

Drinks

Winter Spritz - Tarquin's "Figgy Pudding" gin, apple juice, cinnamon syrup, topped with prosecco £8.95 Boodles Mulberry Gin & Fever-Tree Lemon Tonic - over ice with a lemon garnish £8.50 Boulevardier - A twist on the classic Negroni, made with Bulleit Bourbon in place of gin, mixed in equal parts with Campari & Sweet Vermouth for a more harmonious blend £8.50

Espresso Martini - "Mr Black" cold brew coffee liqueur, Smirnoff vodka, espresso £8.50

N i b b l e s

Mixed Olives v ve NGI £4.50 Houmous, Oils & Focaccia v ve £6.00 Honey Glazed Chorizo NGI £5.50

STARTERS & SHARERS

French Onion Soup - cheddar & herb topped crouton V VEO NGO	£7.50
Chicken Liver Pâté - apple & cranberry glaze, crunchy olive oil croutons NGO	£8.50
Hot Smoked Salmon & Cream Cheese Bon Bons - red pepper dressing NGI	£8.00
Sea Salt & Black Pepper Squid - garlic mayonnaise dip	£8.50
Creamy Garlic Button Mushrooms - crumbled Stilton, toasted malted bloomer V NGO	£8.25

CLASSIC MAINS

The "Nibley" Chicken - mushroom, bacon & tarragon sauce, honey glazed carrots, seasonal greens	£18.50
sautéed new potatoes NGO	
Cider Braised Pork Belly - dauphinoise potatoes, seasonal greens, carrot purée, cider & thyme jus NGI	£20.50
Pan Fried Sea Bass Fillet - sautéed potatoes, chorizo, shallot & garlic shredded sprouts, hollandaise sauce N	igi £20.50
Wild Mushroom & Tarragon Risotto - crispy curried shallots, Gran Levanto shavings,	£17.00
garlic bread vo veo NGO	

GRILL SELECTION

West Country Steaks	8° ^z Rump	£24.50
Slow roasted tomato, garlic & rosemary mushroom, onion rings, thick cut chips NGO	10^{oz} Sirloin	£30.00
Stilton Sauce NGI £3.00 Peppercorn & Brandy Sauce NGI £3.00		
Prime British Beef Burger - bacon jam, cheddar, Dijon mayo, gem lettuce, tomato, thick cut	chips NGO	£17.50
Grilled Chicken & Mozzarella Burger - gem lettuce, tomato, pesto, aioli, thick cut chips	NGO	£17.50
Vegan Bean Burger - rocket & radicchio, hummus, sriracha, tomato salsa, thick cut chips v veo		£16.00

Pub Favourites

10° ^z Beer-Battered Cod & Chips - garden peas, salad garnish, tartare sauce NGO	£18.00
Chef's "Pie of the Day" - fresh market vegetables, gravy on the side, your choice of mash or thick cut chips	£17.00
Honey Glazed Wiltshire Ham - brace of fried eggs, coleslaw, salad, thick cut chips NGO	£16.00
Beef Lasagne al Forno - rich tomato & basil sauce, garlic bread, salad garnish	£16.00

Side Dishes

Thick Cut Chips | Garlic Bread | Seasonal Greens | Side Salad | Onion Rings | Mashed PotatoAll £4.00Cheesy Chips | Cheesy Garlic Bread | Sweet Potato Fries | DauphinoiseAll £5.00



Desserts

Homemade Cheesecake of the Day - Marshfield Farm "Very Vanilla" ice-cream v NGO	£8.00
Belgian Chocolate & Salted Caramel Brownie - Marshfield Farm "Very Vanilla" ice-cream v	£8.50
Sticky Toffee Pudding - toffee & vanilla custard v	£8.00
Hot Chocolate Fudge Cake - Marshfield Farm "Very Vanilla" ice-cream v	£8.00
Bramley Apple Crumble - custard or Marshfield Farm "Very Vanilla" ice-cream V NGO	£7.5 0
Cheeseboard - Clawson Stilton, French brie, mature Cheddar, frozen grapes, red onion chutney, biscuits	£10.00
Boozy Affogato - Marshfield Farm "Salted Caramel" ice-cream, double espresso, Frangelico liqueur, crushed Biscoff biscuit v veo	£8.50
Marshfield Farm Ice-Cream Sundae - from the farm circa 8 miles away V VEO NGO THREE SCOO	PS - £8.00

Very Vanilla | Chocolate Heaven | True Coffee | Salted Caramel | Mint Choc Chip Vegan Salted Caramel | Mango Sorbet | Lemon Sorbet

LUNCHTIME MENU

Available till 2pm, weekdays & Saturdays

FIXED PRICE LUNCH

Two Courses £18.00 THREE COURSES £22.50

STARTERS

Soup of the Day V VEO NGO Chicken Liver Pâté Sautéed Stilton & Garlic Mushrooms v NGO

MAIN COURSES

Honey Glazed Ham, Fried Egg & Chips NGO Beer Battered Cod, Peas & Chips NGO Lasagne al Forno Risotto of the Day vo veo NGI

Desserts

Cheesecake of the Day V VEO NGO Hot Chocolate Fudge Cake V NGI Bramley Apple Crumble V NGO

DIETARY INFO

v Vegetarian vo Vegetarian OPTIONAL VE Vegan VEO Vegan OPTIONAL NGI No gluten-containing ingredients NGO No gluten-containing ingredients OPTIONAL Full allergen information is available upon request and on our website. We take steps to minimise the risk of cross contamination, however we do not have specific allergen-free zones in our kitchens and it is **NOT** possible for us to guarantee separation of all allergens.

We apply a discretionary 10% service charge which is shared amongst all kitchen and serving staff, including those that have looked after you today. If, for whatever reason, you would like this service charge removed, please just ask a member of the team.

PLOUGHMAN'S

Honey glazed Wiltshire ham or cold roasted beef, with Cheddar cheese or Stilton, caramelised red onion chutney, piccalilli, pickled onions, beetroot pickled egg, freshly baked ciabatta, salad, coleslaw and apple slices NGO £12.95

JACKET POTATOES

Salad garnish & coleslaw

Bacon. Cheddar Cheese & Mushroom NGI £8.25 Honey Glazed Ham & Cheese NGI £8.25 Tuna & Red Onion Mayonnaise NGI £8.00 Baked Beans & Cheese v NGI £7.50

CIABATTA & SANDWICHES

Your choice of either rustic ciabatta or thick cut malted granary sandwich, served with our homemade coleslaw and a salad garnish

ADD SEASONED CHIPS +£3.00

ADD SWEET POTATO FRIES +£4.00

Cold Roast Beef & Horseradish NGO £9.00

Bacon, Cheddar & Mushroom £8.00

Fish Goujons & Tartare Sauce £8.00

Cheddar Cheese & Caramelised Red Onion Chutney NGO £8.50

Bacon, Brie & Cranberry NGO £7.50

Tuna & Red Onion Mayonnaise NGO £8.00