

# The WAGGON AND HORSES

## While You Wait

Olive tapenade with flatbread - v	5.25	Padrón peppers with soy and sesame seeds - vg	5.25
Crispy herb polenta chips with spicy mojo sauce - vg	5.25	Baked focaccia with olive oil and balsamic vinegar - v	4.75

## Starters and Sharers

Crispy root vegetable rösti with smoked paprika chilli salsa - vg	5.75
Homemade soup of the day with rustic bread - v	5.95
Smoked duck breast and orange salad served with roasted cashew nuts and fig relish	8.25 / 13.95
Smoked salmon terrine with beetroot chutney and rustic bread	7.75
Chicken liver parfait with spiced fruit chutney and warm brioche	7.50
Halloumi fries with harissa yogurt - v	6.25
Fish platter of tempura king prawns, flaked hot smoked salmon, baked garlic green lipped mussels and cured Indian spiced mackerel with flatbread, pickled cucumber & red onion, wasabi and yuzu mayonnaise	16.50
Baked Camembert infused with honey and rosemary with rustic bread and roast garlic jam - v	12.95
Vegan board of mixed marinated olives, toasted flatbread, charred cauliflower, padrón peppers and herby polenta chips - vg	15.50

## Mains

8oz 28-day Walter Rose dry aged sirloin steak with grilled flat field mushroom, onion rings, grilled tomato and chips	21.95
Catch of the day in a Wadworth 6X Gold beer batter served with garden peas, chips and tartare sauce	13.95 / 9.25
Meatless Farm™ vegan burger with avocado, baby spinach, tomato and beetroot & horseradish relish all on a toasted glazed bun with crispy dill pickle and fries - vg	12.50
Homemade pie of the day with seasonal vegetables, creamy mashed potato and gravy	13.95
Home-cooked honey and mustard glazed ham with free-range eggs, slow-roasted tomato and chips	12.50 / 8.50
Shepherdless pie of green lentils and vegetables in a rich tomato sauce topped with sweet potato and dill mash and vegetable rösti - v	11.50
Walter Rose 6oz beef burger with melted double Gloucester cheese, bacon, iceberg lettuce, beef tomato and sweet mustard ketchup all on a toasted bun with crispy dill pickle and fries	13.25
Oven roasted chicken supreme served on rösti potato and creamed cabbage with smoked bacon	14.75
Grilled plaice fillet on wilted spinach served with new potatoes and a prawn, lemon and caper butter	15.95
Battered chilli and garlic halloumi with pea purée, harissa mayo and skinny fries - v	11.50 / 8.50
Butter bean, chestnut, parsnip and shallot casserole with lemon and thyme polenta - vg	10.95

**IF YOU HAVE A FOOD ALLERGY OR INTOLERANCE PLEASE LET US KNOW BEFORE ORDERING AND ASK FOR OUR ALLERGY MATRIX.** Although we take all reasonable precautions to prevent cross contamination of allergens, this is not always possible as we handle and prepare a variety of open foods that contain allergens. **Our menu descriptions do not include all ingredients. GLUTEN FREE – PLEASE ASK US ABOUT OUR GLUTEN FREE MENU** (v) = vegetarian option. (vg) = vegan option. All weights are approximate before cooking. Fish dishes may contain small bones. We aim to support local farmers and growers from the Assured Food Standards Association.



## Sides

Chips - v	3.50	Wadworth 6X Gold beer battered onion rings - v	3.75
Cheesy chips - v	4.50		
House salad - v	3.75	Skinny fries - v	3.50
Seasonal greens - v	3.75		

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## Sandwiches

All our sandwiches are served with chips and dressed salad.

Honey glazed Wiltshire ham with mustard			7.50
Crushed chickpea, smashed avocado, roasted pepper, lime and coriander with harissa mayo - vg			7.25
Fish goujons with lettuce and tartare sauce			8.25
Mature Cheddar cheese with a spicy tomato chutney - v			7.25
Coronation chicken with toasted almonds			8.25

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## Desserts

All desserts 6.50

Chocolate and coconut tart with vanilla ice-cream - vg			
White chocolate tiramisu cheesecake with coffee ice-cream - v			
Chocolate delice with crème fraîche and winter berry compote - v			
Cinnamon crème brûlée with poached rhubarb and an almond biscuit - v			
Sticky toffee pudding with a rich toffee sauce and vanilla ice-cream - v			
Choose 3 scoops from our selection of dairy ice-cream and sorbet, please ask us for more details - v			

Selection of British cheeses with sourdough crackers, celery and quince jelly - v	8.95
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## Hot Drinks

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

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**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.