

Olives £3(v)(vg)

Cream cheese stuffed peppers £3 (v)

Gala pie with garlic mayo £4

Halloumi fries with sweet chilli dip £4 (v)

### **Starters**

Homemade soup with bread £6.50 (v)

Chicken liver pate with chutney, bread & dressed leaves £8.50

Goat's cheese crostini with onion marmalade & dressed leaves £8.50 (v)

Thai spiced crabcakes with dressed leaves & sweet chilli sauce £9

Vegan chilli with nacho's, guacamole & salsa £8 (v) (vg)

# **Roasts**

Roast topside of beef £12/£17

Roast belly of pork with stuffing £12/£16

Roast breast of turkey with stuffing £12/£17

Mixed roast meat with stuffing £20

Cashew nut roast £15 (v)

All served with Yorkshire pudding, roast potatoes, vegetables & gravy

# **Mains**

Traditionally battered fish & chips with mushy peas £10.50/£15 add curry sauce £1

Mixed cheese ploughman's – Cheddar, brie & Stilton served with salad, apple, pickled onion, chutney, coleslaw & bread £14.50

Butcher's board- pate, ham & gala pie with salad, apple, chutney, pickled onion, coleslaw & bread £15.50

Roasted Mediterranean vegetable lasagne with dressed salad & garlic bread £10.50/£15 (v)

Breaded scampi with chips & salad £15

# **Sides**

Cauliflower cheese £3

Chips £4.50 add curry sauce £1

Vegetables £4

Cheesy chips £5

Dressed salad £4



### Sandwiches

All served with fries

Cheddar cheese & chutney £8.50 (v)

Tuna mayonnaise & cucumber £8.50

Wiltshire ham & tomato £8.50

Egg mayonnaise & watercress £8.50 (v)

# **Puddings**

Vanilla & raspberry crème brulee £7.50 (v)

Mixed berry pavlova with ice cream £7.50 (v)

Sticky toffee pudding with custard £7.50 (v)

Chocolate brownie with ice cream £7.50 (v)

Selection of cheese served with biscuits & chutney £9 (v)

Selection of ice cream & sorbets – £1.50 per scoop (v)

#### **Hot Drinks**

Americano £3 Espresso £2.50 Cappuccino £3.50 Flat White £3 Latte £3.50

Made with coffee beans from local roastery Dusty Ape in Hilperton

Tea £3 Hot Chocolate with whipped cream & marshmallows £4.50

Allergens & intolerances: please note not all ingredients are listed on our menu and although we take all reasonable precautions to prevent cross contamination of allergens it is not always possible as we handle and prepare a variety of open foods that contain allergens.

Please speak to a member of staff when ordering to inform us of any dietary requirements you have.