

While you wait

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

Starters

Homemade soup of the day with rustic bread – v	6.25
Garlic mushrooms in a creamy white wine and tarragon sauce on toast – v	7.50
Chicken liver parfait with crostini and plum and apple chutney	7.75
Smoked salmon, dill and horseradish mousse with citrus crème fraîche & toasted pitta	8.50
Ham hock and smoked cheese croquette served with a pea and mustard velouté	8.00

To Share

Cave matured Wookey Hole Cheddar ploughman's with pickles, apple, tomato, chutney and toasted rustic bread – v	13.50
Baked camembert with garlic and herbs served with rustic bread and vegetable sticks	13.00
Cornish Smoked Fish Board - with mackerel, trout and oak smoked salmon with beetroot and horseradish chutney, grilled lemon, rustic breads and tarragon butter	16.50

Mains

Walter Rose handmade butcher's sausages on creamy mashed potato, onion gravy and seasonal greens	14.00 / 8.50
Catch of the day coated in a crispy Wadworth beer batter with pea purée, lemon, chips and tartare sauce	14.00 / 8.50
Wild mushroom, thyme & truffle risotto with crispy parsnip shavings – v	12.50 / 8.00
Home-cooked honey glazed ham served with a poached duck egg, bubble and squeak, vine tomatoes and Hollandaise sauce	14.50 / 8.50
Sea Bass fillet baked in a herb citrus butter on roasted Mediterranean vegetable Provençale	16.00
Chilli and garlic halloumi in a Wadworth beer batter with pea purée, harissa mayo and skinny fries – v	13.00
6oz Beef burger with bacon & Cheddar cheese on a toasted bun with onion relish, baby gem, tomato, onion rings & chips	14.00
Crispy belly pork with mashed potato, baby carrots, caramelised pear and braising jus	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
Caesar salad of romaine lettuce, croutons, hard Italian style vegetarian cheese and free-range egg	11.00 / 8.00
<i>Add free-range grilled chicken breast and crispy pancetta for an extra 4.50</i>	

Sides

Beer battered onion rings – v	3.50	Skinny fries – v	3.50
Rustic garlic bread – v	4.00	Chips – v	3.50
Rocket, hard Italian style vegetarian cheese and sun-blushed tomato salad – v	4.00	Seasonal vegetables – v	3.50

Sandwiches

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

Grilled halloumi, spinach, roasted peppers and chilli jam – v	7.75
Wiltshire ham and Cheddar cheese with pickle	7.50
Brie, bacon and cranberry	7.75
Our own fish fingers with gem lettuce and tartare sauce	7.50
Chicken with crispy bacon, lettuce, tomato and Dijon mustard mayonnaise	8.00
Walter Rose sausage and red onion chutney	7.50

Puddings

All at 6.50

- Classic bread and butter pudding with custard – v
- Cheesecake of the day with fruit compote – v
- Sticky toffee pudding with rich toffee sauce and vanilla ice-cream – v
- Seasonal fruit crumble with a crunchy oat topping with custard – 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

Hot Drinks

Americano	3.25	Double espresso	3.00
Cappuccino	3.25	Flat white	3.25
Latte	3.25	Hot chocolate	3.50
Espresso	2.50	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.