BREAKFAST

SERVED EVERY DAY 8-11AM

SIGNATURE BREAKFAST 13.50
Back bacon, pork sausages, baked beans, hash browns, free range eggs, flat mushroom, plum tomatoes and sourdough toast

SIGNATURE GARDEN BREAKFAST V/VEA 13.00
Plant based sausages, baked beans, hash browns, free range eggs, flat mushroom plum tomatoes and sourdough toast

SMASHED AVOCADO ON SOURDOUGH VE 9.50
Chilli flakes, Sriracha sauce on toasted sourdough. **Add free range egg (v) 2.00**

EGGS BENEDICT 9.50
Poached eggs and Wiltshire ham, toasted English muffin, topped with hollandaise sauce

MUSHROOMS ON TOAST VE 8.25
Marinated flat mushrooms, Tracklements fig relish, olive oil on toasted sourdough

BUTTERMILK PANCAKES 9.95
Crispy bacon & maple syrup or market fruits and low-fat Greek yoghurt (v)

SOURDOUGH BREAKFAST SANDWICHES 6.95
Pork sausage or back bacon

SOURDOUGH FRIED EGG SANDWICH V 6.25
Fried free range eggs

WHOLEGRAIN BRITISH PORRIDGE & HONEY V/VEA 5.25
Oat or soya milk available

CONTINENTAL V 9.95
Cereals, freshly baked croissants, pain au chocolat and pain aux raisin, toast and preserves, yoghurt, fresh market fruit, fresh fruit juices, selection of teas

GRAZING

ROASTED & SALTED CASHEWS VE 5.25

BOSCIALA OLIVES VE 5.75
Maldon sea salt

WARM SOURDOUGH V 8.25
Whipped butter, Maldon sea salt

PORK CRACKLING 5.25
Bramley apple sauce

SHARERS

BAKED CAMEMBERT V 16.25
Pistachios, apricots, honey, extra virgin olive oil, toasted sourdough

NACHOS V 14.50
Flour tortilla nachos, five-bean chilli, melted Barber's Cheddar cheese, sour cream, guacamole

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SMALL PLATES

HALLOUMI FRIES V — 9.00
Sweet chilli sauce, garlic & parsley mayonnaise

BUTTERMILK CHICKEN TENDERS — 9.00
Spiced crispy coating, chipotle mayonnaise

PORK, LEEK & SAGE SAUSAGE ROLL — 9.00
Fennel seeds, Tracklements onion marmalade

SOURDOUGH CRUMPET RAREBIT V — 9.00
Mac's beer rarebit, crispy kale, herb oil

BREADED MUSHROOMS V — 8.50
Garlic & parsley mayonnaise

CURRIED CAULIFLOWER WINGS VE — 8.75
Madras batter, mango relish, chilli flakes, spring onion

MINI CUMBERLAND SAUSAGES — 8.75
Honey & coarse grain mustard glaze

CRISPY BOBBLE PRAWNS — 9.50
Sweet chilli sauce, micro coriander

KING PRAWN COCKTAIL — 9.75
Bloody Mary sauce, gem lettuce, diced tomato & cucumber, caramelised lemon, malted bloomer bread & whipped butter

TOMATO & BASIL SOUP V — 8.50
Malted bloomer bread & whipped butter

MAIN PLATES

FISH & CHIPS — 20.75
Atlantic cod fillet, herb batter with Maldon sea salt, Koffmann's thick cut chips, smashed peas, caramelised lemon
Add chip shop curry sauce 2.50

HAM, EGG & CHIPS — 18.25
Wiltshire ham, fried free-range eggs, Koffmann's thick cut chips

CUMBERLAND SAUSAGE & MASH — 18.50
Creamed mash, roasted red onion, tenderstem broccoli, red wine gravy

CHICKEN TIKKA MASALA — 19.75
Chicken breast, brown rice, poppadom, mango relish, sour cream, toasted almonds, coriander

ENGLISH GARDEN SALAD V/VEA — 14.50
Gem lettuce, baby spinach, radish, garden peas, spring onion, cucumber, cherry tomatoes, baked croutons, buttermilk dressing
Add Halloumi (v) 3.75,
Chicken breast 4.25,
King prawns 4.75

CAULIFLOWER & BROCCOLI BAKE V — 16.50
Barber's Cheddar cheese sauce, seeded Cheddar crumb, English garden salad

STEAK FRITES — 23.75
7oz flat iron steak, confit garlic butter, Koffmann's fries, watercress

BUTTERMILK CHICKEN MILANESE — 20.25
Crispy breaded chicken breast, linguini pasta, rich tomato ragù, Gran Moravia hard cheese, caramelised lemon

HUNTERS CHICKEN — 18.50
Chicken breast in BBQ sauce, topped with smoked streaky bacon and Cheddar cheese, with Koffmann's thick cut chips, house 'slaw

KING PRAWN LINGUINI — 18.50
Confit cherry tomatoes, red chilli & garlic butter sauce, crispy kale

ROASTED SALMON FILLET — 22.00
Lemon & garlic crumb, roasted new potatoes, tenderstem broccoli, caper & lemon butter sauce

BURGERS

WAGYU BURGER 19.75
6oz Wagyu beef patty, Tennessee seeded brioche bun, burger sauce, house 'slaw, gem lettuce, beef tomato, pickled gherkins, Koffmann's fries

BUTTERMILK CHICKEN BURGER 18.75
Buttermilk chicken breast, coated in panko crumb, Tennessee seeded brioche bun, burger sauce, house 'slaw, gem lettuce, beef tomato, pickled gherkins, Koffmann's fries

PUMPKIN & SPINACH BURGER VE 16.75
Eden bun, BBQ sauce, house 'slaw, gem lettuce, beef tomato, pickled gherkins, Koffmann's fries

Add Barber's Cheddar cheese (v) 2.75,
Smoked streaky bacon 2.75
Upgrade to Koffmann's thick cut chips (ve) 1.00

HANDCRAFTED PIES

Traditionally British, authentically brilliant. Our handcrafted pies are served with a red wine gravy, buttered tenderstem broccoli and a choice of creamed mash or Koffmann's thick cut chips

Add roasted carrots & parsnips (ve) 3.75

BLADE OF BEEF & ALE PIE 20.75
Slow-roasted blade of British beef in a rich ale gravy, encased in an all-butter shortcrust pastry

CHICKEN, HAM HOCK & LEEK PIE 20.75
Hand-diced British chicken breast, pulled ham hock in a rich creamy leek sauce, encased in an all-butter shortcrust pastry

CHEDDAR CHEESE, POTATO & LEEK PIE V 19.75
Diced white potatoes, leeks and white onions baked in cream, in an open top all-butter shortcrust pastry. Finished with golden baked Cheddar cheese crumb

BUTTERNUT SQUASH & CHICKPEA PIE VE 19.75
Roasted butternut squash and chickpeas in a rich spicy tomato sauce, encased in plant-based shortcrust pastry

PIE TASTING PLATE 27.00
BLADE OF BEEF & ALE, CHICKEN, HAM HOCK & LEEK AND CHEDDAR CHEESE, POTATO & LEEK MINIATURE PIES

SANDWICHES

SERVED MONDAY-SATURDAY UNTIL 5PM

Served on sliced bloomer bread with a mug of Koffmann's fries or an English garden salad

Upgrade to Koffmann's thick cut chips (ve) 1.00

AHT SANDWICH V 12.00
Avocado, halloumi, beef tomato, herb oil, Tracklements onion marmalade

CBLT SANDWICH 12.00
Chicken breast, smoked streaky bacon, beef tomato, gem lettuce, mayonnaise

COD GOUJON SANDWICH 12.00
Atlantic cod goujons in herb batter, gem lettuce, tartare sauce

FLAT IRON STEAK SANDWICH 14.00
Tracklements onion marmalade, gem lettuce, horseradish

SIDES

KOFFMANN'S THICK CUT CHIPS VE — 5.00

GARLIC TRUFFLE FRIES V — 6.25
Koffmann's fries, garlic & parsley mayonnaise, truffle oil, Gran Moravia hard cheese, Maldon sea salt

HOUSE 'SLAW VE — 3.75

ENGLISH GARDEN SALAD V/VEA — 4.25
Gem lettuce, baby spinach, radish, garden peas, spring onion, cucumber, cherry tomatoes, baked croutons, buttermilk dressing

TENDERSTEM BROCCOLI, ROASTED CARROTS & PARSNIPS VE — 5.00

DESSERTS

TOFFEE & HONEYCOMB CHEESECAKE V — 7.50
Caramel sauce, honeycomb ice cream

STICKY TOFFEE PUDDING V — 8.00
Vanilla custard, vanilla pod ice cream, caramelised honey pecans

RASPBERRY TARTELETTE V — 8.25
Vanilla pod ice cream, freeze dried raspberries

WARM CHOCOLATE BROWNIE V — 8.75
Salted caramel sauce, vanilla pod ice cream

WHOLE APPLE PIE V/VEA — 8.00
Vanilla custard

BREAD & BUTTER PUDDING V — 7.75
Vanilla custard, honeycomb ice cream

SUNDAY ROASTS

SERVED SUNDAY'S ONLY

All our Sunday roasts are freshly prepared and served with roast potatoes, roasted carrot & parsnips, tenderstem broccoli, Yorkshire pudding and gravy

TOPSIDE BEEF — 22.00

HALF ROAST CHICKEN — 20.00
Sage & onion stuffing

BEETROOT WELLINGTON V/VE* — 18.50
(*without Yorkshire pudding)

SUNDAY SIDES

CAULIFLOWER CHEESE V — 4.75

PIGS IN BLANKETS — 4.75

SAGE & ONION STUFFING VE — 3.75

YORKSHIRE PUDDING V — 2.25

SCAN FOR ALLERGEN & NUTRITIONAL INFO

V Suitable for vegetarians. VE Suitable for vegans. VEA Vegan option available. Fish and poultry dishes may contain bones. All weights are approximate prior to cooking. All items are subject to availability. Adults need around 2000kcal a day. **Allergen Information.** Non-gluten menu is available upon request. If you have any allergies or dietary requirements, please speak to our team for more information. Our kitchens contain many ingredients and so we cannot guarantee the total absence of nuts, gluten, or other allergens. Menu descriptions do not contain all ingredients. Our fryers are used to cook different products so we cannot guarantee total absence of animal products or allergens. A full list of allergens in each dish is available for your peace of mind. Alcoholic beverages served from 10am on Saturdays and 12pm on Sundays.

All prices include VAT. Service is not included. All tips are retained by the grateful team.