



EVENING MENU

NIBBLES

Garlic, Lemon & Chilli Marinated Olives (gf, df, vg) £5

Szechuan Spiced Mixed Nuts (gf, df) £5

Homemade Paprika Crisps, Siracha Mayo (gf) £6

TO START

Homemade Soup of the Day, served with Warmed Fresh Bread (v, vg, gfo) £8

Wiltshire Venison Loin, Potato & Thyme Rosti, Turnip Fondant, Savoury Parsnip Tart, Caramelised Sprouts, Red Wine Jus.

£13

Sage & Spinach Gnocchi, Caramelised Cauliflower, Roasted Butternut Squash, Goats Cheese Mousse, Queen Kale and Sage

Brown Butter (vgo, gf) £12

Seared Cornish Scallops, Roe Emulsion, Salsify, Blood Orange, Buttered Samphire and Pancetta Crisp (gf) £14

TO FOLLOW

Home Reared Lamb, Seared Loin & Confit Shoulder, Potato & Leek Pavé, Cauliflower Puree, Smoked & Braised Chicory,

Charred baby Leeks, Bromham Sprouting Broccoli, Red Wine & Mustard seed Jus (gf, df) £27

Tarragon Crumbed Chicken Roulade, Pressed Leek Terrine, Confit Chicken Wing, Squash Puree, Braised Fennel, Rolled

Chard, Duchess Potato, Chicken Velouté (gf) £24

Confit Byaldi, Red Pepper Gnocchi, Tomato Foam, Sundried Tomato and Mozzarella Spring Roll, Basil Crisps, Cauliflower

Puree, Toasted Pine Nuts (vg, df, gfo)

£20

Squid Ink Tagliatelle, Pan Fried Cod, Mussels and Octopus, Blistered Cherry Tomatoes, Clam and Saffron White Wine

Sauce, Samphire Tuille £28

SIDES £4

Seasoned Fries

Triple Cooked Chips

Onion Rings

Side Salad

Seasonal Vegetables

Turn over to read a little bit about our food journey so far...

v = Vegetarian vg = Vegan gf = Gluten Free df = Dairy Free vgo/gfo = Vegan/Gluten Free on Request

Please speak to your waiting staff to discuss any dietary requirements or any other questions about what we can offer.



We pride ourselves on sourcing the freshest and most local sustainable food produce available. To achieve this goal, we work with a few local suppliers below.

Swerves Farm, Ratford

From the family farm to the family pub!

Our main supply of Beef and Lamb now comes directly from the family farm just down the road from the restaurant.

The animals are home reared, and grass fed, using sustainable farming methods in the fields below the pub. This allows us to offer great tasting, prime select cuts and ensures that nothing goes to waste.

V&P Collins, Bromham

A family run business just a few miles away. Producing a wide selection of seasonal vegetables and potatoes. Their produce is handpicked and sorted the morning of delivery.

Walter Rose and Son, Devizes

Poultry and other selected cuts of meat are sourced from Walter Rose and Son. Award winning family run business, recognised for their master butchery skills and sustainable products.

Padfield Porkies, Seend

Family run business providing the finest quality pork in the area. We use Padfield Porkies for our Pork Belly and roasting joints for Sunday lunch, accompanied with the best crackling.

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