

SUN • SUN • SUN • SUN • SUN • SUN

MENU

Starters

Somerset brie & asparagus cheesecake <i>with plum & apple chutney (V)</i>	4.95
Chicken liver & wild mushroom pate <i>with onion compote & warm brioche</i>	4.95
Seabass, lime & ginger fishcake <i>with a citrus salsa</i>	4.95
Deville whitebait coated in flour <i>& dusted with paprika</i>	4.95
Breaded garlic mushrooms <i>with garlic & parsley mayo (V)</i>	4.75
Soup of the day <i>served with fresh bread</i>	4.50
Parma ham & strawberries <i>with balsamic dressing</i>	4.95
Traditional Prawn cocktail <i>with Marie Rose sauce</i>	4.95

Mains

Roast beef <i>with Yorkshire pudding & pan jus</i>	9.95**
Roast of the day	9.95
Toad in the hole <i>with mash & vegetables</i>	9.50**
Salmon supreme <i>with crushed new potatoes, hollandaise sauce & green beans</i>	9.95
Butternut squash, goat's cheese & spinach lasagne <i>with a green salad (V)</i>	9.95**
Homemade breaded chicken kiev <i>with fries and salad</i>	9.95
Steak & kidney pudding, chips, peas & onion gravy	8.95
Foxton's fish pie <i>with haddock, salmon & prawns in a leek, courgette & pea sauce, topped with cheesy mash</i>	9.95
Wiltshire ham, shallot & mature cheddar quiche <i>with new potatoes & salad</i>	8.95
8oz rump steak burger <i>with our classic burger sauce, tomato, gherkin & chips</i> <i>Add cheese for 50p</i>	8.95

**Small appetite 6.95

Basket Meals

Sausage & chips	7.95
Scampi, chips & tartare sauce	7.50

Platters

Cheddar & stilton Ploughman's plate <i>with crusty bread, piccalilli, apple, pickled onion & salad (V)</i>	7.95
Greek meze platter <i>with tzatsiki, hummus, olives, feta cheese & crusty bread</i>	7.95

Sides

Tear and share rosemary & sea salt focaccia <i>With olive oil & balsamic vinegar</i>	3.95
Marinated mixed olives	2.50
Cheesy garlic ciabatta	2.95
Garlic ciabatta	2.50
House salad	2.50
Minty new potatoes	2.50
Battered onion rings	2.95
Chunky chips	2.75
Chunky cheesy chips	2.95
Coleslaw	2.50

Snacks and light bites

6.95 each

Freshly baked baguette served with salad garnish & crisps

Choose from.....

Prawn cocktail in Marie Rose sauce <i>With iceberg lettuce and paprika</i>
Cheddar cheese & tomato (V)
Ham off the bone <i>with plum & apple chutney</i>

Desserts

4.95 each

Home-baked apple & mixed fruit crumble <i>served with lashings of custard</i>
Choux pastry profiteroles <i>with dairy cream & chocolate sauce</i>
Jam sponge & custard
A rich and creamy vanilla & raspberry crème brûlée <i>with a caramelized crisp top</i>
Chocolate fudge cake <i>with a rich fudge icing & a scoop of vanilla ice-cream</i>
Toffee lumpy bumpy pie <i>with toffee mousse, chunks of caramel topping & a scoop of vanilla ice-cream</i>
Lemon meringue pie <i>with lemon curd & cream</i>
3 scoops of crisp apple sorbet <i>with sour apple & cherry coulis</i>
3 scoops of either Vanilla, Strawberry, Chocolate ice-cream
OR
white chocolate & malteser ice cream

Cheeseboard

5.95

For coffees, teas & cakes

Please ask at the bar

Children's menu

Mains 5.95 each

Sausage mash & peas
Chicken nuggets, fries & beans
Cheese & tomato pizza, fries & salad (V)
Beef burger in a floured bap with fries
Spaghetti bolognese

Desserts 2.95 each

2 scoops of Vanilla, Strawberry, Chocolate
OR
White Chocolate and Malteser ice cream
Chocolate sandwich with vanilla ice-cream & chocolate sauce
Vanilla & raspberry ripple sponge roll