



### *Refreshers*

British Royale, Aperol Spritz or why not try  
a pint of Game of Stones ... the perfectly  
refreshing start to your meal

### *Nibbles*

Rustic breads and olives - v 4.95  
Scotch duck egg - 5.75  
Charred cauliflower in a hot chilli sauce - vg 4.95

### *To Start*

Smoked fish duo of trout and mackerel with a cucumber salad and squid ink mayonnaise - 8.95  
Spinach, walnut and Stilton tart on creamed leeks - v 6.95  
Wild game, pancetta and prune terrine with sourdough toast and fig relish - 8.50  
Baked honey feta on a warm potato, black olive and roasted pepper salad with basil oil - v 6.95  
Confit duck bonbons with pea purée and charred clementine - 8.25  
Sharer of smoked salmon, tiger prawns, salt & pepper squid, beer battered fish goujons, tartare sauce & lemon - 18.95

### *To Follow*

Braised short rib of beef with parmesan and mustard mash, roasted heritage carrots and wild mushroom jus - 19.50  
Walter Rose butchers faggots in a rich onion gravy on creamy mashed potatoes with seasonal greens - 11.75 / 8.95  
Confit duck leg with dauphinoise potatoes, roasted root vegetables and a port, cherry & thyme sauce - 16.50  
Catch of the day in a Wadworth 6X Gold beer batter served with mushy peas, chips and tartare sauce - 14.95 / 9.95  
Grilled halibut with salmon gravadlax on creamed cabbage with crispy pancetta - 19.95  
Home-cooked honey and mustard glazed ham with free-range eggs, slow-roasted tomato and chips - 13.50  
Meatless Farm burger, avocado, spinach, tomato, beetroot & horseradish relish, crispy dill pickle & fries - vg 13.50  
Seared venison loin, braised red cabbage infused with orange and thyme & bacon bread and butter pudding - 19.50  
Wild mushroom, celeriac, chestnut and Wellington served with seasonal vegetables, roast potatoes and gravy - v 16.95

Roasted root vegetables - v 4.00  
Wadworth 6X Gold battered onion rings - v 4.00  
Honey and thyme roasted carrots - v 4.00

Cheesy chips - v 4.50  
Chips - v 4.00  
Skinny fries - v 4.00

### *To Finish*

Choose 3 scoops from our selection of dairy ice-cream and sorbet - please ask us for more details - v 6.95  
Baked chocolate mousse with a berry compote and crème fraîche - v 6.95  
Brown butter treacle tart with nut brittle and ice-cream - v 6.95  
Coffee panna cotta with hazelnut praline - 6.95  
Gin and rhubarb cheesecake with ginger ice-cream - v 6.95  
Toffee apple crumble with Crème Anglaise - v 6.95