



DINNER MENU

Nibbles - £6 each

House Breads, Salted Butter & Balsamic Olives

To Start

Today's Soup – House Bread **£8.5** (cvg/cgf)

Roast Sweet Potato – Garlic & Rosemary Dip, Heritage Carrots, Radish, Toast **£8.5** (vg/cgf)

Confit Belly Pork – Braised Gem, Leek & Apple Chutney, Blue Cheese Dressing **£9** (gf)

Dressed Cornish Crab – Crostini **£10.5** (df/cgf)

Sumac Salt & Pepper Squid - Parsley & Garlic Mayonnaise **£9.5** (gf/df)

Truffle Honey, Thyme & Camembert Croquettes – Pear, Pickled Walnut **£9.5** (gf)

For Mains

Treacle Cured Venison Haunch – Smoky Mash, Crispy Mushroom, Baby Carrots, Nasturtium,
Pickled Shallot & Black Garlic Cream Sauce **£28** (gf)

Kedgeree Smoked Finnan Haddock – Fillet of Haddock, Coriander Rice & Peas, Poached Egg,
Curried Butter Sauce **£24** (gf)

Truffle Cauliflower & Pearl Barley Risotto – Shallots, Sage, Parmesan, Toasted Almonds **£19** (cvg/v)

Beetroot & Lentil Nut Roast Wellington – Giant Couscous, Whipped Vegan Feta, Dill,
Tarragon Aioli, Spring Onion **£21** (vg)

Guinea Fowl Breast – Celeriac Mash, Pomme Anna, Mushroom Puree, Pickled Mushroom Salsa,
Greens, Gras Jus **£24**

Seared Cornish Scallops – Dill Potato Cake, Crown Prince Squash, Creamed Leeks,
Caper & Bacon Sauce **£25**

Fish & Chips – Battered Haddock, Thick Cut Chips, Tartar, Peas **£19.5**

Pie of the Day – Mashed Potato, Seasonal Vegetables, Gravy **£21**

Our Burgers

Served with Slaw, Gherkin, Salad, Fries, Pretzel Bun (gf?)

Beef Patty, Chorizo Jam, Smoked Applewood, Bacon **£19**

Mushroom & Pinenut Patty (vg) **£17**

Additions – £6 each

Thick Cut Chips
Buttered Greens

Skinny Fries
Roast Root Vegetables

Garden Salad
Pickled Slaw

DF = Dairy Free, GF = Gluten Free, CGF = can be GF, VG = Vegan, CVG = Can be Vegan
Please be aware we are **card only**. A discretionary 10% service charge will be added to your bill



SET LUNCH AND EARLY BIRD

SERVED 12-3pm & 6pm-7pm MON - SAT

£27 pp for 2 Courses, £33 pp for 3 Courses

Nibbles - £6 each

House Breads, Salted Butter & Balsamic Olives

To Start

Today's Soup – House Bread (cvg/cgf)

Sumac Salt & Pepper Squid - Parsley & Garlic Mayonnaise (gf/df)

Confit Belly Pork – Braised Gem, Leek & Apple Chutney, Blue Cheese Dressing (gf)

Roast Sweet Potato – Garlic & Rosemary Dip, Heritage Carrots, Radish, Toast (vg/cgf)

For Mains

Maple & Mustard Glazed Ham Hock – Pomme Anna, Poached Eggs, Spinach, Hollandaise Sauce (gf)

Kedgeree Smoked Haddock – Coriander Rice & Peas, Poached Egg, Curried Butter Sauce (gf)

Pie of the Day – Mashed potato, Seasonal Vegetables, Gravy

Truffle Cauliflower & Pearl Barley Risotto – Shallots, Sage, Parmesan, Toasted Almonds (cvg/v)

To Finish

Dark Chocolate & Almond Delice – Vanilla Bean Ice Cream, Fruit & Nut Bark (vg)

Apple & Rhubarb Crumble Tart – Gingerbread Custard (gf)

Salted Caramel & Vanilla Cheesecake – Lime, Rum & Raisin

Lacock Ice cream/Sorbet - 3 Scoops

Additions – £6 each

Thick Cut Chips

Skinny Fries

Garden Salad

Buttered Greens

Roast Root Vegetables

Pickled Slaw

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