

Seasonal Dining Menu



2021 Summer Menu

Starters

Roasted Tomato Soup, Basil Pesto, Crumbled Feta (D, V)

Chicken Liver Parfait, Red Onion Marmalade, Toasted Brioche (D, EG, G, SL)

Smoked Salmon, Shallot, Capers, Dill Emulsion, Brown Bread (F, G)

Salt Baked Beetroots, Whipped Goat's Cheese, Quinoa (D, V)

Mains

Confit Belly of Pork, Mustard Mash, Creamed Cabbage, Cider Sauce (C, D, M, SL)

6oz Rump Steak served Pink, Grill Garnish, Triple Cooked Chips, Peppercorn Sauce (D, SL)

Pan Fried Salmon, Courgette Spaghetti, King Prawns, Shellfish Velouté (D, F, SF)

Wild Mushroom Tagliatelle, Tarragon, Poached Egg, Seasonal Truffle (D, EG, G, V)

Desserts

Seasonal Fruit Eton Mess, Black Pepper Meringue, Basil, Fruit Sorbet (D, EG, V)

Sticky Toffee Pudding, Butterscotch Sauce, Vanilla Ice Cream (D, EG, G, V)

Chocolate Mousse, Mango, Coco Nibs, Orange Sorbet (D, EG, G, V)

Selection of British Cheeses, Quince, Chutney, Crackers (D, C, G, N, V)

Filter Coffee, Chocolate Truffles (D)

Please speak to a member of the team if you have any specific dietary requirements.

(C) CELERY | (D) DAIRY | (DF) DAIRY FREE | (EG) EGGS | (F) FISH | (G) GLUTEN | (L) LUPIN | (MO) MOLLUSCS
(M) MUSTARD | (N) NUTS | (PE) PEANUTS | (SF) SHELLFISH | (SE) SESAME SEEDS | (S) SOYA
(SL) SULPHITES | (V) VEGETARIAN | (VG) VEGAN

2021 Sunday Summer Menu

Starters

- Roasted Tomato Soup, Basil Pesto, Crumbled Feta (D, V)
Chicken Liver Parfait, Red Onion Marmalade, Toasted Brioche (D, EG, G, SL)
Smoked Salmon, Shallot, Capers, Dill Emulsion, Brown Bread (F, G)
Salt Baked Beetroots, Whipped Goat's Cheese, Quinoa (D, V)

Mains

- Roasted Sirloin of Stokes Marsh Farm Beef served Pink, Red Wine Jus (C, D, EG, G, SL)
Half Roasted Castlemead Chicken, Bread Sauce, Thyme Jus (D, EG, G)
Pan Fried Salmon, Courgette Spaghetti, King Prawns, Shellfish Velouté (D, F, SF)
Wild Mushroom Tagliatelle, Tarragon, Poached Egg, Seasonal Truffle (D, EG, G, V)

Desserts

- Seasonal Fruit Eton Mess, Black Pepper Meringue, Basil, Fruit Sorbet (D, EG, V)
Sticky Toffee Pudding, Butterscotch Sauce, Vanilla Ice Cream (D, EG, G, V)
Chocolate Mousse, Mango, Coco Nibs, Orange Sorbet (D, EG, G, V)
Selection of British Cheeses, Quince, Chutney, Crackers (C, D, G, N, V)

Filter Coffee, Chocolate Truffles (D)

Please speak to a member of the team if you have any specific dietary requirements.

(C) CELERY | (D) DAIRY | (DF) DAIRY FREE | (EG) EGGS | (F) FISH | (G) GLUTEN | (L) LUPIN | (MO) MOLLUSCS
(M) MUSTARD | (N) NUTS | (PE) PEANUTS | (SF) SHELLFISH | (SE) SESAME SEEDS | (S) SOYA
(SL) SULPHITES | (V) VEGETARIAN | (VG) VEGAN

Seasonal Dining Menu



2021 Autumn Menu

Starters

Wiltshire Cider and Onion Soup, Cheese and Apple Crouton (D, G, SL, V)

Heritage Garden Tomato Salad, Burrata, Black Olives, Basil, Balsamic Vinegar (D, SL, V)

Baked Camembert studded with Rosemary and Garlic, Toasted Sourdough Bread (D, G, V)

Confit Duck Rillettes, Gherkins, Pickled Onions, Toasted Sourdough Bread (G, SL)

Mains

Braised Daube of Beef, Creamy Mash, Garden Greens, Red Wine Jus (C, D, SL)

Lamb Provençal, Aubergines, Courgette, Peppers, Fondant Potato (D)

Pan Fried Gilt-head Bream, Roasted Root Vegetables, Chive Beurre Blanc (D, F, SL)

Truffle Gnocchi, Garden Peas, Baby Gem Lettuce, Cream Cheese, Nasturtiums (D, G, V)

Desserts

Roasted Pineapple Tarte Tatin, Coconut Sorbet (D, G, V)

Milk Toffee Tart, Lemon Sorbet (D, G, V)

Malted Orange Profiteroles, Bitter Chocolate Sauce (D, EG, G, V)

Selection of British Cheeses, Quince, Chutney, Crackers (C, D, G N, V)

Filter Coffee, Chocolate Truffles (D)

Please speak to a member of the team if you have any specific dietary requirements.

(C) CELERY | (D) DAIRY | (DF) DAIRY FREE | (EG) EGGS | (F) FISH | (G) GLUTEN | (L) LUPIN | (MO) MOLLUSCS
(M) MUSTARD | (N) NUTS | (PE) PEANUTS | (SF) SHELLFISH | (SE) SESAME SEEDS | (S) SOYA
(SL) SULPHITES | (V) VEGETARIAN | (VG) VEGAN

2021 Sunday Autumn Menu

Starters

Wiltshire Cider and Onion Soup, Cheese and Apple Crouton (D, G, SL, V)

Heritage Garden Tomato Salad, Burrata, Black Olives, Basil, Balsamic Vinegar (D, SL, V)

Baked Camembert studded with Rosemary and Garlic, Toasted Sourdough Bread (D, G, V)

Confit Duck Rillettes, Gherkins, Pickled Onions, Toasted Sourdough (G, SL)

Mains

Roasted Sirloin of Stokes Marsh Farm Beef served Pink, Red Wine Jus (C, D, EG, G, SL)

Half Roasted Castlemead Chicken, Bread Sauce, Thyme Jus (D, EG, G)

Pan Fried Gilt-head Bream, Roasted Root Vegetables, Chive Beurre Blanc (D, F, SL)

Truffle Gnocchi, Garden Peas, Baby Gem Lettuce, Cream Cheese, Nasturtiums (D, G, V)

Desserts

Roasted Pineapple Tarte Tatin, Coconut Sorbet (D, G, V)

Milk Toffee Tart, Lemon Sorbet (D, G, V)

Malted Orange Profiteroles, Bitter Chocolate Sauce (D, EG, G, V)

Selection of British Cheeses, Quince, Chutney, Crackers (C, D, G, N, V)

Filter Coffee, Chocolate Truffles (D)

Please speak to a member of the team if you have any specific dietary requirements.

(C) CELERY | (D) DAIRY | (DF) DAIRY FREE | (EG) EGGS | (F) FISH | (G) GLUTEN | (L) LUPIN | (MO) MOLLUSCS
(M) MUSTARD | (N) NUTS | (PE) PEANUTS | (SF) SHELLFISH | (SE) SESAME SEEDS | (S) SOYA
(SL) SULPHITES | (V) VEGETARIAN | (VG) VEGAN

2021 Winter Menu

Starters

Cream of Mushroom Soup, Chive and Truffle Cream (D, V)

West End Farm Ham Hock and Parsley Terrine, Piccalilli (C, M)

Atlantic Prawn Cocktail, Crisp Baby Gem, Maire Rose Sauce (D, EG, SF)

Iceberg Wedge Salad, Crispy Onions, Walnuts, Blue Cheese Dressing (D, G, N, V)

Mains

Roast Breast of Chicken, Spinach Risotto, Parmesan Crisp, Thyme Jus (D, SL)

Confit Leg of Duck, Braised Lentils, Red Cabbage, Potato Galette, Orange Sauce (D)

Smoked Haddock Fishcake, Spinach, Poached Egg, Tartare Hollandaise (D, EG, F, G, SL)

Ravioli of Butternut Squash, Wilted Spinach, Blue Cheese, Sage, Hazelnuts (D, EG, G, N, V)

Desserts

Glazed Lemon Tart, Raspberry Sorbet (D, EG, G, N, V)

Dark Chocolate Tart, Crème Fraîche (D, EG, G, N, V)

Classic Crème Brûlée, Shortbread (D, EG, G, V)

Selection of British Cheeses, Quince, Chutney, Crackers (C, D, G, N, V)

Filter Coffee, Chocolate Truffles (D)

Please speak to a member of the team if you have any specific dietary requirements.

(C) CELERY | (D) DAIRY | (DF) DAIRY FREE | (EG) EGGS | (F) FISH | (G) GLUTEN | (L) LUPIN | (MO) MOLLUSCS
(M) MUSTARD | (N) NUTS | (PE) PEANUTS | (SF) SHELLFISH | (SE) SESAME SEEDS | (S) SOYA
(SL) SULPHITES | (V) VEGETARIAN | (VG) VEGAN

Seasonal Dining Menu



2021 Sunday Winter Menu

Starters

Cream of Mushroom Soup, Chive and Truffle Cream (D, V)

West End Farm Ham Hock and Parsley Terrine, Piccalilli (C, M)

Atlantic Prawn Cocktail, Crisp Baby Gem, Maire Rose Sauce (D, EG, SF)

Iceberg Wedge Salad, Crispy Onions, Walnuts, Blue Cheese Dressing (D, G, N, V)

Mains

Roasted Sirloin of Stokes Marsh Farm Beef served Pink, Red Wine Jus (C, D, EG, G, SL)

Half Roasted Castlemead Chicken, Bread Sauce, Thyme Jus (D, EG, G)

Smoked Haddock Fishcake, Spinach, Poached Egg, Tartare Hollandaise (D, EG, F, G, SL)

Ravioli of Butternut Squash, Wilted Spinach, Blue Cheese, Sage, Hazelnuts (D, EG, G, N, V)

Desserts

Glazed Lemon Tart, Raspberry Sorbet (D, EG, G, N, V)

Dark Chocolate Tart, Crème Fraîche (D, EG, G, N, V)

Classic Crème Brûlée, Shortbread (D, EG, G, V)

Selection of British Cheeses, Quince, Chutney, Crackers (C, D, G, N, V)

Filter Coffee, Chocolate Truffles (D)

Please speak to a member of the team if you have any specific dietary requirements.

(C) CELERY | (D) DAIRY | (DF) DAIRY FREE | (EG) EGGS | (F) FISH | (G) GLUTEN | (L) LUPIN | (MO) MOLLUSCS
(M) MUSTARD | (N) NUTS | (PE) PEANUTS | (SF) SHELLFISH | (SE) SESAME SEEDS | (S) SOYA
(SL) SULPHITES | (V) VEGETARIAN | (VG) VEGAN