

Lunch Menu

Starters

Soup of the day, sourdough bread £8 (V)
Pork chipolata sausage, honey & whole grain mustard glaze, sourdough bread £9.5
Smoked salmon, pickled shallots, capers, dill & lemon dressing & sourdough bread £10
Rump steak fritters, garlic, onion & fresh herbs, smoked cheddar, breadcrumbs & mustard mayo £10
Haddock & spring onion fishcake, saffron mayo, crushed peas, and lemon £9.5
Beetroot & herbs arancini, truffle mayo, shaved parmesan cheese £8.5 (V)
Chicken wings in BBQ sauce, sesame seeds & spring onions £8.5
Calamari, garlic chili, parsley & tartare sauce £9

Nibbles, Sharers & Sides

Marinated olives £5 (VG)
Sourdough bread, balsamic vinegar £5 (VG)
Sharing plater of mixed olives, arancini,
chipolatas & sourdough bread £15.5
Honey & rosemary baked camembert, ciabatta
bread & onion marmalade £14.5 (V)

Fries £4
Cheesy fries £4.5
Honey glazed carrots & coriander £5
Tender stem broccoli £6
Mixed salad, tomatoes, cashew nuts, house dressing £7 (VG)

Ciabattas with fries

Coronation chicken, tomatoes, baby gem lettuce £14.5
Halloumi, pesto, peppers & rocket £13 (V)
Roast beef, horseradish sauce, rocket & gherkins £15
Roast pork belly, mustard mayo, pickled red cabbage & green apple slices £14
Brie, bacon, cranberry sauce & water cress £13.5

Mains

Chargrilled beef burger, cheddar, baby gem lettuce, burger sauce, tomatoes & fries £16 Add bacon £1 Cajun spiced fried chicken burger, sriracha mayo, baby gem lettuce, tomatoes, fries £16

Crispy cider battered cod, chips, crushed fresh peas, tartare sauce £16
Wiltshire sliced ham, fried eggs, and chips £14 **(GF)**Chicken skewers, marinated cubes of chicken breast served with salad, fries & chimichurri £14.5

Cajun spiced chicken salad, baby gem lettuce, croutons, tomato & green beans house dressing £14

Linguine pasta, a white wine & cream sauce with mushrooms, truffle oil & parmesan £12.5 (V)

Beetroot, goats' cheese & sage risotto with crispy parmesan £15 (V)

Roasted turmeric cauliflower salad with green lentils, spinach, cashew nuts & house dressing £13 (VG/GF)

IF YOU HAVE A FOOD ALLERGY OR INTOLERANCE, PLEASE LET US KNOW BEFORE ORDERING AND ASK FOR OUR ALLERGY MATRIX. Although we take all reasonable precautions to prevent cross contamination of allergens, this is not always possible as we handle and prepare a variety of open foods that contain allergens.