

Lunch Menu

Sandwiches Battered haddock goujons, tartare sauce, baby gem Chicken, bacon, mayonnaise, baby gem	8
Toasted sandwiches Wiltshire Ham, Cheddar, Dijon mustard Brie, bacon and cranberry Tomato, mozzarella, basil pesto Mushroom and stilton	10 10 10 10
Add a cup of soup or fries	2
Starters Wiltshire pork and black pudding scotch egg, mushroom ketchup (df) Twice baked aged cheddar cheese souffle, creamed leeks, salad (v) Pan fried wild mushrooms, toasted focaccia, fried beechwood farm egg (v) Crispy whitebait, tartare sauce, mixed salad (gf) Ham and cheese croquettes, mustard mayo, dressed salad Tomato and mascarpone soup, cheesy crouton, chilli oil House focaccia, mixed olives, olive oil and balsamic	8 8 8 7 8 8
Mains Wiltshire Ham, Chunky chips, Portobello mushroom, Fried eggs, (gf,df) 3B battered Cornish haddock, crushed peas, tartare sauce, chunky chips Rose and Crown burger, cheddar cheese, smoked bacon, brioche bun, burger sauce, skinny fries Mushroom, spinach and blue cheese pie, chunky chips, seasonal greens Slow cooked beef & stout pie, chunky chips, seasonal greens, gravy Slow cooked lamb shoulder shepherds pie, seasonal greens, gravy (gf) 8oz Flat iron steak, skinny fries, house salad, Peppercorn sauce (gf)	16 17 18 17 19 19
Sides (£4 each) Green vegetables Halloumi Fries French fries Mixed leaf salad Parmesan and truffle fries (5)	l
Desserts Marshfield Farm Ice Creams and Sorbets (per scoop) Sticky toffee pudding, salted caramel sauce, vanilla ice-cream Mascarpone and baileys crème brulee, almond biscotti Blackberry and Raspberry Pavlova Giant chocolate profiterole, vanilla ice cream, dark chocolate sauce Local Cheese selection, including cheddar, stilton, and brie, crackers and red onion chutney	2 7.5 7.5 7.5 7.5 9

Please be aware that although we strive to present quality gluten free dishes, we do keep wheat flour on site If you have any allergies or dietary requirements, please speak to a member of the team

Vegan dishes available upon request