

## AUTUMN MENU

Chicken, leek and mushroom pie, fat cut chips, green salad	15
Warm goats cheese salad, red and white chicory, rocket, toasted walnuts	12
Potted smoked chalkstream trout with lemon and dill, rocket and radish salad, toasted sourdough	13
Shakshuka, poached egg, sourdough toast Add feta 4	12
Za'atar roasted butternut squash with garlic & thyme, herbed quinoa and chickpea salad, barrel aged feta, pomegranate seeds	12
Field mushroom, shallots and tarragon, poached egg, grated Parmesan, toasted sourdough	13
Toasted sourdough sandwiches, with fat cut chips and green salad:	9.5
<ul style="list-style-type: none"> <li>• Wiltshire ham, Croxton's Manor Cheddar, sauerkraut, gherkin mayo</li> <li>• Goat's cheese, pesto, sundried tomato</li> </ul>	
Plant based soup, sourdough bread & butter	8.5
Plant based soup, sourdough bread & butter with cheese and salad	10.5
Smashed avocado, chilli, toasted sourdough, poached egg Add feta 4	12
Sides Fat cut chips 5   Green salad 4   Poached egg 2   Toast 3	
Smoked almonds	4
Queen and Kalamata olives	4
Dessert, served with double cream or ice cream	7
Blueberry & polenta cake (GF)	
Belgian chocolate brownie	
Raspberry almond tart	

All freshly made in our kitchen. If you have any food allergies or intolerances, let us know so we can help you choose. Unfortunately, as allergens are present in our kitchen, we cannot guarantee any menu items will be completely free from the particular allergen.