



CHILDREN'S MENU

Mains

Rump steak, fries & salad garnish (£2 surcharge)

Homemade chicken nuggets, fries & salad garnish

Homemade beef burger, fries & salad garnish

Breaded plaice goujon, fries & salad garnish

Ham, egg & chips or egg & chips with salad garnish

Lamb ragu or cheesy tagliatelle

Roast beef, chicken or pork with all the trimming (sunday only)

Desserts

Selection of Marshfield ice creams (2 Scoops)

Strawberry or vanilla

1 Course £6.95 | 2 Courses for £8.50

OUR SUPPLIERS

All our food is produced freshly on site by our team of top chefs. We are very proud of our food, and the suppliers we use. Where we can we source locally, and we only use the best the area has to offer.

Some of our current suppliers are as follows:

Sherston Free Range Eggs, Home Farm, Knockdown, Tetbury

Buxton Butchers, Winterbourne, BS200NH

New Wave Seafood Ltd, Horcott Road, Fairford, Glos, GL7444BX

Mevalco Fine Foods Ltd, Avonmouth, BS118DF

The Tracklements Company Ltd, Easton Grey, Wiltshire, SN16ORD

Marshfield Ice Cream, Oldfield Farm, Chippenham SN14 8LE

Our menu descriptions do not contain all ingredients, so please ask a member of staff before ordering if you have any allergy or dietary requirements.

We cannot guarantee that any of our dishes do not contain traces of nuts

We do not operate a gluten free menu or dairy free kitchen, however we will endeavour to modify all dishes on request