



<b>Starters</b>	<b>Sourdough</b>	£5.95
	<i>Olives, Oils, Brinkworth Farm Butter</i>	
	<b>Pork Collar Carpaccio</b>	£6.95
	<i>Wiltshire Loaf Cheese, Micro Herbs, Pickles, Sun Dried Tomatoes</i>	
	<b>Salt and Pepper Squid</b>	£6.95
	<i>Chilli Mayonnaise, Lemon</i>	
	<b>Cauliflower Fritters</b>	£5.95
	<i>Truffle Mayonnaise</i>	
	<b>Prawn and Crayfish Salad</b>	£7.95
<i>Sourdough, Pickled Fennel, Avocado, Bloody Marie Rose</i>		
<b>New Season Asparagus</b>	£6.95	
<i>Poached Egg, Shimeji Mushrooms, Pine Nuts, Hollandaise, Sun Dried Tomatoes</i>		
<b>Mains</b>	<b>Cotswold Lamb Striploin</b>	£23.95
	<i>Dauphinoise, Pancetta, Anchovy, Garden Peas, Mint Yoghurt, Balsamic Jus</i>	
	<b>Fillet of Chalk Stream Trout</b>	£17.95
	<i>Creamed Maris Pipers, Prawn, Crayfish and Mussel Veloute, Samphire</i>	
	<b>Brinkworth Wild Venison (or Halloumi) Curry</b>	£15.95
	<i>Basmati Rice, Cucumber Yoghurt, Almonds, Indian Treats</i>	
	<b>Butter Roasted Chicken Breast</b>	£16.95
<i>Dauphinoise, Shimeji Mushrooms, Asparagus, Bacon, Garden Peas, Chicken Jus</i>		
<b>Artichoke and Shimeji Mushroom Pappardelle</b>	£15.95	
<i>Black Truffle, White Wine Sauce, Pine Nuts, Wiltshire Loaf Cheese Shavings</i>		
<b>Favourites</b>	<b>Proper Pie of The Day</b>	£17.25
	<i>Triple Cooked Chips, Daily Vegetables, Red Wine Jus</i>	
	<b>Thai Spiced Lentil Burger</b>	£14.95
	<i>Matured Cheddar, Pickled Red Cabbage, Truffle Mayo, Triple Cooked Chips</i>	
	<b>Beer Battered South Coast Haddock</b>	£15.95
	<i>Triple Cooked Chips, Our Tartar, Crushed Peas, Lemon</i>	
<b>Rouselands Farm Beef Burger</b>	£14.95	
<i>Bacon, Mature Cheddar, Triple Cooked Chips, Tomato Relish</i>		
<b>10oz Sirloin</b>	£24.95	
<i>Triple Cooked Chips, Sauté Mushroom, Caesar Garnish, Sauce Choice</i>		
<b>Sauce</b>	Bone Marrow / Bearnaise / Garlic Butter / Green Peppercorn	
<b>Sides £4</b>	Daily Vegetables / Creamed Spinach / Macaroni Cheese / Beer Battered Onion Rings	
	Triple Cooked Chips / Tomato, Onion and Brinkworth Blue Salad	



Afters	Sticky Toffee Pudding			
	<i>Vanilla Ice Cream, Toffee Sauce</i>			£6.75
	Apple and Rhubarb Crumble			
	<i>Vanilla Custard and Ice Cream (please allow up to 15 mins)</i>			£6.75
	Vanilla Cheesecake			
	<i>Fresh Strawberries, Sorbet, Meringue</i>			£6.50
	Chocolate and Pistachio Torte			
	<i>Cherry Sorbet, Poached Cherries</i>			£6.75
	Ice Cream and Sorbet			
	<i>Per Scoop</i>			£2.25
	<b>Cheese Board</b>			
	<i>Crackers, Chutney, Grapes</i>			£10.50
	<b>Brinkworth Blue</b>			
	<i>It is creamy, sweet and nutty. Some describe it as having a chestnut honey flavour.</i>			
	<b>Wiltshire Loaf</b>			
	<i>A semi-hard cheese, smooth and creamy on the outside and crumbly in the centre.</i>			
	<b>Simon Weaver Brie</b>			
	<i>Produced from organic milk. It has a rich creamy, clean and fresh taste.</i>			
Hot Drinks	Americano			£3.25
	Espresso			£3.25
	Latte			£3.25
	Cappuccino			£3.25
	Mocha			£3.45
	Hot Chocolate			£3.45
	Irish / French Coffee			£6.95
	Tea			£3.25
	<i>English Breakfast, Decaf, Earl Grey, Assam</i>			
	Flavoured Tea			£3.25
<i>Camomile, Red Berries, Green Tea, Peppermint</i>				
Whisky	10yr Macallan	40 %	(25ml)	£4.50
	10yr Talsiker	45.8%	(25ml)	£4.50
	10yr Highland Park	40%	(25ml)	£4.50
	10yr Glenmorangie	40%	(25ml)	£4.50
	10yr Laphroaig	40%	(25ml)	£4.50
Liqueur	Tia Marie	20%	(25ml)	£3.00
	Baileys	17%	(50ml)	£3.00
	Arkells Ruby Port	19.5%	(50ml)	£3.50
	Disaronno	28%	(25ml)	£3.00
	Gran Marnier	35%	(25ml)	£3.00
Brandy	Courvoisier	40%	(25ml)	£4.60
	Martell	40%	(25ml)	£4.60