

Boxing Day and Christmas Bank Holiday Menu 2022

Sharing Starters

Whole baked Camembert with rosemary and pomegranate glaze served with warmed homemade bread and onion marmalade £16

Marinated olives with homemade bread, extra virgin olive oil and balsamic vinegar £7

Starters

Pancetta, Gorgonzola and sweet potato salad, served with pecan nuts and an apple cider vinegar and maple syrup dressing £9/17

Duck confit croquette, poached apple and a pumpkin velouté £9

Smoked salmon mousse, cucumber and dill creme fraiche, warmed homemade bread £11

Today's scotch egg served with homemade piccalilli £8

Today's soup served with warmed homemade bread £7

Mains

Wiltshire maple roasted ham, fried eggs, hand cut chips, garden peas and baby leaf salad £14

Today's fresh fish in beer batter with hand cut chips, homemade mushy peas and tartare sauce £16

Pancetta, Gorgonzola and sweet potato salad, served with pecan nuts and an apple cider vinegar and maple syrup dressing £9/17

Lentil and butternut squash cottage pie, seasonal vegetables and gravy £17

Herb roasted vegetables and tofu, hazelnut and orange crumb, giant cous cous £16

Sweet potato and chickpea curry with pilau rice £14 Add turkey £4

Grill

4oz minute sirloin steak £13

10oz ribeye steak £32

Served with oven roasted button mushrooms and vine-ripened cherry tomatoes, hand cut chips and mixed leaf salad

Add a sauce: Blue cheese or peppercorn £3.50 or smoked garlic and Maldon sea salt butter for £1.50

Burgers

Beef burger, toasted brioche bun, baby gem, tomato and gherkin, served with bacon jam, fries and baby leaf salad £15

Chicken breast marinated in Greek yoghurt, lime and chilli, toasted brioche bun, baby gem, tomato and gherkin served with tzatziki and chilli dip, fries and baby leaf salad £15

Cauliflower, red lentil and curried tahini burger, toasted brioche bun, baby gem, tomato and gherkin served with saffron aioli, fries and baby leaf salad £14

Add smoked streaky bacon, mature cheddar or stilton for a £1 each

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.

Sandwiches

Served until 5pm

Smoked salmon, cream cheese and cucumber £9

Turkey, brie and cranberry £9

Sweet chilli tofu, red pepper and avocado £8

Wiltshire maple roasted ham and mature Cheddar £8

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

Swap crisps to fries for £3

Sides

Garlic Flatbread £3/6

Garlic and cheese flatbread £4/8

Fries £4

Cheesy fries £5

Hand cut chips £4

Cheesy hand cut chips £5

Creamy mashed potato £4.50

Seasonal vegetables £4.50

Dressed house salad £5

Macaroni cheese £5

Kids and lighter bites

Wiltshire maple roasted ham, fried egg, baked beans and fries £9

Sausage, mash and peas with gravy £9

Battered fish and fries with homemade mushy peas £9

Macaroni cheese £8

Cheese burger, fries and salad £9

Margherita flatbread with fries £9

4oz minute sirloin steak, peas and fries £12

Desserts

Pear and almond tart with stem ginger sorbet £7.50

Sticky toffee pudding with butterscotch sauce and vanilla ice cream £7.50

Today's brownie and ice cream or sorbet £7.50

White chocolate and vanilla baked cheesecake, cherry compote £7.50

Christmas pudding with brandy sauce £7.50

Selection of ice creams, sorbets and vegan ice creams £2 per scoop

Affogato with biscotti £5.50

Why not add a liqueur with your affogato?

Local English cheeses, pear chutney and crackers £12

Please see the specials board for today's brownie and special dessert

Kids desserts

Sticky toffee pudding, butterscotch sauce and vanilla ice cream £4

Today's brownie and ice cream £4

Ice cream or sorbet £2 per scoop