

Mains

Pan-Fried Pork Medallions In A Wild Mushroom Stroganoff Sauce  
With A Touch Of Smoked Paprika, Served With Chive Mash Potatoes Topped  
With Crispy Black Pudding, And Seasonal Vegetables  
£16.95

Confit Of Gressingham Duck Leg  
Served With Braised Red Cabbage And Apples Served With A Plum And Orange  
Sauce And With Sweet Potato Fries  
£17.50

Slow Cooked Shank Of Lamb In Fine Herbs, Red Wine And Garlic  
With A Red Currant And Port Sauce  
Served With Celeriac And Parsnip Mash And Seasonal Vegetables  
£17.95

Tagliatelle Verdi  
Sauté Wild Mushrooms, Spinach With A Green Pesto Creamy Sauce Topped With  
Shaved Parmesan Cheese And Pesto Rocket Dressed Salad  
£13.50

Roasted Pheasant Supreme With, Baby Onions, Wild Mushrooms, Crispy  
Pancetta Rich Red Wine Sauce With A Hint Of Thyme Served With Dauphinoise  
Potatoes And Seasonal Vegetables,  
£15.95

PUB CLASSICS

Fresh Cornish Cod, in a Crispy Beer Batter  
with Mushy Peas, Hand Cut Chips and Tartar Sauce  
£12.95

Our Very Own Classic Beef burger, Topped with Pulled Pork, Monterey Jack  
cheese and B.B.Q Sauce, Served with Parmesan and Truffle Fries  
£12.50

Home Cooked Wiltshire Ham,  
served with a Brace of Fried Eggs, Hand Cut Chips  
With Peas or Salad  
£10.50

Crispy Whole Tail Scampi  
served with Hand Cut Chips, Peas and Tartar Sauce  
£11.50

8oz Sirloin Steak £19.50      8oz Rump Steak £14.50

Both served with hand cut chips, sautéed mushrooms, roast vine cherry  
tomatoes

Creamy Peppercorn sauce or  
Creamy Garlic mushrooms with a hint of brandy  
£2.50 Extra