



NIBBLES

Marinated Mixed Olives	4.00 VG
Pork Crackling & Apple Sauce	4.00
Fresh Bread, Basil Pesto, Balsamic Oil & Garlic and Chilli Oil & Butter	4.75 VGO
Marinated Tempura Artichokes & Harissa Dip	4.75 VG

STARTERS

Today's Soup of the Day & Homemade Bread	6.00 V
Roasted Vegetable & Chickpea Pate, Piccalilli & Sourdough Toast	6.50 VG
Chorizo Scotch Egg, Sticky Onion Marmalade & Bois Boudran Sauce	8.00
Crispy Curried Cod Cheeks, Pea Puree, Remoulade, Cornichons & Pea shoots	7.50
Goats Cheese Mousse, Pickled Beetroots, Beetroot Puree & Melba Toast	8.00

MAINS

Honey Roasted Wiltshire Ham, Fried Free-Range Eggs, Triple Cooked Chips & Mixed Salad	12.00
Local Cider Battered Haddock, Triple Cooked Chips & Fresh Garden Peas	13.00
Grilled Beef Burger, Tomato Relish, Tomato, Gherkin, Baby Gem, Red Onion in a Milk Bun with French Fries & Coleslaw	13.00
Add the following for £1.25 each - Cheddar, Brie, Stilton Cheese, Bacon or Onion Marmalade	
Trio of Pork & Leek Sausages, Root Vegetable Mash, Red Onion Gravy & Crispy Root Vegetable	12.50
Roasted Beetroot, Feta & Spelt Risotto, Beetroot Crisps & Crispy Leeks	12.50 VGO
Roasted Kohlrabi, Sweet Potato Gnocchi, Sautéed Chestnut Mushrooms and Spinach, Vegetable Velouté & Crispy Leeks	13.00 VG
Pan fried Fillet of Stone Bass, Sweet Potatoes, Smoked Bacon & Spinach Hash, Balsamic Cherry Tomatoes & Spinach Puree	15.00
Slow Cooked Beef Shin Stew, Tarragon Dumplings, Root Mash & Calvo Nero	14.00
Chicken Supreme wrapped in Bacon and stuffed with Chorizo & Applewood, Root Vegetable Dauphinoise, Purple Sprouting & Tarragon Cream Sauce	15.50
Chargrilled Steaks	
8oz Ribeye, 8oz Sirloin or 10oz Rump	23.00
Triple Cooked Chips, Roasted Cherry Tomatoes, Field Mushroom & Mixed Salad	
Steak Sauces - Peppercorn Sauce / Horseradish & Tarragon Butter / Garlic Butter	2.50

SOMETHING ON THE SIDE -

Triple Cut Chips	3.75	Coleslaw	3.00
French Fries	3.50	Scrumpy Battered Onion Rings	3.75
Buttered Seasonal Vegetables	3.75	Dressed Mixed Salad	3.50
Creamed Garlic Spinach	3.50	Cheesy Fries	4.25

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 / VGO = Vegan Option Available on Request



DESSERTS

Warm Apple Sticky Toffee Pudding, Butterscotch Sauce & Vanilla Ice Cream	£6.50
Warm Pear Tart Tatin & Cinnamon Ice Cream	£6.50
Chocolate Baileys Cheesecake & Marshmallows	£7.00
Rhubarb Fool & Stem Ginger Shortbread	£6.50
Selection of Local Cheeses – Wiltshire Loaf, Brink worth Blue & Somerset Brie Frozen Grapes, Quince Jelly & Biscuits.	£8.00
Add a Glass of Taylors Port	£3.50
Selection of Marshfield Ice Creams & Sorbets – Please ask a member of the team	
1 Scoop – £2.00 / 2 Scoop – £3.75 / 3 Scoop – £5.25	
Kids Sundae – Choice of Vanilla, Strawberry or Chocolate Ice Cream, topped with Chocolate, Strawberry or Bubble Gum Sauce Marshmallows & Sprinkles	£3.00

DESSERT WINE

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

HOT BEVERAGES

Americano	£2.10	Liqueur Coffee's -	£4.90
Cappuccino	£2.40	Irish -Jameson / Calypso - Tia Maria	
Espresso	£2.10	Seville - Cointreau / English - Gin	
Double Espresso	£2.80	Gaelic - Scotch Whiskey / Baileys	
Macchiato	£2.20	Parisian - Brandy / Jamaican – Rum	
Café Latte	£2.40		
Gingerbread / Caramel / Vanilla /		Tea – English, Earl Grey	£1.80
Hazelnut Latte	£2.80	Selection of Speciality Tea	£2.50
Extra Shot of Coffee	£0.60		
Café Mocha	£3.20	Decaf Coffee is available with all of our	
Hot Chocolate	£2.90	Coffees	