

THE BUSH INN

— O V I N G T O N —

While you wait

Mixed marinated olives with sun-blushed tomatoes and feta - v	4.95
Courgette fritters with chilli sauce - v	4.95
Halloumi fries with sweet chilli and rocket - v	6.25
Wild mushroom arancini balls with tomato - v	6.25

Starters

Homemade soup of the day with rustic bread - v	6.25
Port and blue cheese button mushrooms on rosemary and cranberry bread - v	7.25
Fresh squid in a light batter and chilli sea salt served with mixed leaves and a wasabi mayonnaise	7.95
Pheasant and pigeon croquette with a grain mustard sauce and crispy pancetta	8.25
Smoked salmon parfait with pickled fennel, lemon and bagel crisps	8.50

To Share

Baked Camembert with garlic and herbs served with rustic bread and vegetable sticks - v	13.00
Cornish Smoked Fish Board - with mackerel, trout and oak smoked salmon with beetroot and horseradish chutney, grilled lemon, rustic breads and tarragon butter	17.25

Mains

Home-cooked honey glazed ham with free-range eggs, slow roasted tomato and chips	13.00 / 8.75
Catch of the day coated in a crispy Wadworth beer batter with pea purée, lemon, chips and tartare sauce	14.50 / 9.00
Mushroom filled gnocchi served with roasted shallots, cauliflower and a tarragon and wild mushroom jus - v	12.75 / 8.75
Homemade pie of the day with seasonal vegetables, creamy mashed potato and gravy	14.75
Chargrilled swordfish loin steak on chorizo, saffron and sun-blushed tomato risotto	17.95
Warm roasted squash, lentil, mint and pomegranate salad with toasted pine nuts, seeds and chilli oil - v	13.50 / 8.75
Grilled 6oz beef burger, smoked bacon and comté cheese on a toasted bun with pickled cucumber, chilli jam, onion rings and fries	13.95
Wild mushroom and tarragon risotto with hard Italian style vegetarian cheese and truffle oil - v	13.00 / 8.75
Chicken breast stuffed with spinach and smoked cheese wrapped in pancetta served with fondant potato and a white wine and mushroom sauce	16.00
Roasted thyme buttered pheasant breast with a whisky jus, seasonal greens and crispy roast potatoes	16.00
8oz 28-day dry aged sirloin steak with chips, green beans, onion rings and grilled tomato	23.50

Add garlic butter, peppercorn or Béarnaise sauce for 2.00

GLUTEN FREE - SOME DISHES CAN BE MADE AVAILABLE AS GLUTEN FREE ASK US FOR MORE DETAILS AND PLEASE MENTION THIS WHEN ORDERING

(v) = vegetarian option. (vg) = vegan option. All weights are approximate before cooking. All food is prepared in our kitchen where nuts, gluten and other allergens are present.

Processes and training are in place to ensure that gluten-free meals on our gluten free menu are gluten-free. Our menu descriptions do not include all ingredients.

IF YOU HAVE A FOOD ALLERGY PLEASE LET US KNOW BEFORE ORDERING.

Full allergen information is available upon request. Fish dishes may contain small bones. We aim to support local farmers and growers from the Assured Food Standards Association. 0617/1.



Sides

Rustic garlic bread - v	4.00	Skinny fries - v	3.75
Rustic garlic bread with cheese - v	5.00	Rocket, hard Italian style vegetarian cheese and sun-blushed tomato salad - v	4.95
Seasonal vegetables - v	3.95		
Chips - v	3.75		

Sandwiches

Please ask for today's bread selection and then choose from the fillings below

Grilled halloumi, spinach, roasted peppers and chilli jam - v	8.25
Brie, bacon and cranberry	8.75
Wiltshire ham and double Gloucester cheese with vine tomato and watercress	8.25
Our own fish fingers with gem lettuce and tartare sauce	8.75
Smoked salmon, cream cheese and cucumber	8.95
Steak, red onion and Stilton	10.25

Puddings

All puddings 6.95

Sticky toffee pudding with rich toffee sauce and vanilla ice-cream - v
Affogato - vanilla ice-cream topped with an espresso and pistachio shortbread - v
Baileys cheesecake with chocolate sauce
Chocolate fondant served with salted caramel ice-cream - v
Seasonal fruit crumble with a crunchy oat topping with custard - v
Homemade crème brûlée with morello cherries and cinnamon spiced shortbread - v
Choose 3 scoops from our ice-cream and sorbet selection, ask us for more details - v

A selection of British cheeses with assorted biscuits, apple, grapes, celery and chutney	9.25
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Hot Drinks

Americano	3.25	Double espresso	3.00
Cappuccino	3.25	Flat white	3.25
Latte	3.25	Hot chocolate	3.50
Espresso	2.50	Pot of tea	3.00

Seasonal daily specials are always available ask us for more details

Putting on our Sunday Best...

We use only the best ingredients for our Sunday roasts - matured Angus and Hereford beef, outdoor reared Wiltshire pork and succulent free-range chicken all cooked to perfection. Yorkshire puddings and crispy roasted potatoes, along with seasonal vegetables and rich flavoursome gravy complete the perfect Sunday roast. Sit back and let us do all the hard work.