



### *Refreshers*

Why not try one of our refreshing cocktails,  
British Royale, Aperol Spritz or Negroni  
the perfect start to your meal.

### *Nibbles*

Padrón peppers with soy and sesame seeds - vg 5.75  
Charred cauliflower in a hot chilli sauce - vg 4.25  
Rustic breads and olives - v 5.75

### *To Start*

Soup of the day with a warm mini loaf - v 6.50  
Wild game, pancetta and prune terrine with sourdough toast and fig relish - 8.50  
Gruyère cheese fritters with a tomato and basil tagliatelle - 8.25  
Smoked fish duo of trout and mackerel with a cucumber salad and squid ink mayonnaise - 9.75  
Fish board - smoked salmon, tiger prawns, salt & pepper squid, beer battered fish goujons,  
tartare sauce & grilled lemon - 18.95

### *To Follow*

Artichoke, pepper, red onion, rosemary risotto, vegan cheese shavings, dressed rocket & balsamic glaze - vg 11.95  
Grilled whole plaice, sautéed potatoes, pickled cauliflower, spinach, shallots, tomato & caper butter - 18.50  
Confit duck leg with dauphinoise potatoes, roasted root vegetables and a port, cherry & thyme sauce - 16.50  
Catch of the day in a Wadworth 6X Gold beer batter served with mushy peas, chips and tartare sauce - 14.95 / 10.25  
Home-cooked honey and mustard glazed ham with free-range eggs, slow-roasted tomato and chips - 14.50  
Burrata and black truffle tortelloni with wilted spinach, crispy shallots and wild mushroom cream - v 16.95 / 11.95  
8oz 28-day Walter Rose dry aged sirloin steak, grilled flat field mushroom, onion rings, grilled tomato & chips - 23.95  
6oz beef burger with melted cheese, bacon, lettuce, tomato and sweet mustard ketchup, crispy dill pickle & fries - 14.25  
Venison and redcurrant sausages, crushed new potatoes, seasonal greens and a port & redcurrant gravy - 14.95 / 10.50  
Slow-roasted belly of pork and crackling with dauphinoise potato, winter greens, apple purée and cider jus - 18.95  
Chicken nduja Milanese, parmesan crumb, garlic buttered mixed greens, sage potatoes, lemon crème fraîche - 15.50

Triple cooked chips - v 4.00  
Wadworth 6X Gold battered onion rings - v 4.25  
Seasonal vegetables - v 4.25

Cauliflower cheese - v 5.00  
Sautéed potatoes - v 4.25

### *To Finish*

Homemade sticky toffee pudding with a rich toffee sauce and clotted cream - v 6.95  
Orange marmalade and brandy bread and butter pudding with custard - v 6.95  
Gin and rhubarb cheesecake with ginger ice-cream - v 6.95  
Chocolate profiteroles with warm chocolate sauce - v 6.50  
Selection of British cheeses with sourdough crackers, celery and quince jelly - 9.50

