

WHILE YOU WAIT

- Rustic bread with balsamic vinegar and olive oil - v £4.00
- Marinated green olives with sun-blushed tomatoes - v £4.25
- Peppers stuffed with creamed cheese - v £4.75
- Halloumi chips with sweet chilli and rocket - v £5.50

STARTERS

- Homemade soup of the day with rustic bread - v £6.00
- Chicken liver parfait, red slaw, toast and green tomato chutney - £7.00
- Chorizo and mozzarella arancini with caper salad and saffron mayonnaise - £7.50
- Camembert, fig and onion tart on a dressed walnut salad - v £7.75
- Tandoori marinated prawns and cucumber cocktail with a mint yogurt dressing and grilled flatbread - £7.75
- Mackerel, chive and horseradish pâté with toasted bread - £6.95

SHARERS

- Baked Camembert with garlic and herbs served with rustic bread and vegetable sticks - v £12.50
- Hunters board with a selection of Wiltshire cheese, home-cooked honey glazed Wiltshire ham, focaccia, tomato, apple, pickles and chutney - £13.50
- Cheese ploughman's with Cheddar, Stilton and Brie, tomato, pickle and apple with rustic bread - v £13.00

MAINS

- Fish of the day in a Wadworth beer batter served with chips, peas and tartare sauce - £12.00
- Butcher's sausages on creamy mashed potato with seasonal greens and red onion gravy - £11.50
Please ask us for today's flavour
- Pan-fried sea bass fillet on a lemon, flaked crab and chilli risotto with asparagus and toasted pine nuts - £14.50
- Vegetable sizzling fajitas - cajun spiced and pan-seared onions, peppers, baby corn and mushrooms served with flour tortillas, guacamole, salsa, grated Cheddar and sour cream - v £10.00
Add free range chicken or a flat iron steak for an extra £4.00
- 6oz beef burger with Cheddar cheese, onion relish, lettuce and tomato on a toasted buttermilk bap with onion rings and chips -£11.50
- Vegetable and butter bean tagine served with a fruity couscous, preserved lemon yogurt and toasted bread - v £11.95
- Home-cooked honey glazed ham with free range-eggs, slow roasted tomato and chips - £11.50
- Slow cooked shin of beef in Corvus stout with pancetta, shallots, wild mushrooms, kale and grain mustard mash - £13.50
- Creamy mushroom and tarragon linguine with truffle oil, hard Italian style vegetarian cheese and garlic bread - v £11.00
Add free range chicken for an extra £4.00
- Home-made fish pie topped with a creamy mashed potato, glazed with cheese and served with buttered mixed greens - £14.00
- 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

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.



PIZZAS

- Margherita - Buffalo mozzarella, slow roasted tomato and basil pesto - v £11.50
Hot Pepperoni - Pepperoni, jalapeños and mozzarella - £11.50
Cheesy Chicken - Chicken, chorizo, goat's cheese and rocket - £12.00
BBQ Chicken - Barbecue chicken, bacon, balsamic onions and double Gloucester cheese - £12.00

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

SMALL PLATES

- Fish of the day in a Wadworth beer batter served with chips, peas and tartare sauce - £8.00
Butcher's sausages on creamy mashed potato with seasonal greens and red onion gravy - £7.50
Home-cooked honey glazed ham with a free-range egg, slow roasted tomato and chips - £7.50
Creamy mushroom and tarragon linguine with truffle oil, hard Italian style vegetarian cheese and garlic bread - £7.50

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
Chicken with crispy bacon, lettuce, tomato and Dijon mustard mayonnaise - £7.50
Mozzarella, sun-blushed tomato, pesto and rocket - v £7.00
Steak, red onion and Stilton - £8.50

PUDDINGS

All puddings £6.00

- Sticky toffee pudding with rich toffee sauce and vanilla ice-cream - v
Chocolate brownie with chocolate sauce and chocolate ice-cream - v
Cheesecake of the day with fruit compote - v
Vanilla crème brûlée with spiced home-made shortbread and mulberry sorbet - v
Seasonal fruit crumble with a crunchy oat topping and served with custard - v
Warm Bakewell tart with vanilla ice-cream - 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 £8.50

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 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.