

# SAMPLE AUTUMN MENU

## SNACKS AND SHARERS

honey & chilli baked camembert	11
toasted sourdough, marinated olives, onion chutney	
add charcuterie to camembert	8
coppa, prosciutto crudo, salame milano, pickles	
organic chargrilled artisan breads & olives	7
garlic butter	
padron peppers	6
sea salt	
Cumberland sausage	7
mustard glaze	
tempura prawns	8/10
lemon, Asian dipping sauce (3/4)	
calamari	7/9/11
tartare sauce (3/5/7)	
beer battered cauliflower	7
sweet chilli sauce	

## STARTERS & LIGHTER MEALS

soup of the day	7
fresh toasted sourdough	
pan fried pigeon breast	7
panisse, charred corn, cherry jus	
torched mackerel	9
sauce vierge, pickled shallot, chive, crispy onions	
smoked cheese & onion tartlet	8
pickles shallots, chives, crispy onion	
chilli & honey roasted pumpkin	7/13
whipped feta, toasted seeds, crispy sage	

## MAINS

venison chilli	18
herbed brown rice	
basil pesto linguini	16
roasted courgettes, herbs, garlic crumb	
pan fried salmon	21
braised leeks, capers, green beans, new potatoes, tomato & red pepper sauce	
chicken schnitzel	18
lemon caper butter, cucumber, house slaw	
monkfish scampi	20
sundried tomato salad, fries, tartare sauce	
10oz sirloin steak	28
portobello mushroom, tomato chutney, chunky chips (choice of sauce)	

## PUB CLASSICS

shortcrust pastry pie	17
mash, chips or fries	
Suet pudding	17
mash, chips or fries	
beer battered Cornish haddock	19
thick cut chips, pea puree, tartare sauce	
crispy goats cheese & butternut squash burger	17

smoky tomato chutney, skinny fries, house slaw

**5 Bells beef burger**

17

skinny fries, house special pickles, add oglesfield cheese (£1)  
add bacon (£2)

**Wiltshire ham**

16

fried hens egg, thick cut chips

**SIDES**

please ask for available sides

4/5/6