



## NIBBLES

FRESHLY BAKED ARTISAN BREAD, <i>Spanish Picual extra virgin olive oil, balsamic and flavoured butter</i>	3
GARLIC AND HERB MARINATED SPANISH OLIVES	5
HONEY & MUSTARD GLAZED COCKTAIL SAUSAGES, <i>spiced apple puree</i>	5

## STARTERS

ROAST PARSNIP SOUP, <i>spiced onion bhaji</i>	6.50
SALT BAKED BEETROOT, <i>celeriac purée, root vegetable crisps &amp; reduced balsamic</i>	7.5
DUCK & CHICKEN LIVER PARFAIT, <i>orange &amp; cranberry chutney, sourdough toast</i>	7.5
SMOKED HADDOCK ARANCINI, <i>curried yoghurt, quail's egg, pickled cucumber</i>	8/15
JUNIPER & RED WINE CURED SALMON, <i>potato omelet &amp; horseradish cream</i>	8.5

## SUNDAY SHARERS

WHOLE ROAST COTSWOLD CHICKEN TO SHARE, <i>sausage, sage &amp; apricot stuffing and bread sauce</i>	24
16OZ WILTSHIRE CHATEAUBRIAND	60

*All sharers are served with Yorkshire puddings, garlic & herb roast potatoes, seasonal vegetables & red wine sauce*

## MAINS

TWICE BAKED BLUE CHEESE SOUFFLE, <i>red onion jam, mulled wine salsify chips &amp; chargrilled broccoli</i>	13
SCOTTISH HALIBUT, <i>creamed sprouts, smoked bacon, sage &amp; pine nut crust, poultry juices</i>	25
½ ROAST CREEDY CARVER DUCK, <i>fondant potatoes, pak choi &amp; plum sauce</i>	22
ROAST PORK BELLY, <i>Yorkshire pudding, garlic &amp; herb roast potatoes, seasonal vegetables &amp; red wine sauce</i>	17
RARE ROAST WILTSHIRE STRIPLOIN OF BEEF, <i>Yorkshire pudding, garlic &amp; herb roast potatoes, seasonal vegetables &amp; red wine sauce</i>	19

## SIDES

SPINACH & AVOCADO SALAD, SWEETCORN, HONEY MUSTARD DRESSING	3.50
GARLIC & HERB ROAST POTATOES	3.50
HONEY & MUSTARD ROAST ROOTS	3.50
CAULIFLOWER CHEESE	3.50