



## LUNCH MENU

### NIBBLES

- Homemade Bread, Pesto, Red Pepper Hummus & Butter **V**- 3.50      Marinated Olives **V**- 3.50  
Pork Crackling & Apple Sauce- 3.50

### STARTERS

- Today's Soup of the Day & Warm Gluten Free Bread 5.50 **V**  
Marinated Panfried Baby Squid in Coriander, Chilli, Lime & Fish Sauce with Chorizo,  
Lime Wedge & Roast Garlic Aioli 7.50  
Semolina Crumbed Bath Soft Cheese, Salt Baked Beetroot, Candied Walnuts, Grapes,  
Beetroot Powder & Pickled Fennel Salad 6.50 **V**  
Marinated Honey Peri Peri Chicken Wings and Blue Cheese Dip 7

### GLUTEN FREE BREAD with a few Chips

- Roast Beef, Horseradish Mayonnaise & Caramelised Onions 8  
Mediterranean Roasted Vegetables & Bath Soft Cheese 8 **V**

### MAINS

- Honey Roasted Wiltshire Ham, Fried Free Range Eggs, Hand Cut Chips  
& Mixed Salad Small 8.50 / Large 11.50  
Local Cider Battered Haddock, Hand Cut Chips & Fresh Garden Peas Small 9 / Large 12.50  
Grilled Beef Burger topped with Cheddar Cheese, Homemade Burger Sauce, Tomato,  
Lettuce, Red Onion served in a Gluten Free Bun with French Fries 13  
Seven Stars Ploughman's – Cheddar Cheese, Honey Roasted Ham, Pickled Onion,  
Fruit Chutney, Salad & Gluten Free Bread 10.50  
Sweet Moroccan Lamb Tagine, Garlic & Parsley New Potatoes & Dressed Mixed Salad 12.50  
Pan Fried Fillets of Seabass, Sweet Potato & Bacon Hash, Spinach, Caper & Raisin Puree  
& Balsamic Cherry Tomatoes 15  
Semolina Gnocchi, Red Pepper Ragu, baby Spinach, Toasted Pine Nuts, Sauce Vierge &  
Sweet Potato Crisps 13.50 **V**  
Slow Braised Ox Cheek, Horseradish Mash Potato, Roasted Baby Roots, Potato Crisp &  
Rich Beef Jus 14  
Chargrilled 8oz Ribeye or 8oz Sirloin of Ruby Beef  
French Fries, Mixed Baby Leaf Salad & Scrumpy Battered Onion Rings 19.50  
with a choice of either Peppercorn sauce, Mushroom Sauce or Garlic Butter

### SOMETHING ON THE SIDE all 3.50 Each

- Hand Cut Chips / Buttered Seasonal Veg / Fries / Scrumpy Battered Onion Rings / Mixed Salad



## DINNER MENU

### NIBBLES

- Gluten Free Bread, Pesto, Red Pepper Hummus & Butter **V-** 3.50      Marinated Olives **V-** 3.50  
Pork Crackling & Apple Sauce- 3.50

### STARTERS

- Today's Soup of the Day & Warm Gluten Free Bread **5.50 V**  
Marinated Pan Fried Baby Squid in Coriander, Chilli, Lime & Fish Sauce with Roast Garlic Aioli **7.50**  
Semolina Crumbed Bath Soft Cheese, Salt Baked Beetroot, Candied Walnuts, Grapes, Beetroot Powder & Pickled Fennel Salad **6.50 V**  
Marinated Honey Peri Peri Chicken Wings and Blue Cheese Dip **7**

### MAINS

- Honey Roasted Wiltshire Ham, Two Fried Free Range Eggs, Hand Cut Chips & Mixed Salad **11.50**  
Local Cider Battered Haddock, Hand Cut Chips & Fresh Garden Peas **12.50**  
Grilled Beef Burger topped with Cheddar Cheese, Homemade Burger Sauce, Tomato, Lettuce, Red Onion served in a Gluten Free Bun with French Fries **13**  
Pan Fried Seabass, Sweet Potato & Bacon Hash, Spinach, Capers & Raisin Puree & Balsamic Cherry Tomato **15**  
Semolina Gnocchi, Red Pepper Ragu, Baby Spinach, Toasted Pine Nuts, Sauce Vierge & Sweet Potato Crisps **13.50 V**  
Slow Braised Ox Cheek, Horseradish Mash Potato, Roasted Baby Roots, Potato Crisp & Rich Beef Jus **14**  
Pan fried Duck Breast, Chorizo Potato Dauphinoise, Winter Vegetable Concasse, Braised Red Cabbage, Tender Stem Broccoli & Aniseed Jus **16.50**  
Slow Braised Cider Pork Belly, Smoked Mash Potato, Caramelised Red Onions & Apple & Creamy Cider Sauce **15**  
Chargrilled 8oz Ribeye or 8oz Sirloin of Ruby Beef  
French Fries, Mixed Baby Leaf Salad & Scrumpy Battered Onion Rings **19.50**  
with a choice of either Peppercorn sauce, Mushroom Sauce or Garlic Butter

### SOMETHING ON THE SIDE all £3.50 Each

- Hand Cut Chips / Battered Seasonal Veg / Fries / Scrumpy Battered Onion Rings / Mixed Salad

