

The WAGGON AND HORSES

While you wait

Mixed marinated olives - v	4.75
Chipolata sausages in a honey mustard glaze	4.75
Smashed avocado, chilli, coriander and toasted almonds with toasted bread - vg	4.75

Starters and Sharers

Homemade soup of the day served with rustic bread - v	5.95
Fresh squid in a light batter and chilli sea salt served with mixed leaves and a wasabi mayonnaise	8.25
Chicken liver pâté with real ale chutney and crostini	7.75
Halloumi chips with sweet chilli and rocket - v	6.25
Indian spiced quinoa balls with a mint mixed leaf salad and mint sauce - v	6.95
Chargrilled aubergine salad with lemon, mint, chickpea and garden peas - vg	6.50
Baked Camembert with honey and rosemary served with rustic bread and roast garlic jam - v	12.95
Smoked fish sharing platter of mackerel, trout and salmon with a grilled lemon, crostini and sour cream and chive dip	16.95
Butcher's board with pork pie, chicken liver pâté, honey mustard chipolatas, cornichons, real ale chutney and rustic bread	15.50

Mains

6oz Beef burger with spicy tomato chutney on a toasted buttermilk bap, lettuce, tomato, crunchy summer slaw and chips - <i>Add cheese and bacon for 1.00 each</i>	11.95
Fish of the day in a Wadworth 6X Gold beer batter served with chips, peas and tartare sauce	13.95 / 8.95
Wild boar, apple and sage sausages on a sweet potato mash with seasonal greens, port and redcurrant gravy	14.50
Home-cooked honey glazed ham with free-range fried eggs, slow roasted tomato and chips	12.50 / 8.50
8oz Sirloin steak with mushroom, grilled tomato, chips and dressed leaves <i>Add peppercorn sauce, Stilton sauce or garlic butter for 2.00</i>	21.95
Lemon and thyme marinated chicken breast on a mixed bean, pancetta and spinach salad	14.50
Shepherdless pie of green lentils and vegetables in a rich tomato sauce topped with sweet potato and dill and vegetable rösti - v	11.50
Mushroom and beetroot burger with lettuce, tomato, red onion and gherkin on a ciabatta bun, mayo and chips - vg <i>Add vegan cheese, avocado or aubergine for 1.00 each</i>	13.25
Cod, tiger prawn and crab linguine in a chilli tomato sauce with parmesan dressed rocket	15.50
Superfood salad of quinoa, avocado, broccoli, spinach, green beans, beetroot purée and pomegranate seeds with an apple, walnut and turmeric dressing - v	11.95 / 8.25

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	3.75	House salad - v	3.50
Chips - v	3.50	Seasonal vegetables - v	3.50
Chips with cheese - v	4.50		

Sandwiches

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

Brie, bacon and cranberry	7.75
Fish goujons with lettuce and tartare sauce	7.75
Mature Cheddar cheese and spicy tomato chutney - v	6.75
Smashed avocado with spinach, lime, coriander, tomato and chilli jam - v	6.75
Classic coronation chicken with toasted almonds	7.75

Puddings

All puddings 6.50

Choose 3 scoops from our ice-cream and sorbet selection, ask us for more details - v

Summer fruit jelly and vanilla panna cotta with shortbread

Seasonal fruit crumble with a crunchy oat topping and served with ice-cream - v

Sticky toffee pudding with rich toffee sauce and vanilla ice-cream - v

Passion fruit cheesecake with frozen yoghurt - v

Homemade chocolate fudge brownie with walnuts, chocolate sauce and vanilla ice-cream - v

A selection of British cheeses with assorted biscuits, apple, grapes, celery and chutney	8.95
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Hot Drinks

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

Seasonal daily specials are always available 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.