



Sunday Menu

Olives £3

Halloumi fries with sweet chilli dip £4

Ciabatta with balsamic & olive oil £4

Starters

Homemade soup with bread £6.50

Chicken liver pate with chutney, bread & dressed leaves £8.50

Poached pear & roquefort salad with blue cheese dressing £8.50

Battered whitebait with dressed leaves & harissa mayonnaise £9

Vegan chilli with nacho's, guacamole & salsa £8

To share: Salt & pepper squid, filo prawns & plaice goujons with tartare sauce, sweet chilli dip & dressed leaves £13

Roasts

Roast topside of beef £18 *small plate option £12.50*

Roast belly of pork with stuffing £18 *small plate option £12.50*

Roast breast of chicken with stuffing £18 *small plate option £12.50*

Mixed roast meat with stuffing £22

Cashew nut roast £16

All served with Yorkshire pudding, roast potatoes, vegetables & gravy

Mains

Traditionally battered fish & chips with mushy peas £16 *small plate option £11*
add curry sauce £1

Mixed cheese ploughman's – Cheddar, brie & Stilton served with salad, apple, pickled onion, chutney, coleslaw & bread £15 **add pate £3 add ham £3**

Roasted Mediterranean vegetable lasagne with dressed salad & garlic bread (v) £16
small plate option £11

Breaded scampi with chips & salad £16

Sides

Cauliflower cheese £4

Chips £5 **add curry sauce £1**

Vegetables £5

Cheesy chips £5.50

Dressed salad £5



Sandwiches

All served with fries

Cheddar cheese & chutney £8.50

Tuna mayonnaise & cucumber £8.50

Wiltshire ham & tomato £8.50

Puddings

Vanilla & raspberry crème brulee £7.50

Mixed berry pavlova with ice cream £7.50

Sticky toffee pudding with custard £7.50

Chocolate brownie with ice cream £7.50

Selection of cheese served with biscuits & chutney £9

Selection of ice cream & sorbets – £1.50 per scoop

Hot Drinks

Americano £3.50 Espresso £3 Cappuccino £4 Flat White £3.50 Latte £4

Made with coffee beans from local roastery Dusty Ape in Hilperton

Tea £3.50 Hot Chocolate with whipped cream & marshmallows £5.50

Allergens & intolerances: please note not all ingredients are listed on our menu and although we take all reasonable precautions to prevent cross contamination of allergens it is not always possible as we handle and prepare a variety of open foods that contain allergens.

Please speak to a member of staff when ordering to inform us of any dietary requirements you have.