

# **BAR & GARDEN MENU**

Served 12pm - 6pm Wednesday-Saturday

# LIGHT BITES £8

#### **HUMBLE PLOUGHMAN'S SANDWICH & SOUP**

Cup of chef's soup & spiced red onion chutney & Barber's 1833 Or ham & Gatehouses Farm piccalilli on sourdough

# **CHICKEN & BACON WRAP**

Crisp lettuce, Caesar dressing & parmesan

# RED PEPPER & BEETROOT HUMMUS WRAP

Baby spinach & halloumi

Add a bag of artisan TWO FARMERS hand cooked crisps £1.20 or small fries for £2.50

# SMALL PLATES, FLATBREADS, FRIES, DIRTY FRIES & CHIPS 5 for £30 / 8 for £45

### **SMALL PLATES**

GORDAL OLIVES PICANTE (GF) Large firm olives from £4 BEETROOT HUMMUS & FLATBREAD & £4 SOURDOUGH Balsamic vinegar & olive oil £4 SOUP OF THE DAY \* Pumpkin seed roll, artisan butter £7 \*Vegate butter alternative available GINGER BEER HALLOUMI FRIES Ginger & chilli chutney £7 BRITISH CHARCUTERIE Spiced red onion chutney & sourdough £12

SOURDOUGH FLATBREAD

GARLIC FLAT BREAD & £4 Add cheese £1

TARTIFLETTE: Bacon, onion, garlic, thyme & brie £8

FISH GOUJONS © Cider battered haddock strips, tartare £7

NDUJA: Honeyed goat's cheese, red onion & spinach £8

VENISON PEPPERONI: Tomato salsa & mozzarella £8

PARMA HAM: Garlic, rocket, parmesan, tomato tapenade £8 MEDITERRANEAN Olives, rocket, courgette, red onion,

tomato tapenade £8

### WHEREWITHAL LUNCHEON £12

#### CLASSIC BURGER

60z dry aged beef patty, mature cheddar, minced white onions, ketchup, American mustard, pickles, served in a brioche bun with French fries

#### **SCAMPI**

Whole tail breaded scampi, mushy peas, tartare sauce & chunky chips

#### HAM, EGG & CHIPS

Wiltshire cured ham, Woodlands Farm eggs & chips

#### **MEAT & CHEESE**

Selection of artisan cured meats, artisan cheese sourdough crackers & pickles

#### FLAT IRON MINUTE STEAK

Marinated in Lea & Perrins Worcestershire sauce, flash fried, salad & French fries

#### PLOUGHMAN'S LUNCHEON

Wiltshire ham, Barbers 1833 mature cheddar, Worgan's pork pie, sourdough, Gatehouse Farm piccalilli & balsamic pickled onion, Netherend Farm artisan butter

## HAND CRAFTED BURGERS

### THE JACKDAW GOURMET BURGER

80z dry aged beef hand pressed steak & bone marrow burger, mature cheddar, smoked streaky bacon, minced white onions, pickles, burger sauce, gem lettuce £16

# ASIAN GGB

Sweet potato, chickpea, piquillo peppers & torched red chilli burger, gochujang mayo, baby spinach & Asian slaw £13

Our burgers are served in a brioche bun with skinny fries or chunky chips Healthy option : swap your chips for house salad & pickles 

### TRADITIONAL FISH & CHIPS

or VEGAN "FISH" & CHIPS

Cider battered Haddock or cider battered banana blossom chunky chips, minted mushy peas & tartare £15

# FRIES, DIRTYFRIES & CHIPS

**FRIES**  $\mathcal{L}_3$  /  $\mathcal{L}_5$  / Add cheese  $\mathcal{L}_1$ 

**CHIPS** GF £3 / £5 / Add cheese £1

**SWEET POTATO FRIES** & £4 / £6 / Add cheese £1

NACHOS (F) Corn tortilla chips, tomato salsa & cheese £6

THE THURSDAY CLUB: Mozzarella & chilli flakes £6 PAULIE: Cheese sauce, crispy onions & bacon lardons £8

ARBORIST: Tomato salsa, mozzarella, venison pepperoni £8

# **DESSERTS**

# RHUBARB CRUMBLE GF

Rhubarb, Bramley apple & golden raisin crumble with vanilla ice cream or custard £7 vanilla ice cream available

### CRÈME BRÛLÉE

White chocolate chip cookie £7

### 'KITKAT' CHEESECAKE

White, milk & dark chocolate, salted caramel £7

### STICKY TOFFEE SUNDAE

Sticky toffee & stem ginger pudding pieces, vanilla ice cream, salted caramel , chopped dates & toasted hazelnuts  $\pounds_7$ 

#### **ICE CREAM**

Chocolate, strawberry, vanilla or honeycomb £2.75 per scoop

#### **BAILEYS ETON MESS**

Crunchy meringue, whipped cream, raspberry & strawberry compote with Baileys Eton mess cream liqueur £9

### **BRITISH CHEESE BOARD**

Barbers's 1833, Baron Bigod, Colston Bassett, Peter's Yard sourdough crackers £12 Nairn's gluten free oat biscuits available

Pair with your cheese board, choose from apricot & ginger chutney or spiced red onion marmalade

TAYLOR'S 2016 RUBY LVP PORT £4

### A NOSE OF CHEESE

Choose one cheese: Barbers's 1833 Baron Bigod, Colston Bassett Served with Peter's Yard sourdough crackers & glass of Taylor's 2016 ruby LVP port £7

# **WINE**

WHITE	125ml / 175m / 250ml / Bottle
Amanti del Vino Pinot Grigio Italy 2019 Muscadent Drouet France 2018 Pato Torrente Sauvignon Blanc Chile 2019 Perfect Cut Marlborough Sauvignon Blanc New Zealand 2020 Park Gimblett Gravels Chardonnay New Zealand 2019 Amori Prosecco Italy NV	$\begin{array}{cccccccccccccccccccccccccccccccccccc$
Laurent Perrier La Cuvee Brut <b>France NV</b> Eisner Sauvignon Blanc <b>Alcohol Free</b>	£60.50 £4 £10
PINKS	
Pasquiers Granache Cinsault Rose <b>France</b> Foxclover white Zinfandel <b>California NV</b>	£4 / £5 / £6.50 / £18.50 £4 / £5 / £6.50 / £18.50
REDS	
Pato Torrente Merlot <b>Chile 2019</b> Rolands Brook Shiraz <b>Australia 2019</b> Gouguenheim Malbec <b>Argentina 2019</b> Côtes du Rhône Vielles Vigne <b>France 2019</b> Eisner Cabernet Sauvignon <b>Alcohol Free</b>	$\begin{array}{cccccccccccccccccccccccccccccccccccc$

# **ALLERGY INFO**

Gluten Free West-Vegan - Please always inform a member of our team of any allergies before placing your order, as not all ingredients can be listed. Detailed allergen information is available upon request. We cannot guarantee the total absence of