

## DAIRY FREE MENU

Main menu served 12pm to 3pm and 5pm to 9pm Monday to Friday

All day Saturdays 12pm to 9pm

### Sharing Starters and Nibbles

Marinated olives £5.00 (vg)

Warmed homemade bread, extra virgin olive oil and balsamic vinegar £6 (vg)

### Starters

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

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

Today's soup served with warmed homemade bread £8 (usually vegan, but please check today's board, as may sometimes contain cheese!)

### Mains

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

Confit duck leg ragu in a rich tomato sauce served with pappardelle pasta £26 **Please ask for no duck crackling crumb**

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 grilled chicken breast, soft boil egg, new potatoes, olives, sugar snaps, tomato, red onion and gem lettuce £19

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

Double patty ground steak burger, toasted brioche bun, gem lettuce, tomato and gherkin, served with tomato relish and fries £17.50 **Please ask for no cheese and a vegan bun – would you like bacon or vegan applewood cheese instead?**

*Add smoked bacon £1.50*

Lentil and vegetable burger with garlic, cumin and coriander, toasted brioche bun, gem lettuce, tomato and gherkin, served with tomato relish and fries £16 (vg) **Please ask for vegan applewood cheese and a vegan bun**

### Grill

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

*Served with oven roasted flat mushroom, griddled tomato and hand cut chips - **no peppercorn sauce – would you like curry sauce instead?***

# Sandwiches

**Served 12pm to 3pm Monday to Friday and 12pm to 5pm Saturdays**

Smoked salmon and cucumber £10 **Please ask for no cream cheese**

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 vegan applewood cheddar £9.50 – **Please ask for vegan applewood instead–**

**would you like piccalilli?**

Grilled chicken, gem lettuce and tomato £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)

Hand cut chips £5 (vg)

Green vegetables £5 (vg)

Dressed house salad £5 (vg)

Toasted garlic ciabatta £5 (vg)

Curry sauce £3.50 (vg)

## Kids and lighter bites

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

Sausage and fries with peas and gravy £9.50

Battered fish and fries with homemade mushy peas £10

Pasta in a tomato sauce with garlic ciabatta £9 (vg)

Beef burger, fries and salad £10 **Please ask for no cheese and a vegan bun – would you like bacon or vegan applewood cheese instead?**

## Desserts

Vegan lemon cheesecake with Purbeck vegan vanilla bean ice cream (vg) £8.75

Affogato with Purbeck vegan vanilla bean ice cream and Lotus Biscoff £6.50 **Please ask for vegan ice cream**

*Why not add a liqueur with your affogato?*

A selection of sorbets or Purbeck vegan ice creams £2.75 per scoop

Purbeck Vegan Ice Creams – Vegan Vanilla Bean, Vegan Rhubarb and Rosehip, Vegan Chocolate and Raspberry

Sorbets – Lemon or Raspberry

**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.**