

While you wait

Rustic bread with balsamic vinegar and olive oil – v	4.00
Marinated green olives with sun blushed tomatoes – v	4.75
Peppers stuffed with cream cheese – v	5.00
Cotswold Nduja spicy salami on toasted bread	5.00

Starters

Homemade soup of the day with rustic bread – v	6.00
Venison & Armagnac pate with warm toast & winter fruit chutney	7.50
Mushrooms sautéed with shallots, garlic & parsley with a creamy stilton sauce & toasted focaccia	7.25
Thai chicken patties with crunchy salad and sweet chilli sauce	7.75
Mackerel fillet with horseradish and mayonnaise potato salad with sauce vierge	8.00

To Share

Baked Camembert with garlic and herbs served with rustic bread and vegetable sticks – v	13.00
Hunters board with a selection of Wiltshire cheese, home-cooked honey glazed Wiltshire ham, focaccia, tomato, apple, pickles and chutney	14.50
Vegetarian board of mozzarella, cream cheese stuffed sweet peppers, olives, sun-blushed tomatoes, courgette fritters, pesto and crostini – v	13.50

Mains

Home-cooked honey glazed ham served with poached duck egg, bubble and squeak, vine tomatoes and hollandaise sauce	13.50/8.00
Fish of the day in a Wadworth beer batter served with chips, peas and tartare sauce	14.00/8.00
Vegetable and butter bean tagine served with a fruity couscous, preserved lemon yogurt and toasted bread - v	12.00/7.50
6oz beef burger with Cheddar cheese, onion relish, lettuce and tomato on a toasted buttermilk bap with onion rings and chips	13.00
Shortcrust pastry pie of the day with chips and buttered seasonal greens	14.00
Creamy mushroom and tarragon linguine with truffle oil, hard Italian style vegetarian cheese and garlic bread - v	12.00/7.50
<i>Add free-range chicken for an extra 4.00</i>	
Oven baked hake with roast red onion, mushroom and tarragon pea purée	14.50
Spiced honey glazed confit duck leg in a white bean and chorizo cassoulet with shredded sprouts	15.00
Superfood salad of quinoa, avocado, broccoli, spinach, green beans, beetroot purée and pomegranate seeds with an apple, walnut and turmeric dressing – v	12.50/7.50
10oz British rump steak with onion rings, grilled tomato, mushrooms, dressed leaves and chips	20.50
<i>Add a sauce either creamy peppercorn, Béarnaise or Stilton for £2.50</i>	

Sides

Beer battered onion rings – v	3.50	Garlic Bread with cheese – v	4.75
Chips – v	3.50	House Salad – v	3.50
Chips with cheese – v	4.50	Seasonal vegetables – v	3.50
Garlic bread – v	3.75		

Sandwiches

All at 7.50

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

- Hot roast beef with beetroot with horseradish relish
 - Tuna mayonnaise and spring onion
 - Grilled halloumi, spinach, roasted peppers and chilli jam - v
 - Wiltshire ham with Cheddar cheese and pickle
 - Fish goujons with tomato, lettuce and tartare sauce
 - Classic coronation free-range chicken with toasted almonds
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Puddings

All at 6.75

- Chocolate brioche pudding with orange sauce and chocolate ice-cream - v
- Cheesecake of the day with fruit compote - v
- Sticky treacle tart and vanilla pod ice cream - v
- Steamed orange marmalade pudding, fruit compote and custard - v
- Vanilla crème Brulée with spiced homemade shortbread and mulberry sorbet – 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 9.00

Hot Drinks

Americano	2.50	Flat white	3.00
Cappuccino	3.00	Pot of tea	3.00
Latte	3.00	Speciality tea	3.00
Espresso	2.25	Deluxe hot chocolate	3.50
Double espresso	2.75		

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 a rich flavoursome gravy complete the perfect Sunday roast. Sit back and let us do all the hard work.