## Starters

Homemade soup with bread $£ 6$ (v)
Chicken liver pate with chutney, bread \& dressed leaves $£ 8$
Creamy Stilton mushrooms on toasted ciabatta $£ 8$ (v)
Char-grilled smoked salmon on rocket \& Parmesan with horseradish cream $£ 8.50$
Baked Violife feta style cheese in a tomato sauce with crostini \& dressed leaves $£ 7.50$ (v) (vg)

## Roasts

Roast topside of beef $£ 11 / £ 16$
Roast belly of pork with stuffing $£ 11 / £ 15$
Roast chicken with stuffing $£ 11 / £ 15$
Mixed roast meat with stuffing $£ 19$
Cashew nut roast $£ 14$ (v)
All served with Yorkshire pudding, roast potatoes, vegetables \& gravy
Mains
Traditionally battered fish \& chips with mushy peas $£ 10 / £ 14.50$
Breaded scampi with chips \& salad $£ 14$
Mixed cheese ploughman's - Cheddar, brie \& Stilton served with salad, apple, pickled onion, chutney, coleslaw \& bread $£ 14$

Butcher’s board- pate, ham \& gala pie with salad, apple, chutney, pickled onion, coleslaw \& bread $£ 15$
Mediterranean vegetable risotto with rocket \& Grana Padano Parmesan $£ 10 / £ 14$ (v)

## Sides

Cauliflower cheese $£ 2.50$
Vegetables $£ 3.50$
Dressed salad $£ 3.50$
Chips $£ 3.50$

## Sandwiches

All served with fries
Cheddar cheese \& chutney $£ 7.50$ (v)

Tuna mayonnaise \& cucumber £7.50
Wiltshire ham \& tomato $£ 7.50$
Egg mayonnaise \& watercress $£ 7.50$ (v)
Puddings
Vanilla \& raspberry crème brulee $£ 7$ (v)
Mixed berry pavlova with ice cream $£ 7$ (v)
Sticky toffee pudding with custard $£ 7$ (v)
Chocolate brownie with ice cream $£ 7$ (v)
Selection of cheese served with biscuits \& chutney $£ 8(v)$
Selection of ice cream \& sorbets - $£ 1.50$ per scoop (v)

## Hot Drinks

Americano $£ 3 \quad$ Espresso $£ 2.50 \quad$ Cappuccino $£ 3.50 \quad$ Flat White $£ 3 \quad$ Latte $£ 3.50$
Made with coffee beans from local roastery Dusty Ape in Hilperton
Tea $£ 3 \quad$ 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.

