

Welcome to The Spread Eagle Inn

We're proud of our local area and want to support local business. We endeavour to source 90% of our ingredients from within a 30-mile radius, and some is produced right here on the estate. We make our own pickles, sauces and jams in-house, and our pure spring water has been bottled at source since 1750, rising from the hills on the Stourhead Western Estate.



Food miles

Wherever possible we work with our gardeners to ensure we use our own home-grown vegetables from the walled garden. Our food miles really matter to us, so we source all of our produce as locally as possible. We're really lucky that one of our neighbour tenant farmers is Charles Spencer, and he supplies all of our eggs. Charles Spencer's family have been farming here since 1972. They run Search Farm in Stourton and St. Martin's Farm in Zeals, Wiltshire.



Beef

Our grass-fed beef is sourced from a small number of West Country farms specialising in the rearing of rare cattle breeds – our preferred being The Ruby Red Devon and British White, from which the name of our butcher is derived (Ruby & White). Both are renowned for their gloriously marbled meat, and the local farms we source them from rear the cattle slowly and naturally, resulting in meat that is unrivalled in flavour and texture. All of our steaks are aged for at least 28 days.

Lamb

With an abundance of local lamb producers and suppliers, we are spoilt for choice when it comes to lamb. Whether it's Devon Short Horns from Chestnut Farm near Bristol, or Suffolk crosses from any one of a number of Wiltshire-based farmers, we receive a consistently high standard and quality of lamb.



Pork

The snout to tail procurement of pigs ensures that all of our pork is from one farm, and we do not buy in additional cuts from elsewhere.

Poultry

All of our free range chicken is sourced directly from Stuart Perkins at Castlemead Poultry – a small, family-run farm less than 20 miles from our processing unit. Using Hubbard chickens (the lesser known, but equally tasty version of a Cotswold White), Stuart grows and mills all of their additional feed on site at the farm.

Game

The start of the game season sees menus and seasons changing harmoniously. We often get game from the Stourhead estate and the rest within 10-mile radius.



Lunch Menu

Served between 12:00 and 14:30 Monday to Saturday



Light Lunches

Soup, Bread, Butter (V) (GF*)	6.00
Smoked Mackerel Pâté, Celery, Lemon, Toast	8.00
Mozzarella, Tomato & Pesto Ciabatta and Chips (V)	9.00
Chicken, Pork & Prune Terrine, Apple Sauce, Toast	8.90
Bacon, Brie & Rocket Ciabatta with Caramelised Red Onion and Chips	10.00
Smoked Salmon & Cream Cheese Ciabatta and Chips	11.00
Roasted Beetroot & Chicory Salad, Goats Curd, Orange and Hazelnuts (V) (Ve*) (GF)	7.00/10.00

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)	12.00
Slow Roasted Pork Belly, Fennel Carrots, Caramelised Apple, Mash and Gravy (GF)	13.00
Seasonal Vegetable Curry, Rice, Mango Chutney, Poppadum (V) (Ve) (GF)	11.00

Sides

Chips (V) (Ve) (GF)	3.50
Bread & Butter (V)	3.00
Seasonal Vegetables (V) (GF)	3.50
Tomato, Cucumber & Leaf Salad (V) (GF)	3.00
Roasted Beetroot, Goats Curd, Hazelnuts (V) (GF)	3.50

Puddings

Affogato, Oat Biscuit (V)	4.00
Sticky Toffee Pudding, Salted Caramel Ice Cream (V)	6.00
Lemon Meringue Roulade, Gin & Tonic Sorbet (V)	6.00
Chocolate Brownie, Toasted Walnuts, Vanilla Ice Cream (V)	6.00
Seasonal Crumble, Custard (V)	6.00
Cheese, Oat Biscuits, Poached Figs, Chutney	7.50
Sorbet (1 scoop) (V) (Ve) (GF)	1.50
Ice cream (1 scoop) (V) (GF)	1.50

GF = Gluten-Free V = Vegetarian Ve = Vegan — * Gluten-free bread is available on request.

Please note our kitchen is not a nut-free environment. A dietary allergen sheet is available upon request.

An optional service charge of 5% at lunch and 10% at dinner is added to your bill. ALL of the service charge goes to our hard-working team. If you wish to opt out of this service charge please ask a member of the staff who will deduct it from your bill before payment. Thank you.

Sunday Lunch Menu

Served between 12:00 and 15:30 on Sundays



£13.00 for 1 course

£18.00 for 2 courses

£22.00 for 3 courses

Starters

Soup, Bread, Butter (V) (GF*)

Smoked Mackerel Pâté, Celery, Toast

Chicken, Pork & Prune Terrine, Apple Sauce, Toast

Roasted Beetroot & Chicory Salad, Goats Curd, Orange and Hazelnuts (V) (GF)

Mains

Special Sunday Roast (See Specials Board)

Roast Beef from Robin Pitkin, Horseradish Sauce

Salt-Baked Celeriac (V) (GF*)

All roast dinners are served with Roast Potatoes, Vegetables of the Day, Yorkshire Puddings & Gravy

Beer-Battered Fish, Smashed Minted Peas, Tartar Sauce, Salad, Chips

Chargrilled Burger, Cheese, Pickles, Mayonnaise, Salad, Chips

Seasonal Vegetable Curry, Rice, Mango Chutney, Poppadum (V) (Ve) (GF)

Puddings

Affogato, Oat Biscuit (V)

Sticky Toffee Pudding, Salted Caramel Ice Cream (V)

Lemon Meringue Roulade, Gin & Tonic Sorbet (V)

Chocolate Brownie, Toasted Walnuts, Vanilla Ice Cream (V)

Seasonal Crumble, Custard (V)

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