

GLUTEN FREE MENU

While You Wait

Olive tapenade with toasted bread - 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

Smoked salmon terrine with beetroot chutney and toasted bread	7.75
Halloumi fries with harissa yogurt - v	6.25
Crispy root vegetable rösti with smoked paprika chilli salsa - vg	5.75
Smoked duck breast and orange salad served with roasted cashew nuts and fig relish	8.25 / 13.95
Homemade soup of the day with toasted bread - v	5.95
Chicken liver parfait with spiced fruit chutney and warm toast	7.50
Baked Camembert infused with honey and rosemary with toasted bread and roast garlic jam - v	12.95
Vegan board of mixed marinated olives, toasted bread, charred cauliflower, padrón peppers and herby polenta chips - vg	15.50
Cornish smoked fish board with mackerel, trout and oak smoked salmon accompanied by lemon and dill aioli, grilled lemon, toasted bread and pickled cucumber	17.50

Mains

Meatless Farm™ vegan burger with avocado, baby spinach, tomato and beetroot & horseradish relish all on a toasted bun with crispy dill pickle and fries - vg	12.50	
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	
Grilled plaice fillet on wilted spinach served with new potatoes and a prawn, lemon and caper butter	15.95	
Catch of the day in a Wadworth 6X Gold beer batter served with garden peas, chips and tartare sauce	13.95 / 9.25	
Battered chilli and garlic halloumi with pea purée, harissa mayo and skinny fries - v	11.50 / 8.50	
Home-cooked honey and mustard glazed ham with free-range eggs, slow-roasted tomato and chips	12.50 / 8.50	
Oven roasted chicken supreme served on rösti potato and creamed cabbage with smoked bacon	14.75	
8oz 28-day Walter Rose dry aged sirloin steak with grilled flat field mushroom, onion rings, grilled tomato and chips	21.95	
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.** (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		

Sandwiches

All our sandwiches are served with chips and dressed salad.

Crushed chickpea, smashed avocado, roasted pepper, lime and coriander with harissa mayo - vg	7.25
Mature Cheddar cheese with a spicy tomato chutney - v	7.25
Honey glazed Wiltshire ham with mustard	7.50

Desserts

All desserts 6.50

White chocolate tiramisu cheesecake with coffee ice-cream - v
Cinnamon crème brûlée with poached rhubarb - v
Chocolate delice with crème fraîche and winter berry compote - v
Chocolate and coconut tart with vanilla ice-cream - vg
Sticky toffee pudding with a rich toffee sauce and vanilla ice-cream - v

Selection of British cheeses with 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

Seasonal daily specials are always available ask us for more details