

DRINKS

- Autumnal Spritz** - Tarquin's Cornish Dry 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

NIBBLES

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

STARTERS & SHARERS

- 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 Bons Bons - honey & sriracha glaze NGI £8.00
Sea Salt & Black Pepper Squid - garlic mayonnaise dip, grilled lemon £8.50
Sautéed Stilton & Garlic Mushrooms - sea salt & rosemary focaccia v VEO NGO £8.25
Rosemary & Honey Baked Camembert - red onion marmalade, sourdough baguette v NGO £15.50

CLASSIC MAINS

- The "Nibley" Chicken** - mushroom, bacon & tarragon sauce, honey glazed carrots, seasonal greens sautéed new potatoes NGO £17.00
Cider Braised Pork Belly - dauphinoise potatoes, seasonal greens, carrot purée, cider & thyme jus NGI £19.50
Pan Seared Sea Bass - velouté, herb crushed new potatoes, seasonal greens NGI £19.00
Risotto of the Day - Gran Levanto shavings, garlic sourdough bread VO VEO NGO £16.50

GRILL SELECTION

- West Country Steaks** - kale, tobacco onions, café de Paris butter, jus, thick cut chips NGO 8^{oz} RUMP £23.50
 10^{oz} SIRLOIN £29.00
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 vegan mayo, tomato salsa, thick cut chips v VEO £16.00

PUB FAVOURITES

- 10^{oz} **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 Potato** ALL £4.00
Cheesy Chips | Cheesy Garlic Bread | Sweet Potato Fries | Dauphinoise ALL £5.00

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.



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
Bramley Apple Crumble - custard or Marshfield Farm "Very Vanilla" ice-cream v NGO	£7.50
Elderflower Panna Cotta - macerated strawberries, almond & pumpkin seed crumble v NGI	£8.00
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 SCOOPS - £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

ONE COURSES £13.50

TWO COURSES £18.00 THREE COURSES £22.50

STARTERS

Soup of the Day v VEO NGO

Ham Hock Terrine

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

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

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

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, 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

Baked Beans & Cheese v NGI £7.50