

## Dinner

### Starters

Cauliflower soup & welsh rabbit on toast	6.00
Longhorn beef bresaola, rocket & parmesan, baked lemon dressing	7.00
Guinea fowl, chicken & wild mushroom terrine, medjool date & thyme puree, mixed leaves	7.00
Chicken liver parfait, red onion marmalade & toast	7.00
Grilled sardines, roast beetroot & watercress, baked lemon dressing	7.50
Salad of pan roasted squid & chorizo, shaved fennel, capers & croutons, pan juices & baked lemon dressing	7.50
Grilled pear & Blue Vinney salad, baked croutons, pine nuts, capers, walnuts & balsamic dressing	8.00
Pan roasted pigeon breast, bacon & black pudding on toast, mixed leaves & pan juices, aged balsamic	8.50
Venison ravioli, wild mushrooms & meat juices, shallot rings & perigord truffle	9.00
Hand picked Portland crab mayonnaise, chilli, lime & avocado, brown crab pate on toast	9.50

### Mains

Butternut squash & sage risotto, rocket, parmesan, toasted pumpkin seeds & pumpkin oil	13.00
Beer battered haddock, triple cooked chips, mushy peas & tartare sauce	13.00
Greenfields pork faggots, buttery mash & red cabbage	13.00
7oz Cumberland sausage ring, mash, hispi cabbage & gravy	13.00
Steak pie, triple cooked chips & kale	13.50
Seared liver & bacon, red onion marmalade & mash, gravy	15.00
Fillet of seabass, roasted gnocchi, spinach & wild mushroom ragout, garlic & parsley butter	16.50
Guinea fowl breast & braised leg, creamed black cabbage, celeriac & chestnut puree, spiced prunes	17.50
Greenfields pork loin, braised belly & pigs head ravioli, cabbage & bacon, pan haggerty & medjool date & bacon sandwich, spiced pumpkin	18.00
Whole lemon sole, anya potatoes & buttered spinach, caper & chive brown butter	18.50
Local venison '4 ways' creamed Brussels sprouts & pancetta, parsnip puree & meat juices	19.50
All our steaks are dry aged for 28 days by our master butchers, Walters Rose & son of Devizes. Served with triple cooked chips, watercress & pepper sauce	
	8oz Sirloin 22.00
	8oz Fillet 24.00

### Sides 3.00

Mixed leaf & rapeseed oil	Mash	Rocket & parmesan
Triple cooked chips	Red cabbage	Swede & carrot
Anya potatoes	Hispi cabbage	Kale