

While you wait

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| Mixed marinated olives with sun-blushed tomatoes and feta – v | 4.75 |
| Baked focaccia with pesto and olive oil – v | 4.75 |
| Halloumi fries with sweet chilli and rocket – v | 5.50 |
| Cotswold Nduja, smoked whipped lardo, toasted bread and olives | 5.50 |

Starters

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| Homemade soup of the day with rustic bread – v | 6.25 |
| Fresh squid in a light batter and chilli sea salt served with mixed leaves and a wasabi mayonnaise | 7.75 |
| Breaded hen's egg on potato with truffle oil cream, buttered spinach and topped with grilled chorizo | 7.00 |
| Vegan aubergine, chickpea and sundried tomato hash with tomato chutney – v | 7.25 |
| Ham hock and smoked cheese croquette served with a pea and mustard velouté | 7.50 |

To Share

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| Hunters Board – selection of Wiltshire cheese with home-cooked honey glazed Wiltshire ham, focaccia, tomato, apple and chutney | 14.00 |
| Mezze Board – with smoked aubergine, roasted peppers, feta cheese, falafels, Houmous, roasted garlic, olives and toasted flat bread | 14.50 |

Mains

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| Catch of the day coated in a crispy Wadworth beer batter with pea purée, lemon, chips and tartare sauce | 14.00 / 9.00 |
| Chicken kebabs served with Cajun fried potato, tzatziki and a Greek salad | 13.50 |
| Grilled 6oz beef burger, smoked bacon and comté cheese on a toasted bun with pickled cucumber, chilli jam, onion rings and fries | 13.00 |
| Roasted cauliflower and potato curry, brown rice, chapati and coconut raita – v <i>Add free-range grilled chicken or king prawns for an extra 4.50</i> | 12.50 / 8.50 |
| Grilled trout fillets with a roasted fennel, almond, orange and honey glaze with buttered new potatoes | 14.50 |
| Roasted vegetable and quinoa salad with sundried tomato, feta, walnuts, lemon & fresh herbs <i>Add free range grilled chicken breast, squid or king prawns for an extra 4.50</i> | 12.00 / 8.00 |
| Grilled Barnsley lamb chop with devilled kidneys, chargrilled vegetables & sautéed potatoes | 17.00 |
| Crispy shredded duck, crispy Parma ham, spring onion, radish and pickled cucumber salad with a chilli and stem ginger dressing | 13.50 |
| Home cooked honey glazed ham served with poached duck egg, bubble & squeak, vine tomatoes and hollandaise sauce | 13.50 / 8.50 |
| Pan-fried salmon & crab fishcakes with saffron sauce and seasonal vegetables | 15.00 / 9.00 |
| Wild boar ravioli with roasted shallots, sprout leaves, garlic and wild mushroom sauce | 14.50 / 9.00 |

Sides

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| Rustic garlic bread – v | 4.00 | House salad – v | 3.75 |
| Rustic garlic bread with cheese – v | 5.00 | Triple cooked chips – v | 3.75 |
| Rocket, hard Italian style vegetarian cheese and sun-blushed tomato salad – v | 4.75 | Seasonal vegetables – v | 3.75 |
| | | Beer battered onion rings | 3.75 |

Sandwiches

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

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| Wiltshire ham and double Gloucester cheese with vine tomato and watercress | 7.50 |
| Our own fish fingers with gem lettuce and tartare sauce | 7.50 |
| Chicken with crispy bacon, lettuce, tomato & Dijon mustard mayonnaise | 8.00 |
| Smoked salmon, cream cheese and cucumber | 8.50 |
| Grilled halloumi spinach, roasted peppers and chilli jam – v | 7.75 |

Puddings

All at 6.95

Banoffee waffle - toasted Belgium waffle with sliced banana, toffee sauce and fresh cream served with vanilla ice-cream and chocolate shavings – v

Seasonal fruit crumble with a crunchy oat topping with custard – v

Cheesecake of the day with fruit compote – v

Chocolate and pistachio brandy torte with sour cherry compote – v

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

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| A selection of British cheeses with assorted biscuits, apple, grapes, celery and chutney 9.00 |
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Hot Drinks

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| Americano | 3.25 | Hot chocolate | 3.25 | Ristretto | 2.75 |
| Cappuccino | 3.25 | Pot of tea | 3.00 | Shakerato iced coffee | 2.75 |
| Latte | 3.25 | Speciality tea | 3.00 | Deluxe mocha | 3.50 |
| Espresso | 2.50 | Macchiato | 2.50 | Deluxe hot chocolate | 3.50 |
| Double espresso | 3.00 | Mocha | 3.25 | Cafetière | 3.00 |
| Flat white | 3.25 | | | | |

Seasonal daily specials are always available ask us for more details

Putting on our Sunday Best...

We use only the best ingredients for our Sunday roasts - matured Angus and Hereford beef, outdoor reared Wiltshire pork and succulent free-range chicken all cooked to perfection. Yorkshire puddings and crispy roasted potatoes, along with seasonal vegetables and a rich flavoursome gravy complete the perfect Sunday roast. Sit back and let us do all the hard work.