



## SUNDAY MENU

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### NIBBLES

Mixed marinated olives with sun-blushed tomatoes and feta - v gf **4.75**

Baked focaccia with pesto and olive oil - v 5.00

Rustic garlic bread - v gf 5.00

### STARTERS

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

Chicken liver parfait with crostini and plum and apple chutney - gf 7.75

Gin cured salmon with pickled beets, horseradish and pumpernickel - gf 8.00

Garlic mushrooms in a creamy white wine and tarragon sauce on toast - v gf 7.25

Seared scallops on cauliflower purée with crisp pancetta and toasted pistachios - gf 9.50

### SUNDAY ROASTS

*All our roasts are served with roast & mashed potatoes, market vegetables, Yorkshire pudding & rich pan gravy - all at 14.95 each...*

Roast 28-day aged rump of West Country beef - gf

Slow roast shoulder of grass fed lamb - gf

Roast breast of free-range chicken with herb stuffing - gf

Slow roast belly pork with apple sauce - gf

Honey roast Wiltshire ham - gf

Vegetable nut roast - v 10.95

**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.



## MAIN COURSES

Catch of the day coated in a crispy Wadworth beer batter with pea purée, lemon, chips and tartare sauce- gf 13.50 / 8.50

Pea, spinach and lemon risotto with asparagus, pea shoots and a mint oil dressing - v gf 14.50 / 8.00

Oven baked hake with roast red onion, baked mushroom and tarragon pea purée - gf 17.50

Smoked haddock on a rocket, green pea and saffron risotto - gf 15.50

Walter Rose venison and redcurrant sausages on creamed potatoes with seasonal greens, port and redcurrant gravy - 14.00 / 8.50

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

## SIDE ORDERS

Triple cooked chips - v gf 3.50

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

## PUDDINGS

*All at 6.50 each...*

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

Vanilla crème brûlée with spiced homemade shortbread and mulberry sorbet - v gf

Baked vanilla cheesecake with berry compote - v gf

Chocolate and hazelnut tart with vanilla ice-cream - v

Homemade ginger sponge with honeycomb ice-cream - v gf

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

A selection of British cheeses with assorted biscuits, apple, grapes, celery and chutney - gf 9.00

## HOT DRINKS

Americano - 3.25 • Cappuccino - 3.25 • Latte - 3.25 • Espresso - 2.50

Double espresso - 3.00 • Flat white - 3.25 • Hot chocolate - 3.50 • Pot of tea - 3.00

Speciality tea - 3.00 • Macchiato - 3.00 • Mocha - 3.25 • Cafetière - 3.25

*Liqueur coffees available on request*

*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!