

While you wait

Mixed marinated olives with sun-blushed tomatoes and feta (v) – 4.50

Crispy pork scratchings with apple sauce – 3.50 Halloumi fries with sweet chilli and rocket(v) – 6.00

Starters

Homemade soup of the day with rustic bread (v) – 6.00

Duck and fig terrine with apple, date and tamarind chutney served with toasted bread – 8.50

Mulled wine poached pear with blue cheese and pickled walnuts (v) – 7.50

6X Gold steamed mussels with garlic, mustard and tarragon butter served & a rustic roll – 7.50/11.95

Courgette, polenta & cannellini bean patties with sautéed mushrooms and a crunchy quinoa rocket salad (v) – 6.75/11.50

Sharers

Baked camembert with garlic & herbs with rustic bread & vegetable sticks (v) – 13.00

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

Mains

Home-cooked honey glazed ham with free-range eggs, slow roasted tomato and chips – 12.00/8.00

Catch of the day in a Wadworth beer batter with pea purée, chips and tartare sauce – 13.50/8.00

Warm roasted squash, lentil, mint & pomegranate salad with toasted pine nuts, seeds & chilli oil (v) – 12.00/8.00

Walter Rose handmade butcher's sausages on creamy mashed potato, onion gravy and seasonal greens - *please ask for today's flavours* – 13.00/8.00

Chargrilled swordfish with lemon & caper butter, buttered new potatoes & creamed spinach – 15.00

Pumpkin tortellini served with a walnut and rosemary burnt butter sauce, dolcelatte and rocket (v) – 12.50/8.00

Wild boar & chorizo burger with smoked cheese on a toasted bun with onion relish, chips and onion rings – 13.00

Homemade pie of the day with seasonal vegetables, creamy mashed potato and gravy – 13.50

Thyme scented chicken served with braised red chicory, peas, capers and garlic crushed potatoes – 14.50

10oz Rump steak with onion rings, grilled tomato, mushrooms, dressed leaves and chips – 20.50

Sides

Chips(v) – 3.50 Cheesy chips(v) – 4.50 Battered onion rings(v) – 3.50 House salad(v) – 3.50
Seasonal vegetables (v) – 3.50 Garlic bread (v) – 4.00 Garlic bread with cheese(v) – 5.00

Sandwiches

Served on white, wholemeal or ciabatta bread with a side salad.

Hot roast beef with beetroot and horseradish relish – 8.00
Smashed avocado, spinach, lime, coriander, tomato and chilli jam (v) – 7.50
Wiltshire ham and Cheddar cheese with pickle – 7.50
Our own fish fingers with gem lettuce and tartare sauce – 7.50
Brie and cranberry (v) – 7.50
Walter Rose sausage and red onion chutney – 7.50

Puddings

All £6.25 unless stated...

Cheesecake of the day with fruit compote (v)
Chocolate and hazelnut tart with vanilla ice-cream (v)
Vanilla crème brûlée with spiced homemade shortbread and mulberry sorbet (v)
Sticky toffee pudding with rich toffee sauce and vanilla ice-cream – (v)
Homemade spiced apple pie and custard (v)
Choose 3 scoops from our ice-cream and sorbet selection, ask us for more details (v)
A selection of British cheeses with assorted biscuits, apple, grapes, celery and chutney (v) - 8.75

Hot Drinks

Americano – 2.50 Latte – 3.00
Cappuccino – 3.00 Flat white – 3.00
Espresso – 2.25 Double espresso – 2.75
Mocha – 3.00 Hot chocolate – 3.25
Deluxe hot chocolate with marshmallows & whipped cream – 3.75
Pot of tea – *ask staff for our selection* – 2.75