

THE BUSH INN

— O V I N G T O N —

GLUTEN FREE MENU

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

Starters

Homemade soup of the day with toasted bread - v	6.25
Port and blue cheese button mushrooms on toasted bread - v	7.25
Smoked salmon parfait with pickled fennel, lemon and toasted bread	8.50

To Share

Baked Camembert with garlic and herbs served with toasted 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, toasted 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
Wild mushroom and tarragon risotto with hard Italian style vegetarian cheese and truffle oil - v	13.00 / 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
Warm roasted squash, lentil, mint and pomegranate salad with toasted pine nuts, seeds and chilli oil - v	13.50 / 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
<i>Add garlic butter, peppercorn or Béarnaise sauce for 2.00</i>	

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 - v

Choose 3 scoops from our ice-cream and sorbet selection, ask us for more details - v

A selection of British cheeses with oat biscuits, apple, grapes, celery and chutney	9.25
---	------

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

GFNOV18_WWM379

(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.

