

Lunch Menu

Served between 12:00 and 15:00 Monday to Saturday, and between 12:00 and 16:00 on Sunday



Light Lunches

Soup, Bread, Butter (V) (GF*)	5.00
Olives, Houmous, Salad, Crostini (V)	5.00
Cured Meat Antipasti, Pickles, Sourdough	7.00
Ham Hock, Apricot & Tarragon Terrine, Piccalilli, Toast	6.00
Smoked Mackerel Pâté, Lemon, Crostini	6.50
Wiltshire Ham & Cheese Bap	6.00
Chicken & Wholegrain Mustard Mayonnaise Bap	6.00
Red Pepper & Goats Cheese Bap (V)	5.00

Salads

Roasted Broccoli, Quinoa, Raisins, Frisse, Houmous, Almonds (V) (Ve) (GF)	5.50 / 9.00
Grilled Chicken Breast, Cos Lettuce, Caesar Dressing, Croutons	6.00 / 10.00
Smoked Salmon, Tomatoes, Green Beans, Capers, Niçoise Dressing (GF)	11.00

Mains

Beer-Battered Fish, Smashed Minted Peas, Tartar Sauce, Salad, Chips	13.00
Chargrilled Burger, Cheese, Pickles, Mayonnaise, Salad, Chips	13.00
Ploughman's Lunch – Wiltshire Ham, Cheddar, Pickles, Salad, Bread	12.00
Wiltshire Ham, Fried Eggs, Salad, Chips (GF)	11.00
BBQ Pulled Pork Bap, Slaw, Salad, Chips	11.00
Seasonal Vegetable Curry, Rice, Mango Chutney, Poppadom (V) (Ve) (GF)	10.00

Roasts on Sunday Please see our [Specials Board](#) for details.

Sides Please note that all our pickles are homemade in-house by our talented chefs.

Chips (V) (Ve) (GF)	3.50
Sam's Side Salad (V) (GF)	3.00
Bread & Butter (V)	3.00
Spread Eagle Pickles (V) (Ve) (GF)	3.00
Buttered Vegetables (V) (GF)	3.00

Puddings

Frozen Chocolate Parfait, Compote, Ginger Crumb (V)	5.00
Sticky Toffee Pudding, Vanilla Ice Cream (V)	6.00
Lemon Posset, Shortbread (V)	5.00
Peanut Butter & Salted Caramel Ice Cream Sundae (V) (GF)	5.00
Cheese, Crackers, Chutney	7.00
Sorbet (1 scoop) (V) (Ve) (GF)	1.50
Ice Cream (1 scoop) (GF)	1.50

Please see note on opposite page regarding abbreviations, dietary requirements and allergens information.