



Olive tapenade with crostini - v gf 4.50

Baked focaccia with pesto and olive oil - v gf 4.95

Garlic focaccia - v gf 4.95



Homemade soup of the day with rustic bread - v gf 6.50

Beetroot panna cotta with roasted walnuts and Stilton - gf 6.95

Ham hock terrine served with pickled vegetables and rustic bread - gf 7.50

Black pudding and poppy seeded duck egg with spiced tomato chutney - 7.50

Smoked fish parfait with a horseradish crème fraîche and served with Melba toast - 7.95

Smoked haddock and creamed leek tart with poached egg and hollandaise - gf 7.95

Baked Camembert with garlic & herbs served with rustic bread  
and vegetable sticks - v gf 12.95 - *Perfect to share*

Charcuterie board of cured meats served with mozzarella, parmesan,  
rocket, olives, pickled vegetables and rustic breads - gf 15.95 - *Perfect to share*

Cornish smoked fish board of mackerel, trout and oak smoked salmon with beetroot & horseradish  
chutney, grilled lemon, rustic breads and tarragon butter - gf 17.95 - *Perfect to share*



Home cooked honey glazed ham & free range poached eggs with  
Hollandaise sauce & chips - gf 12.95 / 7.95

Cornish catch of the day coated in a Wadworth beer batter served with chips,  
mushy peas and tartare sauce - gf 13.50 / 7.95

Stir-fried vegetables with ginger, chilli, soy & honey served with basmati rice - v gf 12.50 / 7.95

Pumpkin tortellini served with a walnut & rosemary burnt butter sauce,  
gorgonzola and rocket - v 12.50 / 7.95

Smoked trout and beetroot salad with horseradish crème fraîche  
served with buttered new potatoes - gf 12.95

Confit duck leg served with a flageolet ragoût and celeriac mash - gf 14.95

Baked smoked haddock on caper mash with poached egg and salsa verde - gf 14.95

Confit of pork belly served with bubble & squeak, black pudding and caramelised apple &  
smoked bacon sauce - 14.95

Wild boar, apple and sage sausages on sweet potato mash with  
seasonal greens, port & redcurrant gravy - 13.95 / 7.95

Pan-fried gilthead bream on a chorizo, saffron, fine herb and  
sun-blushed tomato risotto - gf 16.95

10oz British rump steak served with onion rings, grilled tomato, mushrooms,  
dressed leaves and chips - 21.95

Venison burger with crispy pancetta and redcurrant jelly on a toasted  
brioche bun with chips and onion rings - 16.95

(gf) = these dishes are available as gluten free but please make sure you request this when ordering. (v) = vegetarian 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 the gluten-free meals on the 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.



Triple cooked chips - v gf 3.50

Seasonal vegetables - v gf 3.50 • House salad - v gf 3.50

WHY NOT ADD A SAUCE TO YOUR DISH? - 2.00 EACH

Béarnaise sauce - v gf • Stilton sauce - v gf

Peppercorn sauce - gf • Garlic butter - v gf • Red wine sauce - v gf



*Made how you like it from a choice of sandwich or ciabatta*

Mozzarella, sun-blushed tomato, pesto and rocket - v gf 6.95

Flame grilled red pepper and halloumi with pesto - v gf 6.95

Brie, bacon and cranberry - gf 6.95

Beer battered fish goujons with gem lettuce and tartare sauce - gf 6.95

Smoked salmon, cream cheese and cucumber - gf 7.95

Steak, red onion and Stilton - gf 8.95

*Add in a few chips or mug of soup for only 2.00*



*All at 6.50*

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

Warm pear and almond tart with ginger ice-cream

Crème brûlée with Morello cherries and cinnamon spiced shortbread biscuits - gf

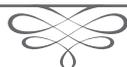
Clotted cream rice pudding served with a spiced plum compote - gf

Baileys cheesecake with chocolate sauce

Ginger sponge with stem ginger ice-cream

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

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



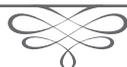
Americano - 2.75 • Speciality tea - 2.75 • Cappuccino - 3.25

Decaf coffee - 2.75 • Double espresso - 3.00 • Espresso - 2.50

Flat White - 3.25 • Hot chocolate - 3.50 • Latte - 3.25

Macchiato - 2.75 • Mocha - 3.25 • Pot of tea - 3.00

*Fancy something extra special? Please ask us about our syrup flavours.*



*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!