

Sunday Menu

While you wait

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

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

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

Catch of the day coated in a crispy Wadworth beer batter with pea purée, lemon, chips and tartare sauce	14.00 / 9.00
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
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
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

SUNDAY ROASTS

*We have on offer of roasts: that are served with potatoes, vegetables and lashings of scrumptious gravy.
We also have available vegetarian, Gluten free and vegan options.*

Sides

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

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
Grilled halloumi spinach, roasted peppers and chilli jam – v	7.75

Puddings

All at 6.50

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

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

Hot Drinks

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				