



## DINNER MENU

### NIBBLES

Marinated Mixed Olives	4.00 VG
Stone Baked Flat Bread with Baba Ganoush, Dukka & Balsamic & Olive Oil	5.00 VG
Halloumi Fries & Sweet Chilli Dip	5.00

### STARTERS

Seasonal Soup of the Day & Warm Bread	6.00 VG, GFA
Smoked Trout Pate, Pickled Vegetables & Griddled Toast	7.00 GFA
Butternut Arancini, Arrabiata Sauce, Rocket & Balsamic Glaze	7.00 VG
Panko Pig Cheek, Apple Puree, Serrano Ham & Baby Leaf Salad	7.50
Portobello Mushroom, Gorgonzola, Spinach, Pesto Crumb & Baba Ganoush	7.00 V

### MAINS

Honey Roasted Wiltshire Ham, Double Eggs, Triple Cooked Chips & Mixed Salad	12.50 GF
Crispy Cider Battered Haddock, Triple Cooked Chips & Fresh Garden Peas	13.00 GF
Wild Mushroom Risotto, Spinach, Crispy Shallots & Chimichurri Sauce Add Chicken & Pancetta	12.50 VG, GF 2.50
Garlic & Herb Marinated Pork Tenderloin, Autumnal Ratatouille, Hasselback Potatoes & Squash Puree	14.50 GF
Chicken, Pancetta & Wild Mushroom Pie, Creamy Mash Potato, Roasted Carrots, Crispy Kale & Cider Jus	14.50
Butternut, Aubergine & Chickpea Tagine, Pomegranate Salsa & Crispy Shallots	12.50 VG, GF
Pan Fried Fillet of Stonebass, Chorizo & Stonebass Fishcake, Charred Chicory, Crushed New Potatoes & Lemon & Brown Shrimp Butter	15.50 GFA
8oz Chargrilled Sirloin Steak, Fried Mushrooms, Crispy Shallots, French Fries & Mixed Salad	22.00
Steak Sauce - Peppercorn Sauce Garlic Butter	2.50 1.50

### SOMETHING ON THE SIDE -

Parmesan Truffled Fries	5.00 GF	Stone Baked Garlic Bread	4.50
Triple Cooked Chips	4.50 GF	Stone Baked Garlic Cheesy Bread	5.50
French Fries	3.75 GF	Crushed New Potatoes	4.00 GF
Cheesy Fries	5.00 GF	Creamed Garlic Spinach	4.00 GF

**PLEASE LET A MEMBER OF STAFF KNOW IF YOU HAVE ANY ALLERGIES OR INTOLERANCES**

**PLEASE ASK FOR OUR GLUTEN FREE MENU**

V = Vegetarian / VG = Vegan / GF = Gluten Free / GFA = Gluten Free Available



## DESSERTS

<b>Seven Stars Cheese Selection – Smoked Applewood, Gorgonzola &amp; French Brie</b>	<b>£8.50 GFA</b>
Real Ale Chutney, Grapes, Apple & Selection of Biscuits	
<b>Add a delicious Glass of Vintage Taylors Port</b>	<b>£3.50</b>
<b>Vanilla Yogurt Panna Cotta,</b>	
Honey Jelly & Lemon & Ginger Shortbread	<b>£6.50 GFA</b>
<b>Spiced Pear Tarte Tatin,</b>	<b>£6.50 V</b>
Vanilla Ice Cream & Honey & Orange Syrup	
<b>Warm Blackberry Bakewell,</b>	<b>£6.50 V</b>
Blackberry Homemade Jam & Clotted Cream	
<b>Dark Chocolate Mousse,</b>	<b>£7.00 VG, GF</b>
Pistachio Sponge & Candied Orange	
<b>Selection of Marshfield Ice Creams &amp; Sorbets – Please ask for our variety of flavours</b>	
1 Scoop – <b>£2.00</b> / 2 Scoop – <b>£3.75</b> / 3 Scoop – <b>£5.25</b>	
<b>Kids Sundae</b> – Choice of Vanilla, Strawberry or Chocolate Ice Cream,	<b>£3.00</b>
topped with Chocolate, Strawberry or Bubble Gum Sauce	
Marshmallows, Sprinkles & Wafer	

## DESSERT WINE

Late Harvest - Sauvignon Blanc – Chile – Organic £4.25 per 100ml / £22 per Bottle

**GF-** Gluten Free, **GFA-** Gluten Free Available, **V-** Vegetarian, **VG-** Vegan

## HOT BEVERAGES

<b>Americano</b>	<b>£2.40</b>	<b>Liqueur Coffee's -</b>	<b>£4.90</b>
<b>Cappuccino</b>	<b>£2.70</b>	<b>Irish -Jameson / Calypso - Tia Maria</b>	
<b>Espresso</b>	<b>£2.25</b>	<b>Seville - Cointreau / English - Gin</b>	
<b>Double Espresso</b>	<b>£3.00</b>	<b>Gaelic - Scotch Whiskey / Baileys</b>	
<b>Macchiato</b>	<b>£2.40</b>	<b>Parisian - Brandy / Jamaican – Rum</b>	
<b>Café Latte</b>	<b>£2.70</b>		
<b>Café Mocha</b>	<b>£3.20</b>	<b>Tea – English, Earl Grey</b>	<b>£2.00</b>
<b>Hot Chocolate</b>	<b>£2.75</b>	<b>Selection of Speciality Tea</b>	<b>£2.50</b>
<b>Hot Chocolate with Cream</b>	<b>£2.95</b>		
<b>Hot Chocolate, Cream,</b>		Decaf Coffee is available with all of our	
<b>Marshmallows &amp; Flake</b>	<b>£3.30</b>	Coffee's	
<b>Extra Shot of Coffee</b>	<b>£0.60</b>	<b>Add a Flavour Syrup</b>	<b>£0.40</b>

