

#### Main menu served 12pm until 8pm

Please ask a member of staff if you require a gluten free or dairy free menu

### **Sharing Starters and Nibbles**

Marinated olives £5.00 (vg)

Warmed homemade bread, extra virgin olive oil and balsamic vinegar £6 (vg)
Whole baked honey and rosemary Camembert, toasted homemade bread, onion marmalade £18.50 (v)

#### **Starters**

Heritage tomato salad, burrata, broad beans, micro basil, aged balsamic dressing (vegan mozzarella alternative available) £9/£18 (v or vg)

Crispy fried squid, Asian slaw and sriracha mayonnaise £10

Albondigas Spanish style meatballs in a rich tomato sauce and toasted bread £11

Today's scotch egg served with piccalilli £9 (see specials board for today's flavour)

Today's soup served with warmed homemade bread £8 (usually vegan, but please check today's board)

#### **Mains**

Wiltshire maple roasted ham, fried free-range eggs, hand cut chips and dressed mixed leaves £16.75

Beer battered fish of the day with hand cut chips, homemade tartare sauce and mushy peas £18.75

Add curry sauce £3.50

Chickpea and vegetable masala curry, pilau rice poppadom and mango chutney (vg) £17.50

Add chicken £4 or king prawns £5

Niçoise salad with soft boil egg, new potatoes, olives, sugar snaps, tomato, red onion and gem lettuce. Served with either grilled chicken breast or grilled halloumi (v option) £19

Heritage tomato salad, burrata, broad beans, micro basil, aged balsamic dressing (vegan mozzarella alternative available) £9/£18 (v or vg)

Double patty ground steak burger, smoked applewood cheddar, toasted brioche bun, gem lettuce, tomato and gherkin, served with tomato relish and fries £17.50

Add smoked bacon £1.50

Buttermilk fried chicken burger, smoked applewood cheddar, toasted brioche bun, gem lettuce, tomato, gherkin,

Asian slaw and fries £17

Add smoked bacon £1.50

Lentil and vegetable burger with garlic, cumin and coriander, applewood smoked cheddar, toasted brioche bun, gem lettuce, tomato and gherkin, served with tomato relish and fries £16 (v or vg with vegan smoked Applewood cheddar and vegan bun)

#### Grill

6oz sirloin steak £22 8oz ribeye steak £28

Served with oven roasted flat mushroom, griddled tomato, hand cut chips and peppercorn sauce

# Sandwiches Served 12pm to 5pm

Smoked salmon, cream cheese and cucumber £10

Roast sirloin of beef and horseradish sauce £11

Vegan Applewood cheese, spiced tomato relish, gem lettuce and tomato £9.50 (vg)

Wiltshire maple roasted ham and mature Cheddar £9.50 – would you like piccalilli?

Grilled chicken, gem lettuce and tomato £10

Bacon, Brie and cranberry £10

All sandwiches are served on white or malted granary bread with dressed salad and ready salted crisps.

Swap crisps to fries for £3.50.

## **Sides**

Fries £5 (vg)

Cheesy fries £6 (v)

Hand cut chips £5 (vg)

Cheesy hand cut chips £6 (v)

Buttered mash £5 (v)

Green vegetables £5 (vg)

Dressed house salad £5 (vg)

Macaroni cheese £6 (v)

Toasted garlic ciabatta £5.50 (vg)

Toasted garlic and cheese ciabatta £7.50 (v)

Curry sauce £3.50 (vg)

Peppercorn sauce £3.50 (v)

# Kids and lighter bites

Wiltshire maple roasted ham, fried egg, baked beans and fries £9.50

Sausage, mash or fries with peas and gravy £9.50

Battered fish and fries with homemade mushy peas £10

Pasta in a tomato sauce or macaroni cheese with garlic ciabatta £9 (vg or v)

Cheese burger, fries and salad £10

A discretionary 10% service charge will be added to your bill

FOOD ALLERGY NOTICE. PLEASE BE ADVISED THAT FOOD PREPARED HERE MAY CONTAIN THESE INGREDIENTS: MILK, EGGS, WHEAT, SOYA, PEANUTS, TREE NUTS, FISH AND SHELLFISH. PLEASE ASK A MEMBER OF STAFF FOR ADVICE IF YOU HAVE FOOD ALLERGIES OR INTOLERANCES.