



## SUMMER DRINKS

Pimm's & Lemonade Glass £6.95 or Jug £19.95 Thatcher's "Stan's Big Apple" Cider £5.65  
Aperol Spritz £8.50 Limoncello Spritz £8.50 Campari "Blood Orange" Spritz £8.50

## NIBBLES

Mixed Olives **V VE NGI** £4.50 Houmous, Oils, Focaccia & Sourdough **V VE** £5.95  
Honey Glazed Chorizo **NGI** £5.50

## STARTERS

Chef's Soup of the Day - sourdough baguette, Cornish salted butter **VO VEO NGO** £7.50  
Ham Hock Terrine - piccalilli, toasted sourdough **NGO** £8.50  
Smoked Duck Breast, Chive & Mustard Potato Salad - pickled radish, redcurrant balsamic **NGI** £9.00  
Pork Belly & Mature Cheddar Croquettes - honey & sriracha glaze £8.00  
Sea Salt & Black Pepper Squid - garlic mayonnaise dip, grilled lemon £8.50  
Creamy Sautéed Stilton & Garlic Mushrooms - sea salt & rosemary focaccia **V VEO NGO** £8.25

## SHARERS

Rosemary & Honey Baked Camembert - red onion marmalade, sourdough baguette **V NGO** £15.50  
Spanish Cured Meats - Serrano ham, chorizo, lomo, houmous, cornichon, olives, sea salt & rosemary focaccia £17.00

## PUB FAVOURITES

10<sup>oz</sup> 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  
Chicken & Bacon Caesar Salad - croutons, gem lettuce, anchovies, Caesar dressing **NGO** £15.50

## CLASSIC MAINS

The "Nibley" Chicken - mushroom, bacon & tarragon sauce, honey glazed carrots, seasonal greens £17.00  
sautéed new potatoes **NGO**  
Cider Braised Pork Belly - Dauphinoise, seasonal greens, carrot purée, cider & thyme jus **NGI** £19.50  
Sea Bass Fillets - white wine & chive sauce, crispy crushed new potatoes, seasonal greens **NGI** £20.00  
Risotto of the Day - Gran Levanto tuile, garlic sourdough bread **VO VEO NGO** £16.50

## GRILL SELECTION

28 Day Dry-Aged Steaks - slow roasted tomato, grilled field mushroom, roquette & Parmesan, onion rings and seasoned chips **NGO** 8<sup>oz</sup> RUMP £23.95  
10<sup>oz</sup> SIRLOIN £29.00  
Stilton Sauce **NGI** £3.00 Peppercorn & Brandy Sauce **NGI** £3.00  
Prime British Beef Burger - crispy bacon, cheddar cheese, Dijon mayo sauce, 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 mayo, tomato salsa, thick cut chips **V VEO** £16.00

## SIDE DISHES

Thick Cut Chips | Garlic Bread | Seasonal Greens | Side Salad | Onion Rings ALL £4.00  
Cheesy Chips | Cheesy Garlic Bread | Sweet Potato Fries | Dauphinoise ALL £5.00



## DESSERTS

<b>Homemade Cheesecake of the Day</b> - Marshfield Farm "Very Vanilla" ice-cream <b>v NGO</b>	£8.00
<b>Eton Mess</b> - whipped double cream, meringue pieces, seasonal berries, strawberry sauce, fresh mint garnish <b>v NGI</b>	£8.50
<b>Rich Chocolate &amp; Sour Cherry Brownie</b> - chocolate sauce, Marshfield Farm "Very Vanilla" ice-cream <b>v</b>	£8.50
<b>Bramley Apple Crumble</b> - custard or Marshfield Farm "Very Vanilla" ice-cream <b>v NGO</b>	£7.50
<b>Elderflower Panna Cotta</b> - macerated strawberries, almond & pumpkin seed crumble <b>v NGI</b>	£8.00
<b>Cheeseboard</b> - Clawson Stilton, French brie, mature Cheddar, frozen grapes, red onion chutney, biscuits	£10.00
<b>Boozy Affogato</b> - Marshfield Farm "Salted Caramel" ice-cream, double espresso, Frangelico liqueur, crushed Biscoff biscuit <b>v VEO</b>	£8.50
<b>Marshfield Farm Ice-Cream Sundae</b> - straight from the farm circa 8 miles away <b>v NGO</b> <b>THREE SCOOPS</b> -	£7.95
VERY VANILLA   CHOCOLATE HEAVEN   TRUE COFFEE   SALTED CARAMEL   MINT CHOC CHIP VEGAN VANILLA   VEGAN SALTED CARAMEL   MANGO SORBET   LEMON SORBET   RASPBERRY SORBET	

## LUNCHTIME MENU

Available till 2pm, weekdays & Saturdays

### FIXED PRICE LUNCH

ONE COURSE £13.50 TWO COURSES £18.00 THREE COURSES £22.50

#### STARTERS

Soup of the Day **v VEO NGO** Ham Hock Terrine

Creamy Sautéed 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** Classic Eton Mess **v NGI**

Bramley Apple Crumble **v NGO**

## BAGUETTES & SANDWICHES

Your choice of either rustic sourdough baguette 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

Fish Fingers & 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

Coronation Chicken **NGO** £8.25

## PLOUGHMAN'S

Honey glazed Wiltshire ham or cold roasted beef, with Cheddar cheese or Stilton, caramelised red onion chutney, piccalilli, pickled onions, hard boiled egg, sourdough baguette, 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

Coronation Chicken **NGI** £8.25

Baked Beans & Cheese **v NGI** £7.50

**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.