

# - LUNCH -

## NIBBLES

**Fish Goujons**, tartar sauce | **Potato Bravas**, Smoked Tomato and Red Pepper Sauce, Garlic Mayo  
**Hummus & Olives**, pitta bread | **Pigs in Blankets**, dijon mayonnaise  
**BBQ Ribs** | **Pork and Apple Sausage Rolls**, English Mustard  
 £6 Per Plate or 3 Plates For £15

## STARTERS

<b>Chef's Soup</b> Crusty rolls, butter (gf) (Vv)	£8.5	<b>Classic Prawn Cocktail</b> Gem lettuce, Marie Rose, lemon, brown bread	£10.5
<b>Ham Hock &amp; Pea Terrine</b> Piccalilli, toasted sourdough, rocket salad	£10.95	<b>Smoked Mackerel Mousse</b> Toasted sourdough, Rocket and Pinenut Salad	£8.5
<b>Pulled Brisket Croquette</b> Dijon Mustard Mayo, Pickled Shallots	£10.95	<b>Wild Mushroom Risotto</b> Truffle Oil, Rocket and Parmesan (gf, ve, df)	£9.25/Main £19

## MAINS

### FROM THE GRILL

<b>Steak Frites</b>	£19
Add roasted tomato or roasted mushrooms	£1.75 each
Peppercorn, blue cheese, truffle hollandaise (gf)	£3.5 each
<b>6oz Beef Burger</b>	£16
<b>Cajun Chicken Burger</b>	£16
Guacamole, Caramelised Onion	
<b>Moving Mountain Plant Based Burger (ve)</b>	£16
All burgers come with gem lettuce, tomato, gherkin, red onion, burger slaw, burger sauce & fries, toasted bun	
Add American cheese, unsmoked bacon	£1.75 each

### SALADS

<b>Caesar Salad</b> Baby gem lettuce, anchovies, croutons, dressing	£8.75/Main £16.75
Add Chicken or bacon	£2.95

<b>Mac and Cheese</b> Herb Crumb	£16
Add Crispy Bacon or Pulled Brisket	£2.5 each

<b>Cumberland Sausage</b> Creamy mash, caramelised onion gravy, crispy onions (gf)	£16
<b>Honey &amp; Mustard Roast Ham</b> Sherston barn eggs, fries (gf) (df)	£15
<b>BBQ Ribs</b> Sweet Potato Wedges, Corn on the Cob, Coleslaw (gf)	£20
<b>Corned Beef Hash</b> Fried Egg, Caramelised Red Onion	£16.5
<b>Fish &amp; Chips</b> Tartare sauce, lemon	£17
<b>Pie Of The Day</b> Mash, buttered green veg, jus	£20

## PUDDINGS

<b>Lemon Rice Pudding</b> Rhubarb Compote	£8.25	<b>Maple and Pecan Brownie</b> Maple Syrup, Vanilla Ice Cream, Honeycomb	£8.25
<b>Sticky Toffee Pudding</b> Salted toffee sauce, salted caramel ice cream (gf)	£8.25	<b>White Chocolate and Pistachio Panna Cotta</b> Raspberry Sauce and Pistachio Crumb	£8.5
<b>Affogato Parfait</b> Coffee and Rum Syrup and Amaretti Biscuit Crumb	£8.5	<b>Dolcetti Ice Cream &amp; Sorbet</b> 2 Scoops	£4.5
<b>Artisan Cheese Board</b> Mature cheddar, stilton, brie, crackers, grapes, chutney	£12	Strawberry clotted cream, honeycomb, chocolate, funny banana, salted caramel, vanilla Vegan vanilla (gf)(Ve), cookies & cream (contains gluten),	
		Sorbets –lemon, orange, blackcurrant, mango, strawberry guava (ve) (gf)	

Disbes may contain nut/nut derivatives. Fish dishes may contain bones. If you have any food allergies or food intolerances please ask a member of waiting staff about the ingredients in your meal before placing your order. Please note that a 10% discretionary gratuity is added to all tables



## - WINES -

CHAMPAGNE	125 ml	200 ml	75 cl
<b>Joseph Perrier Brut NV, France.</b> <i>Soft and delicate with great complexity.</i>	9.00		50.00
<b>Veuve Cliquot Yellow Label NV, France.</b> <i>Full-bodied and richly flavoured.</i>			85.00
<b>Bollinger, France.</b> <i>Made from first-run juice, a full-bodied Champagne.</i>			97.00
<b>Veuve Cliquot Rose NV, France.</b>			89.00
SPARKLING	125 ml	200 ml	75 cl
<b>Chio Prosecco, Italy.</b> <i>Fresh and light with balanced acidity and body.</i>	7.00		27.00
<b>Freixenet Prosecco, Spain.</b>		9.00	
WHITE	175 ml	250 ml	75 cl
<b>Andes Peak Sauvignon Blanc, Chile.</b> <i>Fresh pear with twist of gooseberry.</i>	5.90	7.70	24.50
<b>Vivoli Pinot Grigio, Italy.</b> <i>Pear and citrus notes.</i>	5.80	7.60	22.00
<b>19 Crimes Chardonnay, Australia.</b> <i>Ripe tropical fruit aromas.</i>	6.50	8.40	26.00
<b>Fairway Chenin Blanc, South Africa.</b> <i>Flavours of guava, apple and pear.</i>	5.90	7.70	24.00
<b>Rongopai Sauvignon Blanc, New Zealand.</b> <i>Good structure with a long spicy finish.</i>	8.20	10.95	32.50
<b>Macon Villages, France.</b> <i>Full buttery wine with nutty notes.</i>			29.00
<b>Ropiteau Chablis, France.</b> <i>Elegant dry wine with well-balanced acidity.</i>			33.00
<b>Chateau Thauvenay Sancerre, France.</b> <i>Lemons &amp; fine herbal notes.</i>			39.00
<b>Schieferkopf Riesling Alsace, France.</b> <i>Golden colour citrus acidity and spice.</i>			25.00
RED	175 ml	250 ml	75 cl
<b>Solar Viejo Tempranillo, Spain.</b> <i>Aromas of cherries, plums and sloe's.</i>	5.90	7.70	25.00
<b>Andes Peak Merlot, Chile.</b> <i>Aroma of cedar and plums.</i>	5.90	7.70	24.50
<b>Tall Horse Shiraz, South Africa.</b> <i>Wildberry flavours and oak spice.</i>	6.30	8.40	26.00
<b>Solar Viejo Rioja Reserva, Spain.</b> <i>Ripe fruit flavours, well, structured tannins.</i>	7.80	10.40	31.00
<b>La Cour Des Dames Mourvedre, France.</b> <i>Fruits and acacia aroma, liquorice hint.</i>	7.90	9.10	29.00
<b>J Buchon Reserva Malbec, Argentina.</b> <i>Rich and full bodied, great value for money.</i>	5.90	7.70	24.00
<b>Tall Horse Pinotage, South Africa.</b> <i>Soft and medium bodied with silky tannins.</i>			25.00
<b>Chateau Beauchene Chateauneuf-du-Pape, France.</b> <i>Black cherries, vanilla, cedar.</i>			51.00
<b>Gabbiano Chianti Classico, Italy.</b> <i>Cherry blossom, red and black fruit, cinnamon.</i>			30.00
<b>Casa Ferrierinha Esteva, Portugal.</b> <i>Warm notes of cedar and tobacco.</i>			28.00
ROSE	175 ml	250 ml	75 cl
<b>Canyon Road White Zinfandel, USA.</b> <i>Floral summer orchard aromas.</i>	5.90	7.70	23.00
<b>La Promenade Cote du Provence Rose, France.</b> <i>Light pink in colour.</i>	7.10	9.40	28.00

