

WHILE YOU WAIT

Baked focaccia with olive oil and balsamic vinegar - v £4.50

Mixed marinated olives with sun-blushed tomatoes and feta - v £4.95

Homemade Scotch duck egg with sweet mustard ketchup - £5.50

Halloumi fries with harissa yogurt - v £5.95

STARTERS / SHARERS

Chicken liver parfait with spiced fruit chutney and warm brioche - £7.25

Soup of the day with rustic bread - v £5.75

Smoked salmon and prawn fishcakes served with a citrus crème fraiche and mixed leaves - £7.75

Baked truffled Camembert with spiced plum chutney and rustic bread - v £7.75

Creamed garlic, chilli and avocado stuffed tomato with a pepper salsa - vg £5.50

Pork board of chorizo, pork scratchings, Scotch egg, pork belly chunks paired with sweet mustard ketchup and apple chutney - £16.25

MAINS

Roast beef served with homemade Yorkshire pudding, roast potatoes, seasonal vegetables and gravy - £13.50/ £7.95

Roast turkey served with homemade Yorkshire pudding, roast potatoes, seasonal vegetables and gravy - £11.95/ £7.95

Nut roast served with homemade Yorkshire pudding, roast potatoes, seasonal vegetables and gravy - £11.95 (v)

Slow cooked lamb shank shoulder with homemade Yorkshire pudding, roast potatoes, seasonal vegetables and gravy -£ 14.95

Add cauliflower cheese £4.25

Walter Rose 6oz beef burger with melted double Gloucester cheese, bacon, iceberg lettuce, beef tomato and sweet mustard ketchup all on a toasted bun with crispy dill pickle and fries - £12.75

Roasted cauliflower, celeriac and leek gratin topped with vegan cheese and served with roasted new potatoes and seasonal greens - vg £11.95

Fish of the day in a Wadworth beer batter served with chips, peas and tartare sauce - £12.95/£8.50

SIDES

Beer battered onion rings - £3.50 • Chips - v £3.25 • Chips with cheese - v £4.25 Garlic bread - v £3.75 • Garlic bread with cheese - v £4.75 • House salad - v £3.50 Seasonal vegetables - v £3.50 • Sweet potato fries - v £4.00

PUDDINGS

All at £6.25

Baked white chocolate tart with raspberry pavlova ice-cream - v

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

Homemade gingerbread pudding with caramel sauce and vanilla ice-cream - v

Triple chocolate, salted caramel and pecan brownie with sour cherry compote and clotted cream - v

Chocolate and raspberry fondant with raspberry ripple ice-cream - v

Cheesecake of the day served with a berry compote - v

Seasonal crumble served with custard - v

CHEESES

Selection of British cheeses with sourdough crackers, celery and quince jelly - v £8.75

HOT DRINKS

Latte – 3.00 • Flat white - 3.00 • Cappuccino – 3.00 • Espresso – 2.50 • Double espresso - 3.00

Americano - 2.75 • Decaf - 2.50 • Hot chocolate – 3.25 • Pot of tea - 2.75 • Fruit teas - 2.90

• Liqueur coffees available on request