



Gluten Free Menu

Appetisers

- Freshly baked baguette with butter
£3.95
- Freshly baked garlic baguette
£4.50
- Dish of olives
£3.95

Starters

- Twice baked natural smoked haddock soufflé wrapped in smoked salmon with a lemon cream sauce
£7.25
- Homemade Chicken Liver Pate with toast & caramelised onion marmalade
£6.50
- Soup of the day with a roll & butter
£5.25
- Sautéed Garlic & Horseradish Mushrooms with gluten free bread & parmesan crisps
£5.95
- King prawns with chilli, garlic, ginger & lemon soy butter sauce with crusty bread
£7.95

Mains

- Poached chicken breast with a wild mushroom sauce
£14.95
- Slowly Roasted belly of Wiltshire Pork and crispy crackling with an apple & cider sauce
£16.95
- Roast shoulder of Wiltshire Lamb with a garlic and rosemary sauce
£18.25
- Wiltshire beef burger in a gluten free bun, onions, lettuce, tomato, homemade burger sauce & chips
£13.50
- Add crispy bacon or Somerset cheddar cheese or Stilton £1.00
- British champion gluten free steak & ale shortcrust pastry pie
£14.95
- Wiltshire rib eye steak
£19.95
- Add a choice of peppercorn sauce, red wine sauce or garlic butter £1.95 each
- Wiltshire fillet steak
£26.95
- Add a choice of peppercorn sauce, red wine sauce or garlic butter £1.95 each
- Including a choice of new, mash, chips or dauphinoise potatoes and served with our unique green vegetable combination

Vegetarian

- Aubergine & Puy lentil Vegetarian Gateau with roasted tomato sauce, parsnip crisps & garlic mash
£12.95
- Battered Halloumi with chips and mushy peas
£12.95
- Mushroom stroganoff
£12.95

Gluten Free Desserts

Chocoholics

£6.25

Homemade caramelised white chocolate ice cream, warm chocolate brownie, and chocolate mousse

Vanilla & honey crème brulee

£5.75

Set Honey & Vanilla cream topped with glazed caramelised sugar

Mixed Berry fruit Pavlova sundae

£5.95

Mixed berries layered with meringue pieces, vanilla ice cream topped with freshly whipped double cream

A selection of traditional & local cheeses & biscuits

£7.95

Maryland Farm Somerset Cheddar, Maryland Farm Somerset Stilton & Somerset Brie. Please ask for details of our local cheese of the month.

Mini Desserts

£2.95 each

Warm chocolate brownie

Milk Chocolate mousse

Mixed berry fruit Pavlova sundae

Lemon meringue mess

Ice Cream £2 per scoop

Gooseberry and Elderflower ice cream

Rhubarb and Ginger ice cream

Limoncello ice cream

Homemade caramelised white chocolate ice cream

Pear & vanilla ice cream

Mango sorbet

Jug of cream or custard

£1.25

Pudding Wine

125ml Glass Tabali Late Harvest Pudding Wine

£4.95

Port Selection

Krohn Ambassador Ruby port

£2.20

Krohn Late bottled vintage port £3.00

£3.00

Krohn Colheita port

£3.95

Hot Beverages

English Tea / Earl Grey

£1.80

Cappuccino

£2.00

Latte

£2.00

Espresso

£2.00

Americano Coffee

£1.80

Hot Chocolate

£2.50

Note : November 2015 sample menu only – subject to availability

Please advise us if you have any specific dietary requirements