



## SET MENU

### TO START

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

Braised Lamb, Flatbread, Tabbouleh, Red Pepper Houmous, Tzatziki, Chilli

Smoked Salmon & Sundried Tomato Arancini, Dill Velouté, Smoked Mussels, Pearl Onion, Seaweed Crisp (gf)

### TO FOLLOW

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

Chard, Duchess Potato, Chicken Velouté (gf)

Confit Byaldi, Red Pepper Gnocchi, Tomato Foam, Basil Crisps, Cauliflower Puree, Toasted Pine Nuts (vg, df, gfo)

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

Sauce, Samphire Tuille (£3 Supplement)

### TO FINISH

Bramley Apple and Pear Cobbler, Marshfield Farm Vanilla Ice Cream (df, gf, vgo)

Sticky Toffee Pudding, Warm Caramel Sauce, Marshfield Farm Clotted Cream Vanilla Ice Cream

Caramelised Brown Sugar Tart, Peanut Brittle, Poached Raspberries, Brownie Crumb, Lemon Balm

Selection of Marshfield Farm Ice Cream or Sorbet served in a Bowl or Waffle Cone (vgo)

2 Course - £27.95

3 Course - £31.95

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



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.