

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.

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.

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.

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 - 15:00 Monday to Saturday and 12.00-16.00 on Sundays



THIS IS A SAMPLE MENU AND IS SUBJECT TO CHANGE

Light Lunches

Tomato & Basil Soup with Bread & Butter (V) (GF*)	6.50
Exmoor Mussels in a White Wine, Garlic and Cream Sauce, Bread (GF*)	8.50
Smoked Mackerel Pate, Celery, Lemon, Baby Leaves, Toasted Bread	8.00
Chicken Liver Pate, Chutney, Baby Leaves, Toasted Bread	8.00
Spicy Salmon Fishcakes, Baby Leaf Salad, Sweet Chilli Sauce	8.50
Caesar Salad, Gem Lettuce, Chicken, Bacon, Caesar Dressing, Parmesan, Croutons (V*) (GF*)	8.50

Mains

Beer Battered Fish and Chips with House Mushy Peas and House Tartar Sauce	14.95
Exmoor Mussels in a White Wine, Garlic and Cream Sauce, Bread, French Fries (GF*)	14.95
Chargrilled Burger in a Brioche Bun, Cheese, Coleslaw and Chips	14.50
Wiltshire Ham with a Brace of Eggs & Chips (GF)	11.50
Falafel in a Brioche Bun with Chargrilled Pepper, Lettuce, Spiced Courgette Salsa, Chips (V) (Ve)	14.50
Caesar Salad, Gem Lettuce, Chicken, Bacon, Caesar Dressing, Parmesan, Croutons (V*) (GF*)	13.00
Ploughman's Platter, Wiltshire Ham, Cheddar, Pickles, Coleslaw, Chutney, Apple, Salad (GF*)	12.00
Virgin Mary Prawn Cocktail Bun, Salad Garnish, Chips	12.00

Children's

Chicken Goujons, Beans and Chips	6.95
Sausage, Mash and Beans (GF)	6.95
Fish & Chips with Peas	6.95

Puddings

Chocolate Cheesecake, Clotted Cream, Chocolate Drizzle	6.50
Strawberry Eton Mess, Meringue, Whipped Cream, Strawberry Coulis, Shortcake Crumb	6.50
Affogato, Ice Cream, Espresso, Amaretto Biscuit	4.50
Banoffee Tart, Toffee Delice, Banana, Whipped Cream, Toffee Sauce	6.50
Local Cheeseboard with Dorset Vinney, Wookey Hole Cheddar, Somerset Brie, Grapes, Crackers	8.00
Sorbet (1 scoop) (V) (Ve) (GF) Mango, Raspberry or Lemon	1.50
Ice cream (1 scoop) (V) (GF) Chocolate, Vanilla, Strawberry, Salted Caramel	1.50

GF = Gluten-Free V = Vegetarian Ve = Vegan — * Gluten-free is available on request, Vegan * 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 10% is added to your bill. ALL 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.

Dinner Menu

Served between 17:00 - 19:00 Monday to Saturday



THIS IS A SAMPLE MENU AND IS SUBJECT TO CHANGE

Starters

Soup with Bread & Butter (V) (GF*)	6.50
Exmoor Mussels in a White Wine, Garlic and Cream Sauce, Bread (GF*)	8.50
Smoked Mackerel Pate, Celery, Lemon, Baby Leaves, Toasted Bread	8.00
Chicken Liver Pate, Chutney, Baby Leaves, Toasted Bread (GF*)	8.00
Spicy Salmon Fishcakes, Baby Leaf Salad, Sweet Chilli Sauce (GF*)	8.50
Salmon-Hot Smoked, Baby Leaves, Capers, Lemon Oil Dressing (GF)	8.50

Mains

Beer Battered Fish and Chips with House Mushy Peas and House Tartar Sauce	14.95
Exmoor Mussels in a White Wine, Garlic and Cream Sauce, Bread, French Fries (GF*)	14.95
Chargrilled Burger in a Brioche Bun, Cheese, Coleslaw and Chips	14.50
Slow Cooked Confit Leg of Duck, Port and Orange Jus, Braised Red Cabbage, Mash, Greens	16.50
Falafel in a Brioche Bun with Chargrilled Pepper, Lettuce, Spiced Courgette Salsa, Chips (V) (Ve)	14.50
Caesar Salad, Gem Lettuce, Chicken, Bacon, Caesar Dressing, Parmesan, Croutons (V*) (GF*)	13.00
36 Days Aged Sirloin Steak, Tomato, Black Pepper Sauce, Watercress, Chips (GF*)	24.50
Salmon Fillet, Cream of Tarragon Sauce, Crushed New Potatoes, Asparagus (GF)	17.00

Children's

Chicken Goujons, Beans and Chips	6.95
Sausage, Mash and Beans (GF)	6.95
Fish & Chips with Peas	6.95

Puddings

Chocolate Cheesecake, Clotted Cream, Chocolate Drizzle	6.50
Strawberry Eton Mess, Meringue, Whipped Cream, Strawberry Coulis, Shortcake Crumb (V)	6.50
Affogato, Ice Cream, Espresso, Amaretto Biscuit (V) (GF*)	4.50
Banoffee Tart, Toffee Delice, Banana, Whipped Cream, Toffee Sauce (V)	6.50
Local Cheeseboard with Dorset Vinney, Wookey Hole Cheddar, Somerset Brie, Grapes, Crackers	8.00
Sorbet (1 scoop) (V) (Ve) (GF) Mango, Raspberry or Lemon	1.50
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