



# Evening Menn

### appetisers

Marinated Nochellara Olives (vg) £3.50 Honey Glazed Chorizo Bites £3.95 Sour Dough Bread with Balsamic Dip (vg) £3.50

#### starters

#### Freshly made Soup of the Day £5.95

Served with sour dough bread (vg)

#### Quinoa Houmous with Pickled Red Onions £5.95

Poached egg and rocket

#### Gin and Tonic Cured Salmon £6.95

Cucumber and radish salad and lime dressing

#### Ham Hock Terrine £6.50

Course pork terrine with house piccalilli and sour dough toast

#### mains

#### Tandoori Chicken £9.95

Tandoori style chicken thighs with fragrant rice and Asian stir fry vegetables or Tandoori quorn fillets (vg)

#### Steak Frites £14.50

Grilled minute steak with fries and garlic butter

#### Club Burger £14.50

Grilled beef burger with bacon and cheese, on a dressed brioche bun and fries

#### Beyond Meat Vegan Burger £14.50

Grilled vegan burger with vegan cheese and pickles served on a vegan brioche bun with fries (vg)

#### Skillet Roasted Cauliflower £12.50

With a brown lentil ragu and walnut vinaigrette (vg)

#### desserts

#### **Bread and Butter Pudding £6.50**

Vanilla and chocolate chip pudding with custard

#### West Country Cheese £8.50

Selection of cheeses served with crackers, chutney and celery

#### Affogato £5.50

Espresso coffee and vegan vanilla ice cream (vg)

#### Fruit Crumble £6.50

Stewed fruit topped with crunchy crumble, served with custard cream or ice cream

#### **Chocolate Parfait £5.95**

Rich chocolate parfait filled with almonds, cherries and honeycomb (vg)

#### Lemon Tart £5.95

Classic lemon tart with raspberry sorbet





## Kitchen specials

#### starters

#### Steamed Mussels £6.95

Caramelised fennel, shallots, parsley and crème fraîche

#### Devon Crab £8.50

Dressed crab with avocado, shredded beetroot and apple

#### Confit Duck £6.95

Shredded duck leg and potato salad, pomegranate vinaigrette

#### Charred Baby Gem and Tomato Salad £5.95

With shallot vinegar dressing, bacon and blue cheese or vegan mozzarella and basil dressing (vg)

#### mains

#### Sirloin Steak £22.50

8oz grilled sirloin steak with watercress, slow cooked tomato and fries Add peppercorn sauce or garlic butter £1.50

#### Coq au Vin £15.95

Slow roasted chicken supreme with a red wine, bacon and mushroom sauce, gratin potato and fine beans

#### Medallions of Pork £15.95

Braised shallots with thyme and oyster mushrooms, mashed potato and buttered spinach

#### Braised Fennel £14.50

Fennel and chickpeas in a rich puttanesca sauce with herb couscous (vg)

#### Grilled Sea Bass £17.50

Grilled fillets of sea bass with brown butter potatoes and green vegetable fricassee

## From our pizza oven

All our pizzas are made using a hand stretched, slow fermented sourdough base topped with a tomato sauce and a blend of three cheeses

#### Margherita £8.95

Tomato and cheese pizza dusted with oregano and finished with fresh basil leaves (v)

#### Pepperoni £9.50

Spicy pepperoni slices

#### Harissa Chicken and Chorizo Pizza £11.95

Pulled harissa spiced chicken and chorizo

#### Ham & Mushroom £9.50

Thick cut Wiltshire ham and roasted mushrooms

#### Vegan Pizza £10.50

Roasted mushrooms, fresh rocket leaves and vegan cheese finished with fragrant basil oil (vg)

#### Spicy Meat Feast £12.50

Chorizo, pepperoni, caramelised onion and jalapeño peppers

Add: Mushrooms £2 | Harissa chicken £2 | Ham £2 | Chorizo £2 Pepperoni £2 | Jalapeño peppers £2 | Caramelised onions £2

We are only accepting card payment as a method of payment.

Allergens: If you have a specific allergen requirement please ask our team for information on the dishes in this menu (v) Vegetarian, (vg) Vegan, (gf) Gluten Free containing ingredients. Please note our kitchens work with gluten containing products so we can not guarantee that our dishes will be free of gluten traces. All weights are approximate prior to cooking. Some items on the menu may contain genetically modified soya or maize and some of our products may contain nuts or derivatives. Please ask our staff for further information.