



# Lunch Menu

## Nibbles

### Classic Houmous £5

Toasted focaccia **VE** G, SE 564 Kcal

### House Focaccia £6

Oil & balsamic, mixed olives **VE** G, SD 782 Kcal

### Sweet Potato & Chorizo Croquette £7

Spiced tomato chutney **GF** E, D, S, SD 255 Kcal

### Crispy Fried Whitebait £7

Tartare sauce **GF** F, MU, SD 461 Kcal

## Starters

### Chef's Soup of the Day £7

Warm bread ASK FOR ALLERGENS & CALORIES

### Chicken & Ham Hock Terrine £9

Chorizo crumb, tomato chutney, balsamic, focaccia crisp

**GF ON REQUEST** SD, G, S, D, MU 467 Kcal

### Smoked Salmon & Prawn Tian £11

Crushed avocado, cucumber, dill dressing, crispy capers **GF** F, C, SD, E, CE 421 Kcal

### Blue Cheese Beignet £8

Beetroot & apple rémoulade, watercress salad **V** G, E, D, SD 565 Kcal

### Mushroom & Chestnut Pâté £9

Roasted fig, tarragon & cranberry relish, herb croutons **VE** G, SD, S 345 Kcal

### Confit Duck Bonbon £9

Blackberry relish, pickled red cabbage, sour sultanas **GF** E, MU, SD, CE 639 Kcal

## Seasonal Mains

### Beer Battered Haddock £15 / £18

Fat chips, smashed peas, tartare sauce, mixed leaves **GF** F, MU, SD 954 Kcal / 1104 Kcal

### Chicken Supreme & Wild Mushroom Duxelle £21

Crushed new potato & tarragon, beetroot, white wine sauce **GF** D, CE, SD 844 Kcal

### Roast Butternut Squash Risotto £9 / £16

Nut free pesto, candied pumpkin seeds

**V, VE ON REQUEST** G, D, CE, SD 445 Kcal / 694 Kcal

### Braised Feather Blade of Beef £24

Grain mustard mash, roasted carrot, winter greens, pan gravy **GF** MU, CE, D, SD 347 Kcal

### House Caesar Salad £14

Anchovies, croutons, Parmesan, pickled red onion baby gem lettuce, crispy bacon **SD, F, G** 608 Kcal

**Add grilled chicken breast £4**

### 8oz Sirloin Steak £29

Grilled tomato, garlic mushroom, fat chips, watercress salad **GF** SD, MU 1026 Kcal

**Add Peppercorn or Blue Cheese Sauce with our compliments** **GF** SD, MU, D, CE 456 Kcal

### Pie of the Day £17

Fat chips or mash potatoes, seasonal vegetables, pan gravy ASK FOR ALLERGENS & CALORIES

### Bangers & Mash £14

Onion gravy, seasonal vegetables, red onion marmalade **G, D, SD, CE, MU** 914 Kcal

### Grilled Chalk Stream Trout £18

Crushed potato, tenderstem broccoli, lemon & dill hollandaise **F, E, D, SD** 531 Kcal

### Venison Steak £26

Pickled red cabbage purée, maple roasted roots, red wine jus **GF** SD, CE 289 Kcal

## Sandwiches

### Fish Finger Butty £11

Tartare sauce, lemon, skin-on fries, slaw **F, G, E, D, SD, MU** 644 Kcal

### Wiltshire Ham £8

Caramelised onion chutney, tomato **G, E, D, MU** 630 Kcal

### Free Range Egg Mayonnaise £8

Watercress **G, S, E, D, MU** 511 Kcal

### Classic Houmous Ciabatta £9

Fire roasted peppers, vegan mayonnaise, skin-on fries, slaw **G, SD, SE** 1117 Kcal

### Chicken & Ham Hock £12

Cheddar, baby gem, garlic & tarragon mayonnaise, toasted sourdough **G, D, MU, SD, SE** 1326 Kcal

## Sides

**Fat Cut Chips £4 v** SD 474 Kcal **Skin-on Fries £4 v** SD 499 Kcal **Add Truffle & Parmesan £2** D 22 Kcal

**Seasonal Vegetables £4 v, VE ON REQUEST** D 61 Kcal **Maple Roasted Roots £4 v** 182 Kcal

**House Salad £4 v** MU, SD 476 Kcal **Garlic Ciabatta £4 v** G, D 396 Kcal **Add cheese £1** D 203 Kcal

**V:** Vegetarian **VE:** Vegan **GF:** Gluten-Free

**If you have a food allergy, intolerance or sensitivity, please speak to your server before ordering your meal.**

Please be aware our kitchens contain allergens of all kinds so we therefore cannot guarantee that any one dish can be free of all traces of any allergen. Items cooked within our fryers and ovens cannot be separated from allergenic ingredients and cross contamination may occur.

C: Crustaceans / CE: Celery / D: Dairy / E: Eggs / F: Fish / P: Peanuts / G: Gluten / L: Lupin / N: Nuts  
MO: Molluscs / MU: Mustard / S: Soya / SD: Sulphur dioxide / SE: Sesame seeds

We add a discretionary 10% service charge on all our food items. 100% of all gratuities go directly to our team members. Please let your server know if you wish remove this element.

