



## Desserts

Tart au citron, toasted meringue & raspberry textures £5.95  
 Chocolate brownie, chocolate ganache, walnuts & salted caramel ice cream £5.95  
 Baked vanilla cheesecake, strawberries & balsamic £5.95  
 Sticky toffee pudding, butterscotch sauce & salted caramel ice cream £5.95  
 Warm Belgium waffle, banana, toffee sauce & vanilla ice cream £5.95  
 Chocolate & caramel cheesecake with vanilla ice cream (vg) £5.95  
 Selection of cheeses & accompaniments £8.50

## Coffee

<u>125ml</u>	<u>175ml</u>	<u>250ml</u>	<u>Bottle</u>
<b>White Wines</b>			
<i>Amanti di Vino, Pinot Grigio, Italy</i>			
£3.75	£5.20		
£6.70	£20.00		
<i>Crisp, refreshing and unoaked, perfect for drinking before or during any meal.</i>			
<i>Ladera Verde Chardonnay, Chile</i>			
£3.40	£5.00		
£6.70	£18.00		
<i>Showing aromas of tropical fruit and well-tuned weight on the palate.</i>			
<i>Pacamaya Sauvignon Blanc, Chile</i>			
£4.20	£5.20		
£7.00	£22.00		
<i>Fresh and lively with good limey fruit and attractive floral character.</i>			
<i>Waverider Sauvignon Blanc, Marlborough, New Zealand</i>			
£4.50	£6.50		
£8.90	£26.00		
<i>Tropical+ fruit, grassy herbaceous character and ripe citrusy freshness.</i>			
<i>Muscadet de sevre et maine bougrier, France</i>			
£3.90	£5.50		
£7.40	£24.00		

<b>Red Wines</b>			
<i>Lyrebird Shiraz, Australia</i>			
£3.90	£5.50		
£7.40	£22.00		
<i>Ripe, fruity red, overflowing with berries, plums and soft vanilla oak.</i>			
<i>Paparuda Pinot Noir</i>			
£3.50	£4.80		
£6.30	£18.00		
<i>Fresh and fruity notes of ripe cherry, raspberry and exotic spices.</i>			
<i>Jean Balmont Cabernet Sauvignon, France</i>			
£3.70	£5.60		
£7.50	£19.50		
<i>Leafy, crisp blackcurrant fruit, soft, easy mellow character</i>			
<i>Tanners Malbec, Argentina</i>			
£3.75	£5.20		
£6.70	£20.00		
<i>Juicy, open nose, full and ripe palate with lovely black and red fruits and an appealing fresh character.</i>			
<i>Pacamaya Merlot, Chile</i>			
£3.40	£5.00		
£6.70	£20.00		
<i>Soft, juicy and easy-going with black and red fruit character.</i>			
<i>Rioja Vega Tinto, Spain</i>			
£4.30	£6.20		
£8.20	£24.00		
<i>Soft and fruity with plum and blackcurrant flavours and no oak.</i>			



**Weekday lunch menu**

12-5 Tuesday – Friday

Two courses £12.95

**Starters**

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

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

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

Crispy whitebait, roasted lemon & tartare sauce

Grilled goats cheese, beetroot, walnuts & sweet balsamic (v)

**Main Courses**

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

Chicken Caesar salad, anchovies, crispy pancetta, croutons & parmesan

Grilled seabass fillet, saffron potatoes, samphire & sauce vierge

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

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

**Desserts**

Vanilla cheesecake with mixed berries

Chocolate fudge brownie ice cream sundae

Lemon tart, toasted meringue & raspberry coulis

Sticky toffee pudding, butterscotch & vanilla ice cream

Trio of ice creams

**Sandwiches**

Available 12-5 daily

All served as an open sandwich or wrap & accompanied with dressed leaves & purple coleslaw

Add a mug of soup to any sandwich for £2.00

Roast beef, rocket & horseradish £5.95

Mature cheddar, tomato & onion chutney (v) £5.50

Roast ham & grain mustard £5.50

Prawns & Marie rose £5.95

Bacon, Lettice & tomato with mayonnaise £5.75

Tuna mayonnaise & cucumber £5.50

**Sunday Roasts**

Roast Welsh topside of beef, Yorkshire pudding, horseradish & rich gravy £12.95

Slow roast Welsh lamb, mint sauce & rich gravy £13.95

Slow roasted pork belly, herb stuffing, spiced apple puree & cider gravy £12.50

All served with

Roast potatoes, seasonal vegetables, broccoli & cauliflower cheese gratin

**Children's Menu**

Main course £6.00 Two courses £7.50

Crispy chicken, French fries and beans

Fish fingers, French fries and peas

Sausage, French fries, peas and gravy

Ham, egg and hand cut chips

Roast dinner also available on Sunday

**Desserts**

Chocolate brownie sundae

Two scoops of ice cream

(Choose from vanilla, chocolate, salted caramel and strawberry)

**Starters**

Soup of the day with bread & Welsh butter (v) £4.95

Chicken liver & whiskey pate, red onion marmalade, pickled cucumber & toast £5.95

Baked camembert, cranberry compote & garlic ciabatta (v) £5.95

Pan seared scallops, pea puree, black pudding crumb & crispy pancetta £9.95

Grilled goats cheese, beetroot, walnuts & sweet balsamic (v) £5.95

“Beans on toast “With chorizo, duck confit & smoked paprika £6.95

Smoked garlic & herb mushrooms, white wine cream & grilled ciabatta (v) £5.50

Prawn, salmon & crayfish salad, Marie rose, avocado puree & brown bread £7.95

“Charcuterie”-Cured Italian meats, chicken liver pate, pickles, chutney, olives & ciabatta £16.50

“Fish sharing board”- Whitebait, whole tail scampi, beer battered cod fish fingers & tempura prawns

£18.50

**Main Courses**

“In house” Oak smoked duck breast, parmentier potatoes, buttered greens & a red current jus £16.95

Beer battered cod, minted mushy peas, roasted lemon, tartare & triple cooked chips £13.50

Pan roast mutton, dauphinoise potatoes, seasonal vegetables & a garlic rosemary sauce £16.50

Roast vegetable tart, garlic & rosemary potatoes, roast cherry tomatoes & dressed leaves (vg) £12.95

Smoked haddock, prawn & leek risotto with a poached free range egg £14.95

Trio of honey roast pork sausages, caramelised onion gravy, spring onion & garden pea mash £11.95

Butter roast chicken breast, chive & pancetta mash, green beans & a wild mushroom sauce £13.50

Wild mushroom & garden pea risotto, pine nuts, basil oil & parmesan (v) £11.50

Grilled Wiltshire ham, fried free range eggs & triple cooked chips £11.50

Chefs fish dish of the day £14.95

**Steaks from the chargrill**

All our steaks are butchered in house & are accompanied with roast tomato, portabella mushroom,

Creamy cracked black pepper sauce & a choice of triple cooked chips or French fries

7oz. Fillet £22.95

8oz. Sirloin £19.95

8oz. Rump £17.95

**Burgers**

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

£13.95

“Moving Mountains”- plant based burger, grilled ciabatta, salad & French fries (vg) £13.50

Grilled chicken & bacon burger, salad, purple slaw & French fries £13.50

**Fajitas**

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

& cheddar cheese

Chicken breast £13.50

Hanger steak £15.95

Crispy haloumi (v) £12.95

**Side Orders**

Mixed marinated olives £3.00

Garlic & herb ciabatta/with Cheddar £3.50/£4.50

Lager battered onion rings £3.50

Triple cooked chips/with Cheddar & bacon £3.50/£4.50

Sweet potato fries £3.50

French fries £3.50

**Offers**

Please visit our website or our Facebook page for the special offers