

While you wait

Mixed marinated olives with sun blushed tomatoes and feta - v	4.50
Baked focaccia with pesto and olive oil - v	4.50
Pork pie with piccalilli	5.25
Halloumi fries with sweet chilli and rocket - v	4.75

Starters

Homemade soup of the day with rustic bread - v	6.00
Ham hock and smoked cheese croquette served with a pea and mustard velouté	7.25
Crayfish tails tossed in a fennel, orange, papaya, coriander mixed leaf salad with a lime and chilli dressing	8.75
Gnocchi with wild mushrooms, spinach, hard Italian style vegetarian cheese and finished with truffle oil - v	7.50

To Share

Baked Camembert with garlic and herbs served with rustic bread and vegetable sticks - v	12.50
Antipasti - selection of cured meats, Manchego cheese, olives, sun blushed tomatoes, oil and balsamic vinegar with garlic bread	14.00
Fish Platter - with smoked salmon, prawns, crayfish and a crab dip with avocado, grilled lemon and toasted flatbread	16.00

Mains

Catch of the day coated in a crispy Wadworth beer batter with pea purée, lemon, chips and tartare sauce	13.00 / 7.75
Home cooked honey glazed ham with free range eggs, slow roasted tomato and chips	12.00 / 7.75
King prawn, red chilli, lemon and dill risotto with crispy rocket	12.00
Hake in a tomato and fennel seed sauce served with saffron potatoes and wilted spinach	14.00
Homemade pie of the day with seasonal vegetables, creamy mashed potato & gravy	13.50
6oz beef burger with bacon & Cheddar cheese on a toasted brioche bun with onion relish, baby gem, tomato, onion rings and chips	12.00
8oz 28-day dry aged Sirloin steak with chips, green beans, onion rings and grilled tomato	21.00
<i>Add garlic butter, peppercorn or Béarnaise sauce for 2.00</i>	
Moroccan spiced chicken thighs in spicy tomato sauce, fruity couscous, roasted vegetables, sour cream and flatbread	13.50 / 7.75
Roasted cauliflower and potato curry, brown rice, chapati and coconut raita - v	11.00 / 7.75
Beetroot & goat's cheese tortellini tossed in a wilted spinach, tomato and mascarpone sauce - v	12.00 / 7.75
Caesar salad of romaine lettuce, croutons, hard Italian style vegetarian cheese and free-range egg - v	10.00 / 7.75

Add free range grilled chicken breast and crispy pancetta for an extra 4.50

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.



Sides

Beer battered onion rings	3.50	House salad - v	3.50
Rustic garlic bread - v	3.75	Chips - v	3.50
Rustic garlic bread with cheese - v	4.75	Skinny fries - v	3.50
Seasonal vegetables - v	3.50	Rocket, hard Italian style vegetarian cheese and sun-blushed tomato salad - v	4.00

Sandwiches

Please ask for today's bread selection and then choose from the fillings below

Brie, bacon and cranberry	7.00
Wiltshire ham and double Gloucester cheese with vine tomato and watercress	7.00
Our own fish fingers with gem lettuce and tartare sauce	6.75
Crayfish and crab with lemon and herb mayonnaise	7.50
Flame grilled red pepper and halloumi with pesto - v	6.75
Walter Rose sausage and red onion chutney	7.00

Add in a few chips for only 2.00

Puddings

- Sticky toffee pudding with rich toffee sauce and vanilla ice-cream - v
- Affogato - vanilla ice-cream topped with an espresso and pistachio shortbread - v
- Rhubarb crème brûlée, pistachio shortbread and poached rhubarb - v
- Homemade spiced apple pie and custard - v
- Sticky treacle tart served with vanilla ice-cream - v
- Flourless rich chocolate and blueberry cake with white chocolate sauce - v
- Choose 3 scoops from our ice-cream and sorbet selection, ask us for more details - v

All puddings 6.25

A selection of British cheeses with assorted biscuits, apple, grapes, celery and chutney	8.75
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Hot Drinks

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

Seasonal 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.