

# **MENU**

## **STARTERS**

Halloumi Fries Cajun spiced Halloumi fries served with sweet chilli and mixed leaves (G) (D) (V) (GFA)	8.95	Carpaccio Fillet of beef carpaccio with casesar dressing and rocket (GF) (D)	10.95
Mackerel Pate Homemade smoked Mackerel and horseradish pate served with mini loaves, cornichons and salad (G) (D)	8.95	Caprese Salad Beef tomato, buffalo Mozarella and basil served with rocket and cracked black pepper (GF) (D) (V)	8.50
Whitebait Crispy fried whitebait served with tartare sauce, lemon and salad garnish (GF)	8.50	Bread and Olives Selection of warm baked breads, olives served with olive oil and aged balsamic (G) (GFA)	6.95

#### **MAINS**

## The Oddfellows Beef Burger

16.95

Homemade Oddfellows burger on a brioche bun with tomato relish, beef tomato, dill gherkins and either mature cheddar or stilton cheese served with thick cut chips (G) (D) (GFA)

(please allow twenty minutes)

#### Cajun Buttermilk Chicken Burger

16.95

Cajun spiced buttermilk chicken burger on a brioche bun with lettuce, beef tomato, dill gherkin, cheddar and sweet chilli mayo served with handcut chips and coleslaw (G) (D) (GFA)

#### Moving Mountains Veggie Burger

16.95

Mushroom and beetroot based veggie burger with lettuce, tomato, gherkin, vegan mayo and Cheddar cheese served with skinny fries and coleslaw (V) (D) (VEA) (GFA)

#### Local Steak of the day

POA

Local 28-day aged steak of the day served with grilled tomato, Portobello mushroom, onion rings and chips Choice of peppercorn or blue cheese sauce (G) (D) (GFA)

#### Seafood Chowder

17.50

A selection of West Country-landed fish, cooked in white wine, fennel, saffron and cream served with grilled sour dough and lobster aioli (D) (G) (S) (GFA)

Chicken, Bacon & Avocado Salad Cherry tomatos, cucumber and red onion topped with hot chicken, crispy bacon and fresh avocado with an olive oil and balsamic dressing (GF)

Salmon Salad 19.95

Hot smoked salmon on a bed of leaves with cherry tomatoes, cucumber and red onion topped with toasted sesame seeds (GF) (SE)

#### Bocconcini Salad

16.95

15.50

Bocconcini mozzarella with sun blushed tomatoes, roasted red peppers and pine nuts topped dressed in aged balsamic vinegar and extra virgin olive oil (GF) (V) (VEA) (N) (D) Swap the mozarella for avocado for a vegan option.

## Ham, Egg & Chips

13.95

Home baked Wiltshire ham glazed with honey and mustard, 2 Beechwood eggs and hand-cut triple-cooked chips (GFA)

#### Fish & Chips

15.50

Ginger beer and soda battered West Country-landed fish served with triple cooked chips, garden peas, lemon and tartare sauce (G) (GFA) (D)

If you have any dietary requirements or allergies please ask your waiting staff as our food is made fresh.

Dietary symbols guide:

(V) vegetarian

(VE) vegan

(VEA) vegan available, please ask

(GF) gluten free

(G) contains gluten

(GFA) gluten free available, please ask

(D) Contains dairy

(S) Contains shellfish

(SE) Contains sesame oil

(N) Contains nuts

## **Sunday Roast**

Local roasted meats served with crispy roast potatoes, seasonal buttered vegetables, cauliflower cheese, Yokshire pudding and gravy (Sundays only)

Our selection of roasts changes weekly. Please ask your server for what is available on the day

Food Service Hours:

Monday & Thursday 12:00-15:00 / 17:30-21:00

Tuesday & Wednesday-Kitchen closed

Friday & Saturday 12:00-15:30 / 17:30-21:30

Sunday: 12:00-16:30

An optional 10% tip may have been added to your bill.



# **MENU**

SIDES	
Parmesan and truffle oil triple cooked chips with aioli (V) (D) (GFA)	4.50
Skinny fries (V) (GF)	4.00
Rocket & Parmesan salad with aged balsamic vinegar (D) (V) (GF)	4.00
Hand-cut chips (V) (GF)	4.00
Buttered greens and hazelnut butter (D) (N) (GF)	4.50
DESSERTS	
Chocolate Torte Belgian chocolate truffle torte with salted caramel sau and clotted cream (G) (D)	7.95
Sticky Toffee Pudding Sticky toffee pudding topped with toffee sauce and ser with caramelised banana and vanilla ice cream (D) (G)	6.95 eved
Creme Brulee Creme brulee served with an ameretti biscuit and fres berries (G) (D)	6.95 h
Wiltshire Cheese Board Local cheese with homemade tomato chutney, celery, apples and biscuits (G) (D)	9.00
Eton Mess Strawberry Eton mess with vanilla Chantilly cream, co and berries (D) (G)	6.95 pulis
Affogato A scoop of ice cream drowned with a shot of hot espre	5.00 esso (D)
Ice Cream/Sorbet	

Selection of ice cream served with either chocolate or

Two scoops- £4

Three scoops-£6

strawberry sauce (G) (D)

One scoop-£2

BAGUETTES 9.00				
Served with coleslaw, side salad and fries. Lunch time only.				
Ploughmans Cheese and pickle with mustard mayo and leaves Add ham for an extra £2				
Coronation Chicken Chicken in coronation sauce with sultanas and leave	s			
BLT Crispy bacon, tomato and lettuce with mayo				
Roast Beef & Onion Sliced roast beef with fried onion				
Chicken, Bacon & Avocado Hot chicken, crispy bacon and fresh avocado				
Avocado & Tomato Fresh avocado and sun blushed tomato with roasted- peppers and rocket (V) (VEA)				
CHILDREN'S MENU				
Fish & Chips	7.50			
Chicken Goujons Homemade chicken goujons, chips and baked beans	7.50			
Mac & Cheese	6.95			
Ham, Egg & Chips	7.50			
Child's Portion Roasts:	8.95			
Local roasted meats served with crispy roast potatoes, seasonal buttered vegetables,				

Our food is all prepared freshly to order, so please be prepared for a little wait, especially at busy times. If you are pressed for time, please do let your server know ahead of ordering, thank you.

cauliflower cheese, Yorkshire pudding and

gravy. Portion size for children only