

MENU

Nibbles

Artisan Bread Board

Locally baked bread selection, Netherend Farm butter, Extra virgin olive oil and aged balsamic £5 (extra butter/oil and vinegar £1)

Mixed Spanish Olives £4

To Start

Slow Cooked Moroccan Spiced Wiltshire Lamb Fritter

Smoked garlic and lime yoghurt, cucumber, red onion and mint salad, coriander oil £8

Twice Baked Tunworth Cheese Souffle

Aged parmesan and rich cheese sauce £8.50

Crisp Organic Stockbridge Mushroom Croquettes

Garlic and truffle mayonnaise and aged parmesan £7.50

Grilled Goats Cheese

Red wine poached pear, toasted hazelnut, truffle and honey dressing and Secretts Farm leaves £7

Greek Salad

Cucumber, vine tomato, Cos lettuce, Kalamata olives, barrel aged Feta cheese, lemon and mint vinaigrette £7 / £10

Mains

Slow Braised Belly of Wiltshire Pork

Cauliflower cheese puree, roasted cauliflower, dripping fondant potato, Secretts Farm greens and a cider and sage jus £20

Organic Stockbridge Mushroom Rigatoni Pasta

In a Creamy mushroom sauce with roasted butternut squash, sage brown butter dressing and aged parmesan £17

Pan Roasted Scottish Halibut

Smoked pancetta and white wine cream sauce, celeriac puree, roasted celeriac, hazelnut crumb and herb mashed potato £24

Cornish Cod Two Ways

Baked in Seaweed Butter and crispy goujon, roasted Secretts Farm hispi cabbage, warm tartare sauce and crushed new potatoes £20

Stokes Marsh Farm Chateaubriand (serves 2)

Dripping chips with truffle oil and parmesan, roasted Stockbridge mushroom, confit vine tomato and garlic and a garden herb butter £65

Side Dishes

£4 each

Dripping Chips or Skinny Fries add parmesan and truffle oil £1.50

Mixed salad

tomato, cucumber, red onion and mixed leaves

Buttered Vegetables Selection

Crushed New Potatoes with extra virgin olive oil

Crisp Beer Battered Onion Rings

Something Sweet

Classic Crème Brûlée

With homemade shortbread, poached pear and toasted almonds £7

Dark Chocolate Pot

Chocolate cremeux, caramelised hazelnut praline and salted caramel ice cream £8

Warm English Apple Crumble Tart

Vanilla ice cream and calvados syrup £7

Vanilla Bean Panacotta

Black currant jelly and hazelnut granola £7

Judes Ice Creams and Sorbet £2 per scoop

Vanilla, Strawberry and cream, salted caramel, chocolate,
raspberry sorbet, mango sorbet

Selection of English Artisan Cheeses

homemade chutney & biscuits £8

Tunworth

A modern British classic, creamy and robust with a long, savoury flavour,
handmade just down the road in Herriard Park Estate

Cropwell Bishop Blue Stilton

Creamy texture, nutty flavour with spicy notes

Mrs Kirkhams cheddar

The texture of Lancashire is moist, rich, crumbly and creamy - in fact locals
refer to it as "buttery crumble,"

Winslade

soft and gooey with floral, piney notes

Due to all of our dishes being cooked to order there may be a delay during busy period

All of our dishes are made on the Premises and may contain allergens not listed in the dish description. If you have any queries, please ask a staff member