



## 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 6.50 V  
 Marinated Honey Peri Peri Chicken Wings and Blue Cheese Dip 7

## GLUTEN FREE BREAD with a few Chips

Fish Finger & Tartare Sauce 8  
 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