



Starters

Foie Gras & Coq Au Vin Terrine, Prune Chutney £12

Smoked Salmon and Mussel Ravioli, Mussel and Parsley Sauce £8

South West Scallops, Celeriac Puree, Stornoway Black Pudding, Toasted Walnuts £14

Mains

10oz Sirloin or 6oz Fillet, Triple Cooked Fat Chips, Fried Wheatsheaf Egg or Peppercorn Sauce £28

Butcombe Beer Battered Cod & Skinny Chips, Crushed Peas, Tartar Sauce £15

Homemade Beef Burger, Mature Cheddar or Blue Cheese, Skinny Chips £15

Pan Roasted Halibut, Pomme Anna, Confit Chicken Wings, Wild Mushrooms £21

Loin of Wiltshire Venison, Potato Fondant, Cherry Jus, Beetroot Ketchup £25

Pheasant Ballontine, Mashed Potato, Crisp Bacon, Chestnuts £18

Sides £4

Skinny Chips - Roasted Carrots -

Mixed Leaf Salad, Sun Blushed Tomatoes & Olives - Rosemary Roasted New Potatoes

Puddings

Warm Treacle Tart, Cinnamon Ice Cream £8

Dark Chocolate Fondant, Salted Caramel Ice Cream £9

Selection of Homemade Ice Creams and Sorbets £6

Selection of British Cheeses, Biscuits, Homemade Chutney £11

Coffee and Handmade Petit Fours £5.5

-0- Daily Market Menu -0-

Two Courses £20, Three Courses £26

Starters

Wild Mushroom Soup, Truffle Oil

Lamb and Pheasant Terrine, Cranberry and Red Onion Marmalade

Mains

Fillets of Sea Bass, Leek and Dill Risotto

Braised Blade of Beef, Watercress and Blue Cheese Croquettes, Mashed Potato

Puddings

Lemon Posset, Shortbread Biscuit, Berry Compote

Warm Chocolate Brownie, Vanilla Ice Cream

