

GLUTEN FREE MAIN MENU

GRAZING DELI BOARDS & BOWLS

£14.95

Select four of our dishes from any of the below categories to create your own deli board or sharer, all served with warm bread rolls

SALADS

Iceberg wedge, tomato, walnuts & blue cheese dressing (v)

Green beans, spring onions, chives & sour cream potato salad (v)

Houmous, Nocellara green olives, silverskin onions & chickpeas (vg)

Crunchy summer slaw with lemon & grain mustard dressing (vg)

MEAT

Pulled coronation chicken with toasted almonds

Confit duck wings in a Bourbon BBQ sauce

CHEESE

Cheese & spring onion fondue (v)

VEGETARIAN AND VEGAN

BBQ butter beans (vg)

Cajun spiced grilled corn on the cob (vg)

FISH

Smoked salmon, pickled cucumber & sour cream

CAN'T DECIDE?

Add additional dishes for £3.50 each & extra bread for £1.50

ROTISSERIE CHICKEN

Roasted with our garlic tarragon butter served with house seasoned fries, Cajun spiced corn on the cob & summer slaw

To share
Whole chicken
£20.95

For one
Half a chicken
£11.50

ADD A SAUCE to your rotisserie chicken for an extra £1.50 each:

Béarnaise | Gravy | Peppercorn sauce | Bourbon BBQ | Chilli jam | Blue cheese sauce

SIDES all at £3.50 each, choose from:

Cajun spiced corn on the cob (vg)

Iceberg wedge, tomato, walnuts & blue cheese dressing (v)

House seasoned fries (vg)

Spring onion, chive & sour cream potato salad (v)

Lemon dressed green beans (vg)

BBQ butter beans (vg)

Buttered minted peas (v)

Where possible, we source locally to ensure the best quality and provenance in our food. Our eggs are free-range and our meats are sourced from award winning suppliers Walter Rose & Sons of Devizes.

(v) = vegetarian option. (vg) = vegan option. All weights are approximate before cooking. All food is prepared in our kitchen where nuts, gluten and other allergens are present. Processes and training are in place to ensure that gluten-free meals on our gluten free menu are gluten-free. Our menu descriptions do not include all ingredients. IF YOU HAVE A FOOD ALLERGY PLEASE LET US KNOW BEFORE ORDERING. Full allergen information is available upon request. Fish dishes may contain small bones. We aim to support local farmers and growers from the Assured Food Standards Association. 0617/1.



HOUSE CLASSICS

Fish & chips

grilled plaice with lemon, seasoned fries, buttered minted peas & tartare sauce

£11.95

Honey mustard glazed bacon chop

with grilled pineapple, fried duck egg, seasoned fries & slow roasted tomato

£12.95

FROM THE MEATLESS FARM CO



Plant-based and meat free dishes for all our Vegans, Vegetarians & Flexitarians

Meatless meatballs

 (vg)

homemade meatballs & penne pasta tossed in a rich slow roasted tomato & basil sauce

£10.95

Meat free sausages

 (vg)

grilled sausages with crushed new potatoes, green beans, crispy onions & gravy

£10.95

OPEN SANDWICHES ON GLUTEN FREE BREAD

With summer slaw and house seasoned fries

Coronation chicken with toasted almonds, tomato & iceberg lettuce

£7.25

Smashed avocado (vg) with spiced butter beans, charred corn & spring onion

£6.95

Triple cheese melt (v) with tomato, spring onion & Tracklements pickle

£6.95

Smoked salmon with pickled cucumber, lemon, chives & sour cream

£7.50

WEST COUNTRY CHEESE BOARD

Any two cheeses served with gluten free oat biscuits, Tracklements pickle, apple & silverskin onions (v) £6.50

Wiltshire Loaf

smooth, semi hard cheese from pedigree Friesian cows

Strongmans Farmhouse Cheddar

12 months matured, old-fashioned distinctive flavour cheese from Somerset

Dorset Red

natural oak smoked cheese with a red rind from the west Dorset estate

Royal Wootton Bassett Blue

very creamy blue veined cheese from Brinkworth dairy

Somerset Brie

soft and creamy with a mild fresh flavour with edible rind

NEED MORE CHEESE?

Of course you do! Add additional cheeses for £2.00 each

DESSERTS

£2.50 each or a sharing plate of any 3 for £6.95

Chocolate brownie (v)

Eton Mess (v)

Crème brûlée (v)

FANCY A BREW? Full range of tea and coffee available

GLUTEN FREE SUNDAY MENU

AVAILABLE FROM 10AM

SUNDAY BRUNCH

Full English bacon, free-range egg, baked beans, grilled tomato, potato rösti & mushroom	£9.95
Vegan breakfast (vg) vegan sausages, avocado, baked beans, potato rösti, mushroom & tomato	£9.50
Smoked salmon & free-range scrambled eggs on toasted bread with lemon	£8.95
Smashed avocado on toasted bread with mushroom, tomato, and toasted seeds (vg)	£9.50

AVAILABLE FROM MIDDAY

SUNDAY ROAST SHARING BOARDS FOR THE TABLE

Rotisserie chicken sharer

crispy roast potatoes, cauliflower cheese, red cabbage, roasted root vegetables, seasonal greens & gravy

For one
Half a chicken
£13.50

2 people
sharing
Whole chicken
£25.95

Walter Rose Stokes Marsh Farm rump of beef

crispy roast potatoes, cauliflower cheese, red cabbage, roasted root vegetables, seasonal greens, hot horseradish sauce & gravy

For one
£13.95

2 people
sharing
£26.95

HOUSE CLASSIC

Fish & chips grilled plaice with lemon, seasoned fries, buttered minted peas & tartare sauce	£11.95
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THE
MEATLESS
FARM CO

FROM THE MEATLESS FARM CO

Plant-based and meat free dishes for all our Vegans, Vegetarians & Flexitarians

Meatless meatballs (vg) homemade meatballs & penne pasta tossed in a rich slow roasted tomato & basil sauce	£10.95
Meat free sausages (vg) grilled sausages with crushed new potatoes, green beans, crispy onions & gravy	£10.95

WEST COUNTRY CHEESE BOARD

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Tracklements pickle, apple & silverskin onions (v) £6.50

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DESSERTS

£2.50 each or a sharing
plate of all 3 for £6.95

Chocolate brownie (v)

Crème brûlée (v)

Eton Mess (v)

FANCY A BREW? *Full range of tea and coffee available*

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