

While you wait

Mixed marinated olives with sun-blushed tomatoes and feta - v	5.25
Homemade soda breads with roasted garlic and herb butter - v	4.75
Halloumi chips with sweet chilli and rocket - v	5.50
Nduja with smoked whipped lardo, toasted bread and olives	4.75

Starters and Sharers

Homemade soup of the day with rustic bread - v	5.95
Portobello mushroom filled with spinach, ricotta and garlic crumb - v	7.50
Crispy pork belly with black pudding, crispy hen's egg and cider mustard sauce	8.50
Mackerel, chive and horseradish pâté with toasted bread	7.25
Panko squid rings with harissa mayonnaise and dressed leaves	7.75
Spiced avocado and roasted butternut squash bruschetta with a chilli tomato salsa - v	6.25
Baked Camembert with honey and rosemary served with rustic bread and roast garlic jam - v	12.95
Cheese ploughman's with Cheddar, Stilton and Brie, tomato, pickled onion and apple with rustic bread -v <i>Add home-cooked ham for 2.00</i>	12.95
Fish board of smoked salmon, tiger prawns, salt and pepper squid, beer battered fish goujons served with tartare sauce and grilled lemon	17.95

Mains

6oz Beef burger with spicy tomato chutney on a toasted buttermilk bap, lettuce, tomato, crunchy summer slaw and chips - <i>Add blue cheese, Brie, Cheddar, bacon, jalapeños, smashed avocado or black pudding for 1.00 each</i>	11.95
Fish of the day in a Wadworth 6X Gold beer batter served with chips, homemade mushy peas and tartare sauce	13.95 / 8.95
Homemade pie of the day with seasonal vegetables, creamy mashed potato and gravy	13.95
Home-cooked honey glazed ham with free-range fried eggs, slow roasted tomato and chips	12.50 / 8.50
8oz Sirloin steak with mushroom, grilled tomato, chips and dressed leaves <i>Add peppercorn sauce, Stilton sauce or garlic butter for 2.00</i>	21.95
Goan chicken curry with fiery red chillies, garlic, ginger, tomatoes, tamarind and coconut milk served with basmati rice and chapati	13.50
Pan-fried lambs liver with crispy bacon in an onion gravy with seasonal greens and creamy mashed potato	13.50 / 8.75
Chargrilled swordfish with roasted Mediterranean vegetables and crushed new potatoes	15.50
Pan-fried halloumi with a warm salad of chickpeas, flame roasted pepper, red onion, rocket and green beans with a lime and chilli dressing - v	11.75
Superfood green salad with asparagus, peas, broad beans, spring onion, mint, quinoa, spinach topped with pumpkin seeds and lemon dressing - vg	11.50

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 one of our stone-baked pizzas

BBQ chicken with barbecue chicken, bacon, balsamic onions and double Gloucester cheese	12.50
Mozzarella, basil and sun-blushed tomato	10.95
Vegetarian delight with mushroom, roasted peppers, olives, pine nuts, halloumi, rocket and truffle oil - v	11.50
Spicy salami, jalapeños, mozzarella and fresh chilli	12.50

Sides

Beer battered onion rings - v	3.75	Iceberg wedge with blue cheese dressing and chopped walnuts - v	4.75
Chips - v	3.50	Rustic garlic bread - v	4.00
House salad - v	3.50	Rustic garlic bread with cheese - v	5.00
Parmesan, truffle oil, fries - v	4.25	Seasonal vegetables - v	3.50
Crispy rosemary sea salt potatoes - v	3.75		

Sandwiches and Bagels

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

Fish goujons with lettuce and tartare sauce	7.75
Butcher's sausage and grain mustard	7.25
Smoked salmon, cream cheese and dill pickled cucumber bagel	8.75
Free-range boiled egg with watercress, black pepper and chive mayonnaise - v	6.75
Mature Cheddar cheese and spicy tomato chutney - v	6.75
Classic coronation chicken with toasted almonds	7.75

Puddings

All puddings 6.50

3 scoops of dairy ice-cream or seasonal fruit sorbet, ask us for more details - v
Affogato - vanilla ice-cream topped with an espresso and shortbread - v
White chocolate tiramisu cheesecake with coffee ice-cream - v
Sticky toffee pudding with rich toffee sauce and vanilla ice-cream - v
Eton Mess - English strawberries with ice-cream, meringues and Chantilly cream - v
Chocolate brownie sundae with warm chocolate brownie pieces, chocolate and vanilla ice-cream, chocolate sauce and whipped cream - v

A selection of British cheeses with assorted biscuits, apple, grapes, celery and chutney	8.95
--	------

Hot Drinks

Americano	3.00	Flat white	3.25
Cappuccino	3.25	Hot chocolate	3.50
Latte	3.25	Pot of tea	3.00
Espresso	2.75	Speciality tea	3.10
Double espresso	3.25	Mocha	3.50

Seasonal daily specials are always available ask us for more details

Putting on our Sunday Best...

We only use the best ingredients for our Sunday roasts – our roast joints are cooked to perfection and served with Yorkshire pudding, seasonal vegetables and crispy roast potatoes with a rich flavoursome gravy. So sit back and let us do all of the hard work.