



COATES & SEELY ENGLISH SPARKLING WINE, BRITAGNE BRUT/ROSE, ENGLAND £12.00/£14.00
 BOTIVO & SODA, ROSEMARY, LEMON 0% ABV £6

NIBBLES

NIBBLES AVAILABLE ALL DAY

TOASTED ARTISAN BREAD, (V) <i>salted butter, olive oil, aged balsamic</i>	£6.5	CHARCUTERIE BOARD TO SHARE (Av. Gf) <i>Milano salami, Iberico lomo Bellota, Serrano ham, Oglesfield, Northern Blue cheese, cornichons, grapes, onion marmalade, toasted sourdough</i>	£25
MARINATED OLIVES, (Vg) <i>dry garlic and oregano, sundried tomatoes, sweet paprika</i>	£5	HONEY GLAZED WILTSHIRE COCKTAIL SAUSAGES, <i>wholegrain mustard mayonnaise</i>	£9.5
BEETROOT HUMMUS, <i>toasted flatbread (Gf)</i>	£5	COD FISH BITES, <i>lime and coriander mayonnaise</i>	£10
½ PINT OF SHELL ON PRAWNS, (Gf) <i>lemon mayonnaise</i>	£11.5		

STARTERS

STARTER / MAIN

WILD MUSHROOM SOUP, <i>truffle oil, chive, toasted sourdough</i>	£10.5/£14
YORKSHIRE VENISON TERRINE, <i>prunes, walnuts, brandy, bacon, cornichons, toasted sourdough (Gf)</i>	£11.5
RACLETTE CHEESE TART, <i>port reduction, baby leafsalad (V)</i>	£12
SMOKED HADDOCK AND MUSSELS GRATIN, <i>dill, lemon, watercress</i>	£11
PORK BELLY AND CORNICHONS CROQUETS, <i>celeriac and lovage remoulade, caperberries, lamb's lettuce</i>	£11
BEETROOT CURED SCOTTISH SALMON, <i>horseradish cream, pickled shimeji mushrooms, buckwheat kasha (Gf)</i>	£11.5

MAINS

DRY-AGED STOKES MARSH FARM RIBEYE STEAK, <i>green peppercorn sauce, confit garlic, chunky chips, house salad (Gf)</i>	£34
PAN-FRIED STONE BASS AND PRAWNS, <i>black venus rice, samphire, crispy seaweed, shellfish velouté (Gf)</i>	£26
CORN FED CHICKEN BREAST, <i>pommes aligot, kale, chorizo crumble, red wine jus (Gf)</i>	£25.5
WILTSHIRE BEEF BURGER, <i>baby gem, tomato, onion jam, house coleslaw, fries</i> <i>(add smoked crispy bacon £1.75, Somerset cheddar £1)</i>	£19.5
BEER BATTERED CORNISH FISH & CHIPS, <i>crushed peas, tartare sauce, lemon</i>	£19.5
PAN-FRIED GNOCCHI, <i>king oyster mushrooms, Jerusalem artichokes, Parmesan and cep mushroom velouté (Av. Vg)</i>	£20
WILTSHIRE LAMB RUMP, <i>Gratin dauphinoise, cauliflower, cavolo nero, lamb jus (Gf)</i>	£30
SCOTTISH HALIBUT, <i>sautéed salsify, pork lardons, braised chicory, vitelotte potatoes, herb beurre blanc (Gf)</i>	£30

SIDES

FRIES (Vg, Gf), SWEET POTATO FRIES (Vg, Gf), CHUNKY CHIPS (Vg, Gf) / ADD TRUFFLE AND PARMESAN (Gf)	£5.5/£6.5
GREEN BEANS, <i>shallots (Vg) (Gf)</i>	£6
HOUSE SALAD, <i>chive, mixed leaves, cherry tomatoes, pickled carrot, cucumber, French vinaigrette (Vg, Gf)</i>	£6
ROAST ROSEMARY AND GARLIC NEW POTATOES (V) (Gf)	£6
CREAMED SPINACH, <i>garlic (V) (Gf)</i>	£6

V: Vegetarian Vg: Vegan Gf: Gluten free Av.Gf / Vg: Available Gluten free / Vegan please ask your server

PLEASE ADVISE A MEMBER OF THE TEAM OF ANY DIETARY REQUIREMENTS OR ALLERGIES. **SOME DISHES MAY CONTAIN NUTS.**

A DISCRETIONARY SERVICE CHARGE OF 12.5% WILL BE ADDED TO YOUR BILL AND DISTRIBUTED TO THE TEAM. PLEASE ASK A MEMBER OF THE TEAM FOR MORE INFORMATION.