



While you wait

Mixed marinated olives with sun-blushed tomatoes and feta - v	4.75
Baked focaccia with pesto and olive oil - v	5.00
Halloumi fries with sweet chilli and rocket - v	5.50

Starters

Homemade soup of the day with rustic bread - v	6.50
Broad bean and chilli fritters with pickled cucumber, houmous and polenta sticks - vg	7.00
Garlic mushrooms in a creamy white wine and tarragon sauce on toast - v	7.25
Chicken liver parfait with crostini and plum and apple chutney	7.75
Gin cured salmon with pickled beets, horseradish and pumpernickel	8.00
Seared scallops on cauliflower purée with crisp pancetta and toasted pistachios	9.50

To Share

Baked Camembert with garlic and herbs served with rustic bread and vegetable sticks - v	13.00
Cave matured Wookey Hole Cheddar ploughman's with pickles, apple, tomato, chutney and toasted rustic bread - v	13.50
Cotswold rare breed plate of cured pig and salami with olives, cornichons, smoked whipped lardo and rustic bread	16.50

Mains

Home-cooked honey glazed ham with free-range eggs, slow roasted tomato and chips	13.00 / 8.00
Catch of the day coated in a crispy Wadworth beer batter with pea purée, lemon, chips and tartare sauce	13.50 / 8.50
Pea, spinach and lemon risotto with asparagus, pea shoots and a mint oil dressing - v	14.50 / 8.00
Walter Rose venison and redcurrant sausages on creamed potatoes with seasonal greens, port and redcurrant gravy	14.00 / 8.50
Smoked haddock on a rocket, green pea and saffron risotto	15.50
Oven baked hake with roast red onion, baked mushroom and tarragon pea purée	17.50
Pumpkin tortellini served with a walnut and rosemary burnt butter sauce, gorgonzola and rocket	12.50 / 8.50
Lamb and mint burger served on a toasted bun with goat's cheese, red onion relish, baby gem, tomato, chunky chips and onion rings	15.00
Cotswold lamb rump, garlic and herb potatoes, fondant carrot, port and ginger jus	22.00
Slow cooked shin of beef in Corvus stout with pancetta, shallots, wild mushrooms, kale and grain mustard mash	16.00
Chicken breast stuffed with spinach and smoked cheese wrapped in pancetta served with fondant potato and a white wine and mushroom sauce	16.00
10oz British rump steak with onion rings, grilled tomato, mushrooms, dressed leaves and chips	22.00

Add garlic butter, peppercorn or Béarnaise sauce for 2.00

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.



Sides

Beer battered onion rings - v	3.50	New potatoes - v	3.50
Rustic garlic bread - v	4.50	Rocket, hard Italian style vegetarian cheese and sun-blushed tomato salad - v	4.00
Seasonal vegetables - v	3.50		
Triple cooked chips - v	3.50		

Sandwiches

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

Wiltshire ham and Cheddar cheese with pickle	7.50
Brie, bacon and cranberry	7.50
Chicken with crispy bacon, lettuce, tomato and Dijon mustard mayonnaise	8.00
Mozzarella, sun-blushed tomato, pesto and rocket - v	7.50
Smoked salmon, cream cheese and cucumber	9.00
Steak, red onion and Stilton	9.00

Puddings

All puddings 6.50

- Chocolate and hazelnut tart with vanilla ice-cream - v
- Vanilla crème brûlée with spiced homemade shortbread and mulberry sorbet - v
- Sticky toffee pudding with rich toffee sauce and vanilla ice-cream - v
- Baked vanilla cheesecake with berry compote - v
- Homemade ginger sponge with honeycomb ice-cream - v
- Choose 3 scoops from our ice-cream and sorbet selection, ask us for more details - v

A selection of British cheeses with assorted biscuits, apple, grapes, celery and chutney	9.00
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Hot Drinks

Americano	3.25	Hot chocolate	3.50
Cappuccino	3.25	Pot of tea	3.00
Latte	3.25	Speciality tea	3.00
Espresso	2.50	Macchiato	3.00
Double espresso	3.00	Mocha	3.25
Flat white	3.25	Cafetière	3.25

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.