

Gluten Free Menu

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

All day Saturdays 12pm to 9pm

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 bread, extra virgin olive oil and balsamic vinegar £6 (vg) **Please ask for gluten free bread**

Starters

Lamb kofta, minted yoghurt, pickled jalapeños and flatbread £11 **Please ask for gluten free flatbread**

Breaded salmon fishcake, Thai curry sauce and micro coriander £10

Mushroom parfait, toast, pickled shallots and wild mushrooms £10 (vg) **Please ask for gluten free bread**

Today's soup served with warmed bread £8 (usually vegan, but please check today's special's board) **Please ask for gluten free bread**

Mains

Wiltshire maple and wholegrain mustard glazed ham, fried free-range eggs, hand cut chips and garden peas £17

Pan roasted rump of lamb, Anna potatoes, braised lamb shoulder croquette, baby leek, heritage carrots, pea purée and red wine jus £29

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

Add curry sauce £3.50

Thai red vegetable curry, sticky coconut rice and Thai salad (vg) £17.50

Add chicken £4 or king prawns £5

Butcher's sausages, bubble & squeak, caramelised onion gravy £17

10oz griddled pork loin chop, buttered mash, glazed carrots and parsnips with a wholegrain mustard and cider cream sauce £22

Double patty ground steak burger, smoked Applewood cheddar, toasted brioche bun, gem lettuce, tomato and gherkin, served with tomato relish and skin on fries £17.50 **Please ask for gluten free bun**

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 skin on fries £16.50 (v or vg with vegan smoked Applewood cheddar and vegan bun) **Please ask for gluten free bun**

Grill

6oz minute steak £20 (*Served pink or cooked through*) 8oz ribeye steak £28

Served with oven roasted flat mushroom, griddled tomato, skin on fries and peppercorn sauce

Sandwiches

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

Coronation chicken, gem lettuce and tomato £13

Pastrami, grilled Swiss cheese, sauerkraut, thousand island dressing and gem lettuce £13

Vegan Applewood Cheddar, spiced tomato relish, gem lettuce and tomato £12 (vg)

Wiltshire maple and wholegrain mustard glazed ham, mature Cheddar, gem lettuce and piccalilli £12

Smoked salmon and prawns in Marie Rose sauce with gem lettuce and cucumber £13

All sandwiches are served with skin on fries

Please ask for gluten free bread

Sides

Skin on fries £5 (vg)

Cheesy skin on 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)

Curry sauce £3.50 (vg)

Peppercorn sauce £3.50 (v)

Kids and lighter bites

Wiltshire maple and wholegrain mustard glazed ham, fried free-range egg, baked beans and fries £10

Butcher's sausage, mash or fries with peas and gravy £10

Battered fish and fries with homemade mushy peas £10.50

Cheese burger, fries and salad £10.50 **Please ask for gluten free bun**

Desserts

Belgium chocolate cheesecake with a cookie dough base, served with salted caramel ice cream £9 (Kids £5)

Sticky toffee pudding with butterscotch sauce and vanilla ice cream £9 (Kids £5)

Blood orange crème brûlée with shortbread £9

Coconut rice pudding with spiced plum jam £9 (Kids £5) (vg)

Affogato £6.50 (*can be vegan with a switch to vegan vanilla ice cream*) **Please ask for no biscoff**

Why not add a liqueur with your affogato?

Cheese plate, apple, celery, chutney and crackers £13.00 **Please ask for gluten free crackers**

A selection of sorbets, ice creams or vegan ice creams £2.75 per scoop **Please ask for no wafer**

Please ask for current flavours

Please see the board for today's special dessert

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