

WHILE YOU WAIT Marinated Mixed Olives Bread Board – selection of fresh breads / wild garlic pesto / hummus / balsamic & olive oil				
Soup of the Day / fresh bread / salted butter	7.75 vga gfa			
Smoked Mackerel Rillette / burnt butter ketchup / smacked cucumber / melba toast	9.00 gfa			
Korean Style Corn Dog / gochujang fennel slaw / pickled & crispy onion's				
Leek & Potato Bhaji / red lentil dhal / toasted coconut / coriander	8.50 vg gf			
Prosciutto Wrapped Asparagus / smoked paprika praline / pea puree / crispy Parma	9.50 gf			
MAINS				
Cider Battered Haddock / triple cooked chips / garden peas	18.50 df gf			
Honey & Mustard Glazed Wiltshire Ham / free range fried eggs / triple cooked chips / dressed mixed salad				
Lemon & Tarragon Crusted Hake / Parmentier potatoes / roasted leeks / sauce vierge				
Spring Green Spanakopita / sweet potato, green bean & beetroot hash / sundried tomato tapenade				
Pan Fried Gnocchi / braised hispi cabbage / nut butter / asparagus & pea's / savoury granola	17.95 vg			
Roasted Rump of Lamb / new potato dauphinoise / tender stem broccoli / goat's cheese bon bon / wild garlic salsa Verde	24.95 gf			
Shawarma / cous-cous salad / pitta bread / mint yogurt / pickled red onion / avocado Chicke (cooked in our shawarma spice mix) Sweet Potat				
SALAD'S				
Tuna Nicoise / tomatoes / green beans / olives / mixed leaves / new potatoes / soft boiled egg / anchovy dressing	18.50 gf			
Goat's Cheese – grilled goat's cheese / quinoa / pear / beetroot / mixed leaves / honey dressing				
GRILL				
Lamb & Mint burger / raita / gem lettuce / tomato / crispy onions / toasted brioche bun / skin on fries add a topping – cheddar / brie / blue cheese / bacon / goats cheese				
Ruby & White 8oz Sirloin Steak / skin on fries / roasted mushroom & tomato / mixed salad / crispy onions	28.50 gfa			
Ruby & White 10oz Gammon Steak / skin on fries / roasted mushroom & tomato / mixed salad / crispy onions pineapple or free-range fried egg	21.00 gfa			
Grill Extras – -mushroom / tomato / pineapple / fried egg / roasted garlic & parsley butter -green peppercorn sauce or blue cheese sauce	1.50 3.00 gf			
SIDES				
Triple Cooked Chips 4.50 Skin on Fries 3.75 House Salad Cheesy Triple Cooked Chips 5.50 Cheesy Skin on Fries 4.75 Mixed Seasonal Vegetables	4.00 4.25			

Our dishes are prepared within our kitchen and cooked fresh to order, at busy times your food may take a little longer to reach you so we may not be able to make changes to your dishes.

4.50

Gochujang Fennel Slaw

Creamed Garlic Spinach & Pea's

4.50

We have strict procedures when preparing allergen dishes, but we cannot guarantee any of our dishes are 100% free of allergens. Please speak to a manager on duty.

v = vegetarian / vga = vegan available / vg = vegan / df = dairy free / gf = gluten free / gfa = gluten free available

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Chocolate Brownie / raspberry sorbet / honeycomb / chocolate soil	8.00 vg gf	
Rhubarb & Strawberry Eton Mess / poached rhubarb / Chantilly cream / strawberries / meringue / strawberry pure	ee 8.00 v gf	
Sticky Toffee Banana Pudding / toffee sauce / Marshfield banana ice cream	8.00 v gf	
Cheesecake of the Day	8.00	
Marshfield Ice Creams & Sorbets A variety of flavours to choose from	2.50 vg gfa per scoop	
Affogato – double espresso / Marshfield vanilla ice cream	5.00	
Stars Affogato – double espresso / shot of Baileys / Marshfield vanilla ice cream	8.50	
	es 7.50 v gfa es 9.50 v gfa	
DESSERT WINE		
Tenuta II Casinone, Palazzina, Moscato D'Asti 2015 per 100ml	5.50	
LIQUEUR COFFEE Irish Whiskey / Baileys / Cointreau / Scotch Whiskey / Tia Maria / Drambuie		

COFFEE & TEA...

A full range of hot drinks are available. Please ask to see the full listing.

Decaf and Dairy Free available

LIGHTER BITES and PANINIS are available served Monday - Saturday lunchtimes 12 – 2pm Small Honey & Mustard Glazed Wiltshire Ham / fried free-range egg / triple cooked chips / mixed salad	13.00 df gf
Small Crispy Cider Battered Haddock / triple cooked chips / garden peas	13.50 df gf
Breaded Scampi / skin on fries / garden peas	13.50
Stars Ploughman's – fruit chutney / dressed mixed salad / pickled onions / fresh bread please choose 2 – Wiltshire Ham / Cheddar / Brie / Stilton	13.00 gfa
Paninis served Monday – Saturday lunchtimes 12-2pm Bacon & Brie / cranberry	10.00
Vegan Mozzarella / tomato / pumpkin seed pesto	9.00 vg
Cheddar / red onion (add ham for £1.50)	8.50 v
Tuna & Cheddar / red onion	10.00

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