



## SET MENU

### TO START

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

Soy Marinated Cod, Fennel & Dill Salad, Radicchio (gf, df)

Padfield Pork Loin, Prosciutto wrapped Asparagus, Parsnip Purée, White Pudding Bon Bon, Apple Cider Cream

### TO FOLLOW

Chicken Supreme, Caramelised Onion Terrine, Beetroot Gel, Baby Carrots, Queen Kale & Chicken Jus (gf, dfo)

Fillet of Cod on a bed of Lemon, Pea and Parsley Risotto (gf)

Wild Garlic Gnudi, Caramelised Cauliflower, Kale, Goats Cheese Mousse, Squash and Sage brown Butter (vgo, gf)

### TO FINISH

Vanilla Crème Brulée, Almond Tuile, Raspberry Gel & White Chocolate (v, gfo)

Wye Valley Rhubarb and Coconut Fool, Stem Ginger Crumb (vg, gfo)

Sticky Toffee Pudding, Butterscotch Sauce, Clotted Cream Vanilla Ice Cream

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...

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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