

## **TO START**

Marinated olives, sun blushed tomatoes and feta (v) – 4.75

Baked Focaccia with pesto and olive oil (v) – 4.75

Homemade soup of the day with rustic bread – 6.25

Burrata, virgin olive oil, mint and chilli with sour dough toast – (v) 6.50

Duck & Fig terrine with apple, date and tamarind chutney served with toasted bread - 8.50

King prawns cooked in garlic butter with fresh tomato and basil, topped with a parmesan breadcrumb crust and served with rustic bread 9.50

## **BOARDS AND SALADS**

Baked Camembert with garlic and herbs, rustic bread and vegetable sticks (v) – 13.00

Antipasti – selection of cured meats, Manchego cheese, olives, sun-blushed tomatoes, oil and balsamic vinegar with Garlic bread 14.50

Caesar Salad – romaine lettuce, croutons, hard Italian style vegetarian cheese, free range egg (v) – 11.00

**Add free range grilled chicken breast and crispy pancetta for an extra - 4.50**

Spinach, walnut and poached pear salad with crumbled Stilton and balsamic dressing (v) - 12.50

## **MAIN COURSES**

Roast Topside of Beef, Yorkshire pudding, roast potatoes, seasonal vegetables & gravy – 8.50/13.95

Roast Leg of Lamb, Yorkshire, roast potatoes, seasonal vegetables & gravy – 8.50/13.95

Roast rolled belly of Pork with sausage stuffing, Yorkshire pudding, seasonal vegetables & gravy – 8.50/12.95

Roast Supreme of Chicken, Yorkshire pudding, roast potatoes, seasonal vegetables & gravy – 8.50/12.95

Peanut, cashew and almond nut roast, Yorkshire pudding, roast potatoes, seasonal vegetables & gravy (V) - 11.95

Fish of the day coated in Wadworth Beer batter with pea puree, lemon, chunky chips and tartare sauce – 14.00/8.50

Beetroot and Goats cheese filled tortellini tossed in wilted spinach, tomato and mascarpone sauce (v) – 8.50/13.00

## **SIDE ORDERS**

Chunky Chips – 3.75

Wadworth beer battered onion rings – 3.75

Rocket, tomato & hard Italian style vegetarian cheese salad – 4.75

Rustic garlic bread – 4.00

Rustic garlic bread with cheese – 5.00

## **PUDDINGS**

All at 6.50

Chocolate brownie with crushed walnuts, vanilla ice-cream and chocolate sauce (v)

Seasonal fruit crumble with a crunchy oat topping with custard (v)

Pear frangipane tart served with ginger ice cream (v)

Vanilla crème Brulee with a spiced homemade shortbread and mulberry sorbet (v)

Sticky toffee pudding with rich toffee sauce & vanilla ice cream (v)

3 scoops of Marshfield Ice cream or Sorbet selection

Affogato – Vanilla ice cream with a shot of espresso and pistachio short bread

## **CHEESES**

Selection of local cheese with a selection of biscuits, apple, grapes, celery & chutney – 9.00

## **HOT DRINKS**

Latte, Flat White or Cappuccino

Espresso or Double Espresso

Americano or Decaffeinated Americano,

Hot Chocolate

Breakfast or Fruit Teas