

Starters

Mixed olives with sundried tomatoes & feta (v) (GF) – 4.50

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

Mango & chilli prawns on a bed of rocket with sweet chilli dip – 6.95

Duck and fig terrine red onion chutney served with toasted bread – 8.50

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

Mains

Roast Rump of Beef (GF) – 14.50/8.00

Roast Shoulder of Lamb (GF) – 14.50/8.00

Roast chicken supreme (GF) – 14.50/8.00

The Waggon & Horses trio – a bit all three meats (GF)– 15.95

Nut Roast (v) – 12.95

All of our roasts come with Yorkshire pudding, roast potatoes, seasonal vegetables & gravy

Catch of the day in a Wadworth beer batter with peas, chips and tartare sauce (GF)- 13.00/8.00

BBQ & maple glazed pork ribeye with champ mash, seasonal greens & onion rings (GF) – 15.95

Walter Rose butcher's sausages on mashed potato, gravy and seasonal greens – 13.00/8.00

Roasted squash, lentil & pomegranate salad with toasted pine nuts, seeds & chilli oil (vg)(GF)-
12.00/8.00

Smoked fish board of mackerel, trout and salmon with sour cream & chive dip & crostini (GF) – 16.50

Ploughman's of brie, stilton & cheddar with salad, chutney, pickled onion & rustic bread (GF) – 12.50

Puddings

Chocolate fondant with chocolate sauce & salted caramel ice cream (v) -6.25

Cheesecake of the day (v) (GF) – 6.25

Seasonal fruit crumble served with custard (v) (GF) – 6.25

Chocolate & coconut torte with coconut ice cream (vg) (GF) – 6.25

Choose 3 scoops from our ice-cream and sorbet selection, ask us for more details (v)(GF) – 6.25

(GF) – Gluten free alternative is available, please contact a member of staff