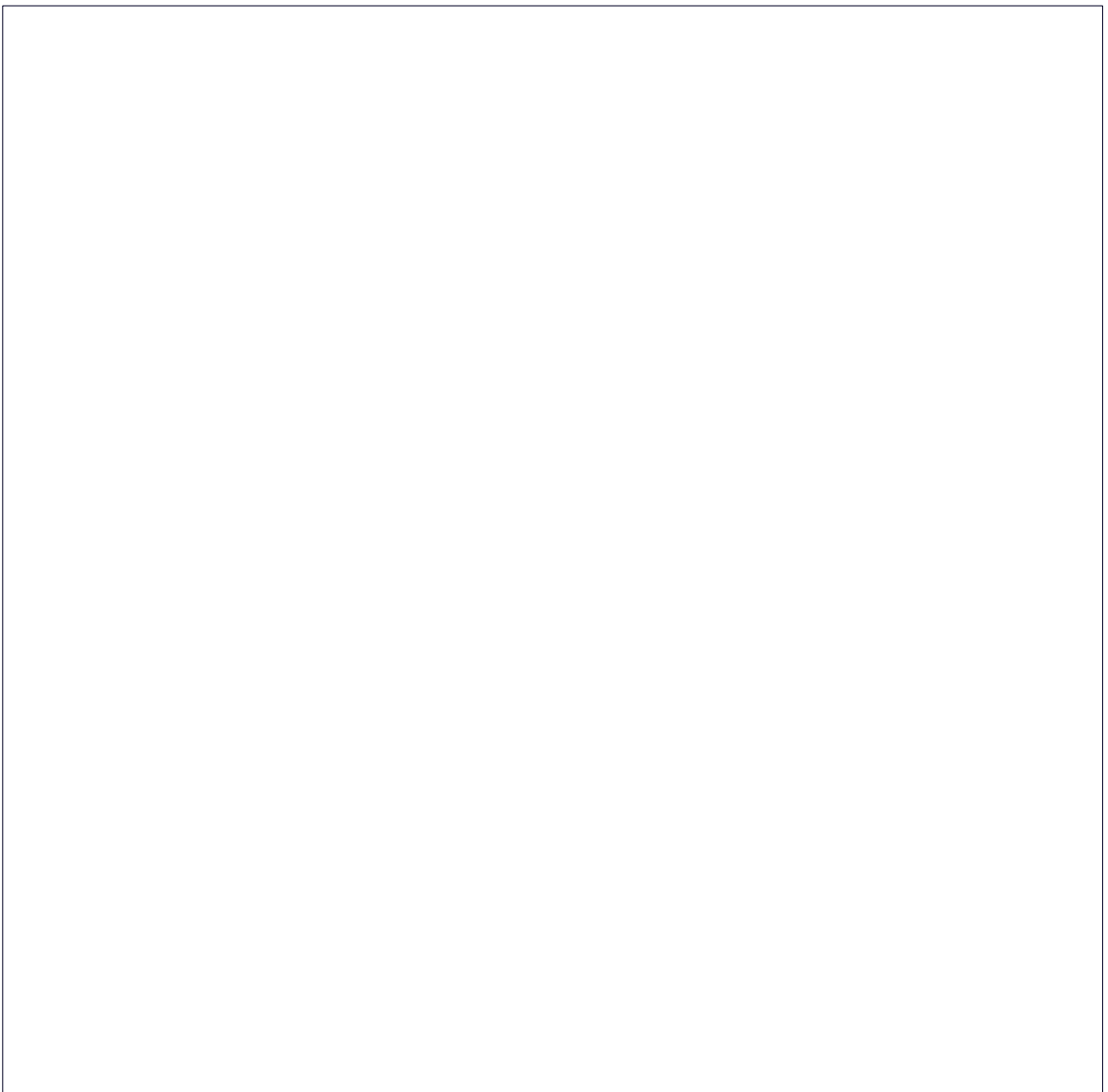


Starters

Locally Smoked Chicken & Bacon Salad

Set on a nest of leaves, Sprinkled with Sesame Seeds

Starter £5.75 Main Course £8.95



Crispy Duck Salad

Pan fried slivers of fresh Duck, strewn over Dressed Leaves topped with Hoi-Sin Sauce £5.50

Filo Prawns

Filo Wrapped King Prawns, Deep fried until Golden Brown, Served with Sweet Chilli £4.95

Chicken Liver Pate

A smooth blend chicken liver & port Pate with Brioche Toast & Caramelised Onion Chutney £5.25

Pan Fried Garlic Mushrooms

Prime Button Mushrooms, Sautéed in Garlic Butter, set on Brioche Toast £4.95

Grilled Goats Cheese

Set on Dressed Leaves with Brioche Toast & Balsamic Drizzling £4.50

Antipasto

Thinly Sliced Prosciutto Crudo, Coppa and Napoli Salami, with Crusty Bread and Garlic Olive Oil £5.95

Home Made Soup of the Day

Hearty Soup served with a Crusty roll and Butter £3.95

From The Grill

8oz Rib eye Steak, Diane Sauce, with a choice of Vegetables or Salad,
New potatoes or Chips £11.95

10oz Rump Steak

Served with beer battered onion rings, grilled tomato and sauté
mushrooms served with a choice of Chips or New Potatoes £10.95

10oz Gammon Steak

Served with a brace of eggs & a choice of Chips or New Potatoes
£8.95

Main Meals

Beef Bourguignon

Slow Braised Wiltshire Beef in Red Wine with Button Mushrooms,
Baby Onions and Strips of Bacon Served with Jasmine Rice and a
Choice of Vegetables or Dressed Salad £9.95

Chicken Rogan Josh

Strips of Chicken Breast, in an aromatic Sauce with Onions, Peppers & Tomatoes, Set on a Bed of Basmati Rice, Served with a puppudums & Mango Chutney £8.50

Trio of Pork and Herb Sausages

3 Wiltshire pork and Herb sausages, Set on Buttery Mash with a rich Red wine & Onion Gravy £7.50

Chilli Beef Nachos

Prime minced beef pan-fried with tomato, onions and of course chilli Strewn over Crisp Tortilla Chips, Covered in melted Cheese, with Jalapeños, Sour Cream & Guacamole £8.50

Oven Roasted Breast of Chicken

Set on a Creamy Leek, Bacon & Blue Vinney Sauce. With a Choice of Vegetables or Dressed Salad, New Potatoes or Chips £9.50

Sizzling Chicken Stir Fry with Plum Sauce

Tender slices of Chicken Breast, tossed with a medley of Summer Vegetables, served on a Sizzling Skillet, With Jasmine Rice £9.95

Mushroom Carbonarra

Pasta Quills, in a Sauce of Mushrooms, Onions, Garlic & Cream £7.95

Home Made Lasagne

Lean Minced Beef bound in a bolognaise sauce consisting of tomato, onion and Garlic layered between sheets of egg pasta topped with a Cheesy sauce served with Homemade Chips & Dressed Leaves £8.95

Fish & Chips

Fresh Fillet of Cod coated in Arkells Beer Batter served with chips and Petit-Pois & Fresh Tartare Sauce £8.95

Sizzling Vegetable Stir Fry

A Mélange of Summer Vegetables, Wok Fried with Plum Sauce, Served on a Sizzling Skillet, with Fragrant Jasmine Rice £8.50

Pan Seared Seabass Fillet

With Prawn, Spring Onion and Ginger Butter with a Choice of Vegetables or Dressed Salad, New Potatoes or Chips £12.95

Twice Roasted Half Duck

Boneless Half Duck, with a Dark, Bitter Orange Sauce, finished with Dark Chocolate With a Choice of Vegetables or Dressed Salad, New Potatoes or Chips £12.95

Side Orders

Side Salad £1.25

Garlic Bread £1.95

Vegetables £1.25	Cheesy Garlic Bread £2.50
Chips £2.00	Pepper Sauce £2.25
Cheesy Chips £2.40	Stilton Sauce £2.25
Mixed Olives £2.00	Sauté Mushrooms £2.25
Onion Rings £1.95	

Homemade Desserts

Homemade Chocolate Fudge Brownie

Served with Clotted Cream & Chocolate Sauce £4.25

Eton Mess

Scrunched Meringue with Fresh Strawberries and Whipped Cream
£4.25

Lemon & Lime Tart

Served with Raspberry Coulis & Sorbet £4.25

Apple & Cinnamon Crumble

Topped with Custard £4.25

Bread & Butter Pudding

Spiced with Nutmeg & Vanilla, with Fresh Cream £4.25

Selection of Marshfield Farm Ice-Cream £3.95

Choose From:-

Heavenly Honeycomb

Clotted Cream

Chocolate Heaven

Succulent Strawberry

Blackberry Beauty

Mango Sorbet

Blackcurrant Sorbet

Raspberry Sorbet

**Selection of Local Cheeses served with Fresh Grapes, Celery &
Biscuits £5.25**

Coffee and Teas

Cappuccino: Espresso with half steamed milk, half foamed milk £1.50

Latte: Espresso with steamed milk £1.75

Mocha: Espresso chocolate and steamed milk £1.75

Americano: Long, thin espresso

Espresso: Intense Strong Shot £1.50

Selection of Fruit Teas, Specialist Teas and breakfast Teas £1.50

Liqueur Coffees. A strong black coffee with your favorite liqueur or spirit, topped with chilled whipping cream £3.95

Where possible, we aim to source local products and fresh seasonal produce. We aim to keep our food miles low and produce something slightly different to that available in the supermarket. We hope you agree that the ingredients are also fabulous!

We are blessed with an abundance of local farms where we source a lot of our meats, vegetables and particularly the award-winning cheeses from Local Suppliers.

We really hope you enjoy your meal and if you have any comments, ideas, suggestions, requests or feedback, please do not hesitate to talk to us. Enjoy your stay!