

GLUTEN FREE MENU

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

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

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 peas, 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

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

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

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

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

Sandwiches

Served on gluten free 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

Puddings

All £6.25 unless stated...

Cheesecake of the day with fruit compote (v)
Vanilla crème brûlée with spiced homemade shortbread and mulberry sorbet (v)
Sticky toffee pudding with rich toffee sauce and vanilla ice-cream – (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