

BAR & TERRACE MENU

SIGNATURE SANDWICHES

Spicy tuna melt, red onion, chilli,
cheddar & mozzarella
£12

Slow-cooked beef cheek,
caramelised onions, Emmental
cheese, gravy dip
£14

Croque Monsieur, hot ham & cheese
sandwich with béchamel sauce
£12 (add fried egg £2)

SOURDOUGH BAGUETTES

BLT grilled bacon, lettuce,
tomato, garlic
£11

Cheddar, lettuce, tomato, red
onion, Branston pickle (V)
£11
(add ham £2)

Smoked salmon, rocket &
Parmesan salad, Caesar dressing
£12

SALADS

Caesar salad, lettuce, anchovies,
croutons, Parmesan
£12 (add chicken £6)

Whole burrata, Greek-style salad, olives,
oregano, balsamic dressing (V, GF)
£14

Classic prawn salad, lettuce, cucumber,
tomato, sourdough, cocktail sauce
£16

PLATES OR PLATTERS

£12 / £19

Charcuterie, ham terrine, piccalilli,
cornichons, sourdough bread

Cheese – Brie, Cheddar, Stilton,
Double Gloucester, chutney,
quince & crackers (V)

Smoked salmon, capers, shallots,
lemon, parsley, sourdough bread

SIGNATURE COLD SEAFOOD PLATTER

(for two to share)

Half Lobster, shell on prawns, smoked salmon, anchovies, marinated seafood
Aioli, romesco, burnt lemon, mixed leaf salad, sourdough bread
£75

LARGE PLATES

| Please see our blackboard for Chefs plate of the day |

Sliced Wiltshire ham, two fried eggs, skinny fries, piccalilli (GF) £18

Cauliflower and coconut curry, basmati rice, spiced poppadom (VG, GF) £20

Dry-aged beef burger, cheddar, lettuce, tomato, aioli, relish, skinny fries £19 (add bacon £3)

Seafood Linguine, bouillabaisse sauce, Parmesan & rocket salad £20

8oz Rump Steak, rocket & shallot salad, skinny fries, peppercorn sauce £26

Dietary Key:

(V) Vegetarian (VG) Vegan (GF) Gluten-Free (GFO) Gluten-Free Option

All dishes are prepared in kitchens where allergens, including nuts, are present.

Some dishes may contain small bones. Please ask staff for allergen information before ordering.

A discretionary 12.5% service charge will be added to your bill.