



LUNCH

Available Wednesdays - Saturdays

SNACKS

Padron Peppers VG £6.50

Turmeric Hummus chilli oil, crispy lentils, naan V £6.50

Halloumi hot honey V £7

Olives VG £4

SMALL PLATES

Pork Belly mango, sweet chilli £9

Chicken Caesar anchovy, parmesan, crouton £8.50/£14

Baked King Prawns garlic, chilli, bread £10

Today's Soup bread V/VG £7

Baked Camembert walnut, chutney, bread V £12

MAINS

Wiltshire Ham

chips, fried eggs £15

Moroccan Vegetable Tagine

flatbread, almonds VG £16

Otter Ale Fish and Chips

mushy peas, red onion tartare £16

Fish of the Day £19.50

8oz Sirloin £24

mushroom, chips, onion rings

Spinach and Basil Burger

salad, fries VG £15

Beef Burger

bacon, cheddar or stilton, salad, fries, coleslaw £16

For any allergen information please ask a member of our team. We do operate an open kitchen and although every care is taken we cannot eliminate the possibility of cross contamination of allergens.

A 10% discretionary service charge is added to your bill.



SIDES

House Salad honey mustard dressing V £5

Sauteed Garlic Mushrooms V £5

Fries VG £4

Thick Cut Chips VG £4

Sweet Potato Fries VG £4

SANDWICHES

Bacon, Brie & Cranberry £9

Sausage and Red Onion Chutney £9

Cheese and Coleslaw V £8

Egg Mayonnaise V £8

Beetroot and Carrot Falafel Wrap sweet chilli VG £8

DESSERTS

Apple and Blackberry Crumble custard V £8

Double Chocolate Brownie berry compote, vanilla ice cream V £7

Affogato espresso, vanilla ice cream, cocoa V/VG £7

Sticky Toffee Pudding vanilla ice cream V £7

Dirty Chai Brulee shortbread V £7

Cheese Board cheddar, stilton, brie, crackers, red onion chutney V £10

Ice Cream chocolate, strawberry, vanilla, salted caramel, vegan chocolate or vegan vanilla
V/VG £6.50

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