

WHILE YOU WAIT

Rustic bread with balsamic vinegar and olive oil - v £4.50

Marinated green olives with sun-blushed tomatoes - v £4.50

Pork pie with piccalilli - £5.25

STARTERS

Homemade soup of the day with rustic bread - v £6.00

Chicken liver pâté with warm toast and red onion chutney - £7.50

Tempura prawns, sweet chilli sauce and radish salad - £7.50

Caramelised red onion and goat's cheese tart served on mixed leaves with balsamic glaze - v £7.00

Roasted lemon, garlic and cumin chicken wings with sour cream and sweetcorn salsa - £7.50

SHARER

Hunters board with a selection of Wiltshire cheese, home-cooked honey glazed Wiltshire ham, focaccia, tomato, apple, pickles and chutney - £14.00

MAIN COURSES

6oz beef burger with Cheddar cheese, onion relish, lettuce and tomato on a toasted buttermilk bap with onion rings and chips - £12.00

Fish of the day in a Wadworth beer batter served with chips, peas and tartare sauce - £12.00

Pea risotto with lemon, chilli and mint crumbs served with a green salad - v £11.00

Home-cooked honey glazed ham with free-range eggs, slow roasted tomato and chips - £11.50

10oz dry aged rump steak with onion rings, grilled tomato, mushrooms, dressed leaves and chips - £19.50

Add a peppercorn, Béarnaise or Stilton sauce for £2.00

Smoked haddock fish cake with a poached egg and lemon hollandaise sauce on wilted spinach with peas and beans - £13.00

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

Braised short ribs of beef cooked in a homemade barbeque marinade with sweet potato fries and buttered corn on the cob - £15.50

Crispy panko free-range chicken with garlic and chive butter, green beans, slow roasted tomato and sauté new potatoes - £14.00

Jack Daniels glazed pork belly, chipotle potatoes, mango salsa and crackling - £15.00

PIZZAS

All at £11.50 each

Margherita - Buffalo mozzarella, slow roasted tomato and basil pesto - v

Hot Pepperoni - Pepperoni, jalapeños and mozzarella

Hawaiian - Ham, pineapple and mushroom

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. (vg) = vegan 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 £3.00
 - 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
 - Sweet potato fries - v £3.50
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SMALL PLATES

- Fish of the day in a Wadworth beer batter served with chips, peas and tartare sauce - £7.75
 - Home-cooked honey glazed ham with a free-range egg, slow roasted tomato and chips - £7.50
 - Smoked haddock fish cake with a poached egg and lemon hollandaise sauce on wilted spinach, peas and beans - £7.75
 - Pea risotto with lemon, chilli and mint crumbs served with a green salad - v £7.50
 - Creamy mushroom and tarragon linguine with truffle oil, hard Italian style vegetarian cheese and garlic bread - v £7.50
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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
- Mature Cheddar cheese and chutney - v £6.75
- Chicken with crispy bacon, lettuce, tomato and Dijon mustard mayonnaise - £7.50
- Flame grilled red pepper and halloumi with pesto - v £7.25

PUDDINGS

All at £6.00 each

- Sticky toffee pudding with rich toffee sauce and vanilla ice-cream - v
 - Chocolate brownie with chocolate sauce and chocolate ice-cream - v
 - Seasonal fruit crumble with a crunchy oat topping and served with custard - v
 - Eton Mess - Mixed berries, ice-cream, meringues and Chantilly 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, apple, grapes, celery and 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 just 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.