

### *While you wait*

Mixed marinated olives with sun blushed tomatoes and feta - v	4.75
Baked focaccia with pesto and olive oil - v	4.75
Smoked aubergine dip with flatbread - v	4.75
Halloumi fries with sweet chilli and rocket - v	5.00

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### *Starters*

Homemade soup of the day with rustic bread - v	6.25
Chicken liver parfait with crostini and plum and apple chutney	7.50
King prawns cooked in garlic butter with fresh tomato and basil, topped with a parmesan breadcrumb crust and served with rustic bread	9.00
Sweetcorn fritters with sun dried tomato salad and smoked aubergine dip - v	7.00

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### *To Share*

Baked Camembert with garlic and herbs served with rustic bread and vegetable sticks - v	13.00
Mezze Board - with smoked aubergine, roasted peppers, feta cheese, falafels, houmous, roasted garlic, olives and toasted flatbread - v	15.00
Hunters Board - selection of Wiltshire cheese with home-cooked honey glazed Wiltshire ham, focaccia, tomato, apple, pickles and chutney	14.00

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### *Mains*

Catch of the day coated in a crispy Wadworth beer batter with pea purée, lemon, chips and tartare sauce	13.50 / 8.00
Home cooked honey glazed ham with free range eggs, slow roasted tomato and chips	12.50 / 8.00
Sea bass fillet baked with a herb citrus butter on roasted Mediterranean vegetable Provençal	17.00 / 8.00
Moroccan spiced chicken thighs in spicy tomato sauce, fruity couscous, roasted vegetables, sour cream and flatbread	14.00 / 8.00
Homemade pie of the day with seasonal vegetables, creamy mashed potato & gravy	14.00
6oz beef burger with bacon & Cheddar cheese on a toasted brioche bun with onion relish, baby gem, tomato, onion rings and chips	12.50
8oz 28-day dry aged sirloin steak with chips, green beans, onion rings and grilled tomato	21.50
<i>Add garlic butter, peppercorn or Béarnaise sauce for 2.00</i>	
Grilled halloumi and roasted pepper burger on a toasted brioche bun with tomato, baby gem, pesto, onion rings and chips - v	12.50
Caesar salad of romaine lettuce, croutons, hard Italian style vegetarian cheese and free-range egg - v	10.50 / 8.00
<i>Add free range grilled chicken breast and crispy pancetta for an extra 4.50</i>	
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	12.50 / 8.00
<i>Add free range grilled chicken breast for an extra 4.00</i>	

**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 - v	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	Sweet potato fries - v	4.00
Seasonal vegetables - v	3.50		

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## Sandwiches

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

Brie, bacon and cranberry	8.00
Wiltshire ham and double Gloucester cheese with vine tomato and watercress	8.00
Our own fish fingers with gem lettuce and tartare sauce	7.00
Chicken with crispy bacon, lettuce, tomato and Dijon mustard mayonnaise	8.00
Flame grilled red pepper and halloumi with pesto - v	7.50
Houmous and roasted vegetable - v	7.00
Mozzarella, sun-blushed tomato, pesto and rocket - v	7.25
Tuna mayonnaise and spring onion	7.00

*Add in a few chips for only 2.50*

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## 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
Coconut panna cotta with pineapple and mango salsa
Seasonal homemade cheesecake with fruit compote - 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 6.50*

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A selection of British cheeses with assorted biscuits, apple, grapes, celery and chutney	9.00
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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	Speciality tea	2.50
Double espresso	2.75		

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*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.