

GLUTEN FREE MENU

Starters

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
Homemade soup of the day with bread – v	6.25
Fresh squid in a light batter and chilli sea salt served with mixed leaves and a wasabi mayonnaise	7.75
Vegan aubergine, chickpea and sundried tomato hash with tomato chutney – v	7.25

To Share

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

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
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 6.50

- Seasonal fruit crumble with a crunchy 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				

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.