



EVENING MENU

NIBBLES

Basil, Garlic & Coriander Olives (gf, df, vg) £6

Homemade Crisps, Garlic Hummus (gf, df, vg) £6

Homemade Rapeseed Oil Focaccia served with Chimichurri (df, vg) £6

TO START

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

Smoked Duck Breast, Salt-Baked Beetroot, Toasted Hazelnuts and Garden Herbs (gf, df) £13

Homemade Egg Linguine, Cornish Crab and Shellfish Bisque £12

Tempura Stuffed Goat's Cheese Courgette Flower, Charred Courgettes, Lemon & Parsley & Toasted Pinenuts (v) £12

TO FOLLOW

Pan-Fried Lamb Loin, Potato & Rosemary Rosti, Crispy Lamb Sweetbreads, Girolles, Onion Purée, Pressed Lamb Shoulder
& Red Wine Jus (gf) £28

Supreme of Stone bass, Salt Cod & Dill Potato Cake, Caramelised Pancetta & Spinach, Lemon Beurre Blanc (gf) £26

Charred Sweetheart Cabbage, Potato Pavé, Maple Parsnip Purée, Hazelnut Dukkha, Romesco Sauce (vg, df, gf) £23

Fillet of Padfield Pork, Glazed Cheek, Pearl Barley, Caramelised Shallots, Parsnip Purée, Burnt Pear, Chicken, Apple &
Madeira Sauce (df) £24

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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