

Starters		Snacks & sides	
Korean fried chicken boa bun	7	Duck spring rolls with soy & sesame dip	4.50
Miso wild mushroom boa bun	6	Short rib croquettes with roast onion aioli	5
Crown prince pumpkin soup with pumpkin seeds & crispy kale	7		
Scallops with Sobrassada crust, celeriac & raisin puree, apple	13	Marinated olives	4
Mains		Selection of freshly baked bread with hummus, olive oil & balsamic	4
Cornish pollock with chickpea & chirzo hash, chimichurri	17	Calamari with garlic &	
Pheasant breast with rosemary fondant, wild mushroom & brandy sauce	18	lemon mayo	5
Pumpkin & sage ravioli with wilted spinach, squash puree & parmesan	15	Selection of salami &	5
Steak & stilton pie with mashed potatoes & seasonal vegetables	15	prosciutto	2
Classics		Dressed mixed leaves	3
10oz Sirloin steak, gem lettuce & skin on chips	25	Skin on chips Add cheese	4 +1
Add peppercorn sauce	3		
Beer battered cod with chips, crushed peas & tartare sauce	15		
8oz cheese burger with bacon jam, burger sauce, homemade gherkins, salad & skin on chips	16	Available 12:00-2:00pm	
Gammon steak with egg, peas, chips & pineapple chutney	16	Crusty baguette served with skin on fries, rosemary salt	
Lentil & vegetable curry with rice & poppadum	14	Wiltshire ham, cheese & sun blushed tomato, pesto	10
Veggie burger with cheese, salad, chipotle mayo & skin on chips	15	Southern fried chicken with	
Desserts		chipatle mayonnaise & gem lettuce	10
Apple tart titan with clotted cream & caramel sauce	7	Fish finger with tartare sauce & gem lettuce	10
Passion fruit meringue pie with raspberry sorbet	7		
Pear & frangipane tart with vanilla ice cream	7	Somerset brie, smoked bacon & red onion	10
Selection of 5 French & English cheeses, chutney & crackers	13	marmalade	
Selection of 3 ice creams & sorbet	6		