

Sunday Menu

Table bookings taken & larger groups catered for. Make your booking at the bar.

Appetisers

~~ Order 3 appetisers for £8 share board~~

£3 Olives, (GF) (Vg)

£3 Baked Ciabatta, with oils & vinegars. (Vg)

£4 Mini Charcuterie Board, salami, ham & chorizo. (GF)

£4 Bruschetta, toasted ciabatta slices topped with tomato, onions, basil & a garlic oil dressing. (V)

Starter

Garlic Mushrooms, with garlic dip. (Vg) £5

Calamari Rings, with tartar sauce. £5

BBQ Chicken Wings. £6

Halloumi Fries, sweet chilli dip. (GF) (V) £6

Traditional Roasts

Available gluten free upon request

Sliced meats, roast potatoes, yorkshire pudding, stuffing, gravy & mixed vegetables.

	Small / Regular
Topside 28 Day Beef,	£14 / £17
Wiltshire Gammon,	£13 / £16
Chicken Breast.	£12 / £15
Veggie lunch, Mixed vegetables baked in a pastry base, served with all the standard trimmings.	£12
Meat Free, all the trimmings, just no meat. (V)	£10
Kids Roast, choice of meat, veg & yorkshire pudding with gravy.	£10

If you would like a mixed roast please choose an additional meat slice for your plate. £1.50 per slice.

Side of Cauliflower Cheese. (GF) £4

Other Mains

Brie, Walnut & Pear Salad, (GF) (V)	£9
Beef Lasagne, or Vegetable Lasagne, salad & garlic bread.	£14
Lamb & Mint, Served in a pot with puff pastry top, with mixed veg & roast potatoes	£14
Pan Fried Seabass With a lemon garlic butter & dauphinoise potato & mixed vegetables. (GF)	£16
Beer Battered Fish & Chips, mushy peas, tartar sauce & lemon wedge. (available gluten free)	£10 / £15

Desserts £6 each

Apple Crumble, with custard pot or ice cream. (Vg option)

Sticky Toffee Pudding, with either ice cream or custard. (GF)

Bread & Butter Pudding, with either ice cream or custard.

Warm Chocolate Fudge Cake, with vanilla ice cream.

Black Forest Sundae, (GF)

Ice Cream Selection, choice of sauce toppings. (GF) (V) (Vegan available)

Vanilla, Chocolate, Strawberry, Caramel & Mint Choc, Vegan Vanilla.

Single £2.50 / Double £4.00