

WHILE YOU WAIT

Rustic bread with balsamic vinegar and olive oil - v £3.75

Marinated green olives with sun blushed tomatoes - v £4.25

Pork pie with piccalilli - £5.00

STARTERS

Homemade soup of the day with rustic bread - v £6.00

Venison and Armagnac pâté with warm toast and winter fruit chutney - £7.00

Crispy whitebait with garlic and chive mayonnaise and lemon - £6.50

Mushrooms sautéed with shallots, garlic and parsley with a creamy Stilton sauce and toasted focaccia fingers - v £6.50

SHARERS

Baked Camembert with garlic and herbs served with rustic bread and vegetable sticks - v £12.00

Butchers board with pork pie, venison and Armagnac pâté, honey roast ham, chutney, piccalilli and rustic bread - £14.75

MAIN COURSES

Fish of the day in a Wadworth beer batter served with chips, peas and tartare sauce - £12.50

10oz dry aged rump steak with onion rings, grilled tomato, mushrooms, dressed leaves and chips - £20.00

Add a peppercorn, Béarnaise or Stilton sauce for £2.00

Butcher's sausages on creamy mashed potato with seasonal greens and red onion gravy - £11.50 **Please ask for today's flavour**

6oz beef burger with Cheddar cheese, onion relish, lettuce and tomato on a toasted buttermilk bap with onion rings and chips - £12.00

Home-cooked honey glazed ham with free-range eggs, slow roasted tomato and chips - £11.75

Shortcrust pastry pie of the day with creamy mashed potato and buttered seasonal greens - £13.00

10oz gammon steak with a free range fried egg and pineapple salsa, chips, slow roasted tomato, mushrooms and watercress - £12.50

Beetroot and goat's cheese tortellini tossed in a wilted spinach, tomato and mascarpone sauce - v £12.00

Pan-fried halloumi with a warm salad of chickpeas, flame roasted pepper, red onion, rocket and green beans with a lime and chilli dressing - v £11.50

Add free range grilled chicken breast for an extra £4.00

SIDES

Beer battered onion rings - £3.00

Chips - v £3.00

Chips with cheese - v £4.00

Garlic bread - v £3.25

Garlic bread with cheese - v £4.25

House salad - v £3.00

Seasonal vegetables - v £3.00

Sweet potato fries - v £3.50

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.



SMALL PLATES

All at £7.95 each

Fish of the day in a Wadworth beer batter served with chips, peas and tartare sauce

Butcher's sausages on creamy mashed potato with seasonal greens and red onion gravy

Please ask for today's flavour

Home-cooked honey glazed ham with a free-range egg, slow roasted tomato and chips

Beetroot and goat's cheese tortellini tossed in a wilted spinach, tomato and mascarpone sauce

Pan-fried halloumi with a warm salad of chick-peas, flame roasted pepper, red onion, rocket and green beans with a lime and chilli dressing - v
Add free-range grilled chicken breast for an extra £4.00

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 - £7.75

Tuna mayonnaise and spring onion - £6.75

Sausage and 6X mustard - £7.50

Steak, red onion and Stilton - £8.25

PUDDINGS

All at £6.00 each

Sticky toffee pudding with rich toffee sauce and vanilla ice-cream - v

Affogato - vanilla ice-cream topped with an espresso and amaretti biscuits - v

Cheesecake of the day with fruit compote - v

Seasonal fruit crumble with a crunchy oat topping and served with custard - v

Choose 3 scoops from our ice-cream and sorbet selection, ask us for more details - v

A selection of British cheeses with assorted biscuits, apple, grapes, celery and chutney - v £8.50

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 just 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.