peas and beans - £13.50
- Creamy mushroom and tarragon linguine with truffle oil, hard Italian style vegetarian cheese and garlic bread - v £12.00
- Add free range chicken for an extra £4.00*
- 6oz beef burger on a toasted brioche bun with red onion jam, lettuce, tomato, onion rings and chips - £12.50
- Add cheese and crispy bacon for an extra £1.50*
- Butcher's sausages on spring onion mashed potato with seasonal greens and red onion gravy - £12.00 *Please ask for today's flavour*
- Home-cooked honey glazed ham with free range eggs, slow roasted tomato and chips - £12.50
- Shortcrust pastry pie of the day with creamy mashed potato and buttered seasonal greens - £14.00
- Free-range grilled chicken Caesar salad with crispy pancetta, shaved parmesan, anchovies and croutons - £13.00
- Confit duck, mango, spring onion and cucumber with a soy, honey and sesame dressing - £13.00

**GLUTEN FREE - SOME DISHES CAN BE MADE AVAILABLE AS GLUTEN FREE ASK US FOR MORE DETAILS AND PLEASE MENTION THIS WHEN ORDERING**

(v) = vegetarian option. All weights are approximate before cooking. All food is prepared in our kitchen where nuts, gluten and other allergens are present. Processes and training are in place to ensure that gluten-free meals on our gluten free menu are gluten-free. Our menu descriptions do not include all ingredients.

**IF YOU HAVE A FOOD ALLERGY PLEASE LET US KNOW BEFORE ORDERING.**

Full allergen information is available upon request. Fish dishes may contain small bones. We aim to support local farmers and growers from the Assured Food Standards Association. 0617/1.



## SIDES

Beer battered onion rings - £3.50 • Chips - v £3.50 • Chips with cheese - v £4.50  
Garlic bread - v £3.75 • Garlic bread with cheese - v £4.75  
House salad - v £3.50 • Seasonal vegetables - v £3.50

## SMALL PLATES

*All small plates £7.75*

Fish of the day in a Wadworth beer batter served with chips, peas and tartare sauce  
Butcher's sausages on spring onion mashed potato with seasonal greens and red onion gravy  
*Please ask for today's flavour*  
Home-cooked honey glazed ham with free range egg, slow roasted tomato and chips  
Creamy mushroom and tarragon linguine with truffle oil, hard Italian style  
vegetarian cheese and garlic bread - v

## SANDWICHES

Please ask for today's bread selection and then choose from the fillings below  
Brie, bacon and cranberry - £7.50  
Fish goujons with tomato, lettuce and tartare sauce - £7.25  
Wiltshire ham and double Gloucester cheese with tomato and watercress - £7.50  
Mature Cheddar cheese and chutney - v £6.75  
Chicken with crispy bacon, lettuce, tomato and Dijon mustard mayonnaise - £7.50  
Flame grilled red pepper and halloumi with pesto - v £7.00  
*Add a few chips for only £2.00*

## PUDDINGS

All puddings £6.25

Sticky toffee pudding with rich toffee sauce and vanilla ice-cream - v  
Affogato - vanilla ice-cream topped with an espresso and amaretti biscuits - v  
Chocolate brownie with chocolate sauce and chocolate ice-cream - v  
Baked vanilla cheesecake with passionfruit coulis and mango sorbet - v  
Eton Mess - English strawberries, ice-cream, meringues & Chantilly cream - v  
Rhubarb crème brûlée with homemade ginger biscuits - v  
Choose 3 scoops from our ice-cream and sorbet selection, ask us for more details - v  

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A selection of British cheeses with assorted biscuits, grapes, apple, celery & chutney - v £8.75

## HOT DRINKS

Americano £2.50 • Cappuccino £3.00 • Latte £3.00 • Espresso £2.25 • Double espresso £2.75  
Flat white £3.00 • Hot chocolate £3.25 • Pot of tea £2.75

*Freshly made daily specials are always available ask us for more details*

## PUTTING ON OUR SUNDAY BEST

We use only the best ingredients for our Sunday roasts - matured Angus and Hereford beef, outdoor reared Wiltshire pork and succulent free-range chicken all cooked to perfection. Yorkshire puddings and crispy roasted potatoes, along with seasonal vegetables and rich flavoursome gravy complete the perfect Sunday roast.  
Sit back and let us do all the hard work.