



Soup of the day with bread & Welsh butter (v)

Chicken liver & whiskey pate, red onion marmalade, pickled cucumber & toast

Buffalo mozzarella, cherry tomato & lambs leaf salad, balsamic, pesto & oregano leaves (v)

“Beans on toast “With chorizo, confit duck & smoked paprika

Smoked garlic & herb mushrooms, white wine cream & ciabatta (v)

Breaded Whitebait, roasted lemon and tartare sauce

Main Courses

Trio of honey roast pork sausages, caramelised onion gravy, spring onion & garden pea mash

Butter roast chicken breast, smoked bacon mash, green beans & a mushroom sauce

Wild mushroom & garden pea risotto, pine nuts, basil oil & parmesan (v)

Grilled Wiltshire ham, fried free range eggs & triple cooked chips

Chef’s fish dish of the day

Hand pressed steak burger, smoked bacon & blue cheese, purple slaw, salad & triple cooked chips

“Moving Mountains”- plant based burger, grilled ciabatta, salad & French fries (vg)

Fajitas - Seasoned sautéed peppers & onions with flour tortilla, salsa, guacamole, sour cream & cheddar

cheese choose from: Chicken breast or Crispy haloumi (v)

Desserts

Tart au citron, toasted meringue & raspberry textures

Chocolate brownie, chocolate ganache, walnuts & salted caramel ice cream

Baked vanilla cheesecake, strawberries & balsamic

Sticky toffee pudding, butterscotch sauce & salted caramel ice cream

Warm Belgium waffle, banana, toffee sauce & vanilla ice cream

Selection of ice cream

Set Menu: Two Course £22 or Three Course £25