

SAMPLE AUTUMN MENU

SNACKS AND SHARERS

organic chargrilled artisan breads & olives garlic butter , extra virgin olive oil	7
lemon & pink pepper whitebait tartare sauce	7
crispy chilli beef	8
tempura prawns	8
Cumberland sausage mustard glaze	

STARTERS & LIGHTER MEALS

soup of the day fresh toasted sourdough	7
chilli & garlic prawns toasted bread	7
chicken liver pate crisp bread, pickles	8
beer battered cauliflower spring onion, chilli sauce	8
boston beans on toast baked beans, crispy bacon, onions (add an egg for £2)	8

PUB CLASSICS

shortcrust pastry pie mash, chips or fries	16
Suet pudding mash, chips or fries	16
beer battered Cornish haddock chunky chips, pea puree, tartare sauce	17
5 Bells beef burger brioche bun, oglesfield cheese, fries	16
Wiltshire ham fried hens egg, chips	14
hunters chicken Emmental cheese, bacon, bbq sauce, house slaw, fries	16

SOMETHING MORE SPECIAL

teriyaki noodles guinea fowl, spring onions, sesame seeds	25/7
10oz ribeye steak skinny fries, garlic mushrooms	28
pan fried cod fillet roasted new potato, bok choy, cherry tomatoes, sundried tomato butter	21

VEGGIE

beer battered banana blossom chunky chips, pea puree, tartare sauce	16
crispy goats cheese & red onion chutney burger skinny fries, house slaw	16
mushroom linguini creme fraiche, fresh herbs	16

SIDES

please ask for available sides	3/4
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