

MAIN MENU

Starters

Sweet & Spicy Home Roasted Chicken Wings 7.25 Ranch dip GFA

Classic Prawn Cocktail 7.50 Marie Rose dressing GF

Smoked Chicken & Pancetta Caesar Salad 7.50

Garlic Mushrooms 7.25 Creamy cheddar sauce, toasted ciabatta GFA

Local Brixworth Pate 7.25 Red onion marmalade, toasted ciabatta GFA

Homemade Tomato & Basil Soup 6.50 Warm ciabatta, butter GFA

Anti Pasti Platter 7.50 / 13.50 Assorted continental meats, olives, marinated vegetables. Warm ciabatta, oil & balsamic VEGAN AVAILABLE GFA

> Cauliflower Wings 6.95 Sweet chilli sauce

Homemade Cobbler Scotch Egg 7.25 Whisky & black peppercorn sauce

Sides

Onion Rings 3.50 Chips 3.50 Sweet Potato Fries 4.50 Garlic Bread 3.50 / Cheesy Garlic Bread 4.50 Mixed Green Salad 3.50 / Caesar Salad 3.50 Mac 'n' Cheese 4.25 Bread & Butter 2.95 Bread with Oil & Balsamic 3.25 Marinated Olives 3.95 Upgrade to Sweet Potato Fries 1.75

From the Grill

10oz Gammon Steak 16.95 Chips, peas, tomato, onion rings, fried egg GFA

8oz Rump Steak 18.25 Chips, Bearnaise sauce GFA

8oz Sirloin Steak 22.50 Chips, peas, tomato, mushroom, onion rings, garlic butter GFA

Sauces: Peppercorn / Bearnaise / Blue Cheese 3.50

House Burgers

6oz Steak Burger GFA 14.95 Grilled Chicken Breast Burger GFA 14.95 Southern Fried Chicken Burger 15.50 Each served in a glazed bun with gem lettuce, beef tomato. Chips & onion rings

Toppings Cheddar 1.50 / Blue Cheese 1.75 / Smoked Cheese 1.75 Bacon 1.75 / Fried Egg 1.50

Special Burgers

Signature Wagyu Burger GFA 18.50 6oz Wagyu burger, pancetta, red onion marmalade, smoked cheddar, gem lettuce, beef tomato. Chips & rings

Signature Southern Fried Chicken Burger 18.50 Southern fried chicken, smoked cheddar, bacon, BBQ sauce, baby gem, beef tomato. Chips & rings

Grilled Chicken Caesar Burger GFA 16.95 Cajun chicken, bacon, cos lettuce, Caesar

'Moving Mountains' Plant Based Burger 16.95 Vegan glazed bun, red onion marmalade, gem lettuce, beef tomato. Chips & rings VEGAN

Beetroot, Red Pepper & Quinoa Burger 16.95 Vegan glazed bun, gem lettuce, beef tomato. Chips & rings VEGAN

Main Meals

Homemade Pie of the Day 16.00 Chips or mash, peas & gravy

Thick Cut Wiltshire Ham GF 14.25

Two fried eggs & chips

Prime Butchers Sausage 14.95

Creamy black pepper mash, garden peas, red wine & onion gravy (Vegan Cumberland Sausages Available)

Gastro Specials

Slow Cooked Beef Featherblade 19.50

Red wine, baby onions, mushrooms, potato dauphinoise, thyme roasted carrots, parsnips GFA

Pan Fried Sea Bass Fillets 19.50

Lemon & herb potato hash, white wine & cream butter sauce, mixed greens GFA

Pan Fried Lambs Liver 16.75

Pancetta, crispy onions, sage infused creamy mash, Tenderstem broccoli, lamb sauce

Slow Cooked Pork Belly 19.50

Black pudding mash, apple & sage jus, greens ${\tt GFA}$

Hand Battered Cod 15.95

Chips, mushy or garden peas **Wholetail Scampi** 15.50

Chips, mushy or garden peas

Olde Cobbler Caesar Salad GFA 15.50 Grilled chicken breast, crisp pancetta, parmesan

Homemade Lasagne al Forno 15.75

Caesar side salad, chips or garlic bread (Roasted Vegetable Lasagne Available)

Panko Breaded Chicken Breast 17.25

Filled with ham & mozzarella. Mixed salad & chips

Homemade Chicken Tikka Masala 15.95 Pilau rice, naan bread GFA

Sweet Potato, Chickpea & Spinach Curry 15.95

Rice & naan GFA VEGAN

Homemade Mixed Bean Chilli 15.50

Rice, tortilla chips, salsa & guacamole GFA VEGAN