

### While you wait

Wasabi peas - v	3.00	Baked focaccia with pesto and olive oil - v	4.50
Thai chilli nuts - v	3.00	Crab dip with flatbread	4.50
Mixed marinated olives with sun-blushed tomatoes and feta - v	4.50	Halloumi fries with sweet chilli and rocket - v	5.00

### Starters

Homemade soup of the day with rustic bread - v	6.00
Creamed garlic, chilli and avocado stuffed tomatoes with a pepper salsa - vg	6.75
Spiced pulled pork and black pudding croquette with pea velouté and apple crisp	7.50
King prawn cocktail with a lobster and cayenne mayonnaise with dressed leaves, sweet chilli sauce and parmesan crostini	8.00
Baked Camembert with garlic and herbs served with rustic bread and vegetable sticks - v	7.00 / 13.00
Duck and fig terrine with apple, date and tamarind chutney served with toasted bread	7.50
Garlic mushrooms in a creamy white wine and tarragon sauce on toast - v	7.25

### To Share

Cotswold rare breed plate of cured pig and salami with olives, cornichons, smoked whipped lardo and rustic bread	16.00
Fish Platter - with smoked salmon, prawns, crayfish and a crab dip with avocado, grilled lemon and toasted flatbread	16.00

### Mains

Home-cooked honey glazed ham with free-range eggs, slow roasted tomato and chips	12.50 / 8.25
Catch of the day coated in a crispy Wadworth beer batter with pea purée, lemon, chips and tartare sauce	13.50 / 8.50
Stir-fried vegetables with ginger, chilli, soy and honey served with basmati rice - v	12.00
Grilled 6oz beef burger, smoked bacon and comté cheese on a toasted bun with pickled cucumber, chilli jam, onion rings and fries	13.00
Homemade pie of the day with seasonal vegetables, creamy mashed potato and gravy	14.00
Oven baked hake with roast red onion, baked mushroom and tarragon pea purée	15.50
Tagliatelle pasta tossed in a wild mushroom, white wine and cream sauce finished with tarragon and hard Italian style vegetarian cheese - v	12.50 / 8.25
Wild boar, apple and sage sausages on a sweet potato mash with seasonal greens, port and redcurrant gravy	13.75 / 8.50
Pulled lamb shank shepherd's pie with honey glazed carrots	14.75
Chicken breast stuffed with spinach and smoked cheese wrapped in pancetta served with fondant potato and a white wine and mushroom sauce	15.50
8oz 28-day dry aged sirloin steak with chips, green beans, onion rings and grilled tomato	21.50
<i>Add garlic butter, peppercorn or Béarnaise sauce for 2.00</i>	
Caesar salad of romaine lettuce, croutons, hard Italian style vegetarian cheese and free-range egg - v	10.00 / 8.25

*Add free-range grilled chicken breast and crispy pancetta for an extra 4.50*

**GLUTEN FREE - SOME DISHES CAN BE MADE AVAILABLE AS GLUTEN FREE ASK US FOR MORE DETAILS AND PLEASE MENTION THIS WHEN ORDERING**

(v) = vegetarian option. (vg) = vegan option. All weights are approximate before cooking. All food is prepared in our kitchen where nuts, gluten and other allergens are present.

Processes and training are in place to ensure that gluten-free meals on our gluten free menu are gluten-free. Our menu descriptions do not include all ingredients.

**IF YOU HAVE A FOOD ALLERGY PLEASE LET US KNOW BEFORE ORDERING.**

Full allergen information is available upon request. Fish dishes may contain small bones. We aim to support local farmers and growers from the Assured Food Standards Association. 0617/1.



*Pizza - Try our homemade stone baked pizza range - All at 12.50*

Vegetarian Delight - with mushroom, roasted peppers, olives, pine nuts, halloumi, rocket and truffle oil - v

BBQ Chicken - with barbecue chicken, bacon, balsamic onions and double Gloucester cheese

Margherita - with buffalo mozzarella, slow roasted tomato and basil pesto

Hot Pepperoni - with pepperoni, jalapeños and mozzarella

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**Sides**

Braised spiced red cabbage - v	3.25	Seasonal vegetables - v	3.25
Beer battered onion rings - v	3.25	House salad - v	3.25
Rustic garlic bread - v	3.50	Chips - v	3.25
Rustic garlic bread with cheese - v	4.50	Cheesy chips - v	4.25

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**Sandwiches**

*Please ask for today's bread selection and then choose from the fillings below*

Free-range soft boiled egg, pea shoots and mayonnaise - v	7.25
Smashed avocado, spinach, lime, coriander, tomato and chilli jam - v	7.25
Wiltshire ham and Cheddar cheese with pickle	7.50
Brie, bacon and cranberry	7.50
Chicken with crispy bacon, lettuce, tomato and Dijon mustard mayonnaise	8.00
Smoked salmon, cream cheese and cucumber	8.50
Walter Rose sausage and red onion chutney	7.50

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**Puddings - All puddings 6.25**

Mango meringue mess served with vanilla ice-cream - v

Vanilla crème brûlée with spiced homemade shortbread and mulberry sorbet - v

Sticky toffee pudding with rich toffee sauce and vanilla ice-cream - v

Chocolate brownie with crushed walnuts, vanilla ice-cream and chocolate sauce - v

Affogato - vanilla ice-cream topped with an espresso and pistachio shortbread - v

Egg custard tart with clotted cream and fresh berry compote - v

Choose 3 scoops from our ice-cream and sorbet selection, ask us for more details - v

A selection of British cheeses with assorted biscuits, apple, grapes, celery and chutney	8.75
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**Hot Drinks**

Americano	3.25	Hot chocolate	3.50
Cappuccino	3.25	Pot of tea	3.00
Latte	3.25	Speciality tea	3.00
Espresso	2.50	Macchiato	3.00
Double espresso	3.00	Mocha	3.25
Flat white	3.25	Cafetière	3.00

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***Seasonal daily specials are always available ask us for more details***

***Putting on our Sunday Best...***

We use only the best ingredients for our Sunday roasts - matured Angus and Hereford beef, outdoor reared Wiltshire pork and succulent free-range chicken all cooked to perfection. Yorkshire puddings and crispy roasted potatoes, along with seasonal vegetables and rich flavoursome gravy complete the perfect Sunday roast. Sit back and let us do all the hard work.