

WHILE YOU WAIT

Mixed marinated olives - v £4.50

Rustic bread with selection of flavoured butters - £4.50

Halloumi chips with sweet chilli and rocket - v £5.95

STARTERS AND SHARERS

Panko squid rings with harissa mayonnaise and dressed leaves - £7.50

Thai style crab cakes with sweet chilli and crispy fried greens - £7.50

Chicken liver pâté with real ale chutney and crostini - £7.50

Chicken satay with dressed leaves and peanut dipping sauce - £7.95

Portobello mushroom filled with spinach, ricotta and garlic crumb - v £7.25

Homemade soup of the day with rustic bread - v £5.75

Cheese ploughman's with Cheddar, Stilton and Brie, tomato, pickled onion and apple with rustic bread - v £12.50

Add home-cooked ham for £2.00

MAIN COURSES

6oz Beef burger with spicy tomato chutney on a toasted buttermilk bap, lettuce, tomato, crunchy summer slaw and chips - £11.50

Add cheese and bacon for £1.00 each

Fish of the day in a Wadworth 6X Gold beer batter served with chips, mushy peas, lemon and tartare sauce - £12.95 / £8.50

Cod, tiger prawn and crab linguine in a chilli tomato sauce with parmesan dressed rocket - £14.95

Home-cooked honey glazed ham with free-range fried eggs, slow roasted tomato and chips - £11.50 / £7.95

Homemade beef lasagne with dressed leaf salad and garlic and herb bread - £11.95

Lemon and thyme marinated chicken breast on a mixed bean, pancetta and spinach salad - £13.95

Split pea dahl with vegetable bhaji, garlic and coriander flatbread and smoky aubergine dip - vg £11.95

PIZZAS

Try our stone-baked pizza

Buffalo mozzarella with slow roasted tomato and basil pesto - v £11.95

Hot pepperoni with jalapeños and mozzarella - £11.95

Ham, mushroom and red onion - £10.95

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 £3.50
 - House salad - v £3.25
 - Seasonal vegetables - v £3.25
 - Chips - v £3.25
 - Chips with cheese - v £4.25
 - Rustic garlic bread - v £3.75
 - Rustic garlic bread with cheese - v £4.75
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SANDWICHES

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

- Fish goujons with lettuce and tartare sauce - £7.50
- Brie, bacon and cranberry - £7.50
- Prawn and Bloody Mary mayonnaise - £7.50
- Chicken with crispy bacon, lettuce, tomato and Dijon mustard mayonnaise - £7.50
- Home-cooked ham and mature Cheddar with tomato and watercress - £7.95
- Grilled halloumi with spinach, roasted peppers and chilli jam - v £7.95

PUDDINGS

All at £6.25 each

- Chocolate brownie with chocolate sauce and vanilla ice-cream - v
 - Choose 3 scoops from our ice-cream and sorbet selection, ask us for more details - v
 - Sticky toffee sundae with warm sticky toffee pudding, salted caramel and vanilla ice-cream, toffee sauce and fresh cream - v
 - Banoffee waffle - toasted waffle with salted caramel ice-cream, sliced bananas and chocolate sauce - v
 - Fruit platter with honey, almonds and yoghurt - v
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A selection of British cheeses with assorted biscuits, apple, grapes, celery and chutney - £8.75

HOT DRINKS

- Americano £2.75
- Cappuccino £3.00
- Latte £3.00
- Espresso £2.50
- Double espresso £3.00
- Flat white £3.00
- Hot chocolate £3.25
- Pot of tea £2.75
- Speciality tea £2.90
- Mocha £3.25

Freshly made daily specials are always available just ask us for more details

PUTTING ON OUR SUNDAY BEST

We only use the best ingredients for our Sunday roasts – our roast joints are cooked to perfection and served with Yorkshire pudding, seasonal vegetables and crispy roast potatoes with a rich flavoursome gravy. So sit back and let us do all of the hard work.