



House Aperitifs £10

Adonis – Fino Sherry, Sweet Vermouth & Orange Bitters

The Reverend's Negroni- Winter Gin Liqueur, Campari & Sweet Vermouth

Tanqueray Almond – London Dry Gin, Amaretto, Lime & Cherry

Nocellara Olives	(v)	5
Marinated Italian Olives	(v)	4
Otis & Belle Sourdough	(v)	4
Padron Peppers & Sea Salt	(v)	8
Fried Sprouts, Lime, Chilli & Honey Dressing	(v)	8
Beer Battered Scallops & Chili Jam Dip		12
White Bait & Tartare Sauce		10
Arancini & Walnut Pesto	(v)	8
Cured Meats, Pickles & Sourdough		12
Devilled Lambs Kidneys on Sourdough Toast		10
Seared Scallops, Rosemary, Smoked Bacon & Samphire		16
Torched Smoked Salmon Pavé, Crispy Capers, Watercress & Fresh Horseradish		12
Chopped Sirloin Steak Tartare, Cacklebean Egg Yolk, Parmesan & Cornichons		14
Wild Mushrooms on Sourdough Toast, Fried Cacklebean Egg	(v)	10
Heritage Beets, Blood Orange & Fennel Salad	(v)	10
Wild Mushroom Risotto, Rosemary, Shaved Parmesan & Truffle	(v)	16
Cauliflower Steak, Walnut & Caper Salsa, Parsley & Shallot Salad	(v)	16
Brined Brick Chicken, Chimichurri, Burnt Lemon & Charred Purple Sprouting		21
Pan Seared Pollock, Charred Hispi Cabbage with Nduja, Caper & Pickled Shallots		22
Confit Duck Leg, Walnut Pesto, Roasted Turnips with Garlic & Parmesan Breadcrumbs		24
Today's Pie, Creamed Mash, Sautéed Cavolo Nero, Anchovy, Capers & Garlic (For 2)		36
Venison Loin, Sautéed Sprouts, Smoked Bacon, Wild Mushrooms & Blackberries		28
Beer Battered Fish & Hand Cut Chips, Smashed Peas & Tartare Sauce		17
Double Cheeseburger, Pickles, Lettuce, Onion, Secret Sauce & Fries		16
220g Flat Iron Steak		22
300g Hand Cut Sirloin Steak		29
400g Hand Cut Sirloin Steak		36
Steaks are Served with Fries, Parsley, Shallot & Salad		
Chimichurri, Walnut Pesto, Café De Paris Butter, Black Garlic & Miso Butter, or Red Wine Sauce		2
Fries	(v)	4
Chunky Chips	(v)	4
Truffle Parmesan Fries	(v)	6
Charred Purple Sprouting, Burnt Lemon	(v)	6
Roasted Turnips with Garlic & Parmesan Breadcrumbs	(v)	6
Charred Hispi Cabbage with, Nduja, Capers & Pickled Shallot		6
Sautéed Cavolo Nero, Anchovy, Garlic & Capers	(v)	6
Parsley, Shallot Watercress Salad	(v)	4
Creamed Mash	(v)	5

An optional 12.5% service charge will be added to your bill. All of which goes to the team.

(V) Vegetarian. Gluten – Most dishes can be adapted to be gluten free. Some dishes on our menu contain traces of nuts and/or other allergens if you are unsure, please ask a member of the team.

Game Dishes May Contain Shot

Cask

	Half	Pint
3B, Arkells Brewery, Wiltshire, England, 4%	2.10	4.40
Wiltshire Gold, Arkells Brewery, Wiltshire, England, 3.7%	2.05	4.30
Hoperation IPA, Arkells Brewery, Wiltshire, England, 4.2%	2.25	4.60
Yellow Hammer Cider, Cotswold Cider Company, England, 6%	2.25	5.60

Draught

Malthouse Craft Lager, Wiltshire, England, 4.2%	2.40	5.10
Staropramen, Prague, Czech Republic 5%	2.85	6.00
Pioneer IPA, Wiltshire, England, 3.8%	2.45	5.20
The Voyager APA, Wiltshire, England, 5%	2.60	5.60
Guinness, Dublin, Ireland, 4.2%	2.85	6.00
Stowford Press, Herefordshire, England 4.5%	2.45	5.10

Red

	175	250	Btl
Domaine La Colombe, Grenache Syrah, France 2019	6.40	9.10	26
Miopasso Primitivo Puglia IGP Terre Siciliane, Italy 2019	7.25	10.40	30
Montes Classic Merlot Oak Aged Colchagua, Chile 2019	8.10	11.50	33
La Petite Perriere Pinot Noir, Loire 2020/2021	7.85	11.20	32

White

Domaine La Colombe Chardonnay, France 2019	7.15	10.20	29
Vondeling Petit Blanc Chenin Chardonnay Viognier, S.A	7.35	10.50	30
Soave Classico DOC Cantina Di Negrar, Italy 2019	7.60	10.85	31
La Bastille Ugni Blanc Colombard, Languedoc 2020	6.90	9.80	28

Rose

Domaine La Colombe Languedoc Rose, France 2020	6.15	8.75	25
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Sparkling

Willowglen Brut De Bortoli NV, Australia	125ml Glass:	5.55	Bottle:	32
Prosecco Villa Sandi Spumante DOC, Italy	125ml Glass:	6.15	Bottle:	35

Softs

Fevertree Tonics 200ml; Regular, Mediterranean, Aromatic, Elderflower, Rhubarb & Raspberry		3.00
Fevertree Light Tonic Water 200ml		2.75
Coca Cola 330ml		3.30
Diet Coke & Coke Zero 330ml		3.00
Big Tom Spiced		3.30
Luscombe Orange Juice 270ml		4.75
Apple Juice 270ml		3.90
Luscombe Softs 270ml (Elderflower Bubbly, Ginger Beer, Sicilian Lemonade, St. Clements, Raspberry Crush)		4.75
Still or Sparking Mineral Water 330ml / 1 litre		2.80/4.00
Post Mix	Half Pint	Pint
Coca cola	2.25	4.50
Diet Coke	2.00	4.00
Coke Zero	2.00	4.00
Schweppes Lemonade	2.20	4.40
Soda Water	1.00	2.00

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