

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.



Menu



PLEASE CHECK THE BLACKBOARD FOR SPECIALS

This is a sample menu and is subject to change.

Light Lunches

Soup of the Day with Roll and Butter (V) (Ve*) (GF*)	7.00
Flat Bread, Hummus, Olives (V) (Ve*)	6.80
Our own Sausage Roll with Mustard Mayo and Dressed Salad Leaves	6.50
Marinated Olives (V) (Ve*)(V)	3.50
Chicken Liver Parfait, Chutney, Baby Leaves, Toasted Bread (GF*)	8.00
Potted Crab served with Warm Roll, Lemon and Dressed Salad Leaves (GF*)	10.00

Mains

Beer Battered Fish and Chips with Garden Peas and House Tartar Sauce	16.50
Woodcutters Lunch, Scotch Egg, Winter-slaw, Mature Cheddar, Chilli Jam, Warm Baguette, Butter	14.00
Buttermilk fried Chicken Burger with Mayo, Lettuce and Tomato, served with Winter-slaw and Chips	15.50
Wiltshire Ham with a Brace of Eggs & Chips (GF)	13.50
Pie of the Day served with Mash Potato, Peas, Carrots and Gravy	14.50
Aubergine, Chickpea, Cashew Nut and Spinach Curry, Basmati Rice and Flat Bread (Ve*) (GF*) (V)	14.00

Children's

Chicken Goujons with Peas and Chips	6.50
Sausage Roll with Mash Potato and Peas (GF)	7.00
Battered Fish Fingers with Chips and Peas	6.50
Pasta topped with our own Tomato Sauce and Grated Cheese	6.00

Sides

Chips	3.50
Cheesy Chips	3.80

Puddings

Amaretto Cheesecake with Double Cream (Ve*) (V)	6.80
Pecan Pie warm served with Clotted Cream (V)	6.80
Black Forest Gateaux Log with Double Cream (V)	6.80
Chefs Choice of a Duo of Ice Creams served with Biscotti	5.50
Local Cheeseboard with Dorset Vinney, Wookey Hole Cheddar, Somerset Brie, Grapes, Crackers	9.00
Ice Cream (1 scoop) (V) (Ve) (GF)	1.80
Ice cream (1 scoop) (V) (GF)	1.80

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.