



MAIN MENU

Starters

Bao Buns 7.75
Home-smoked sticky BBQ brisket

Classic Prawn Cocktail 7.95
Marie Rose dressing GF

Buttermilk Chicken Strips 7.25
Ranch dressing

Lightly Dusted Calamari 7.90
Lime & chilli aioli

Local Brixworth Pate 7.50
Red onion marmalade, toasted ciabatta GFA

Homemade Soup of the Day 6.95
Warm ciabatta, butter GFA / VEGAN AVAILABLE

Mini Baked Camembert 9.95
Sticky fig relish, toasted pumpkin seeds,
warm breads GFA

Cauliflower Wings 7.25
Sweet chilli sauce
VEGAN

Creamy Cheddar Mushrooms 7.25
Served on toast (V)

Sides

Onion Rings 3.95
Chips 3.95

Sweet Potato Fries 4.95

Garlic Bread 3.95 / **Cheesy Garlic Bread** 4.95

Mixed Green Salad 3.95 / **Caesar Salad** 3.95

Mac 'n' Cheese 4.95

Ciabatta & Butter 3.50

Ciabatta with Oil & Balsamic 3.50

Marinated Olives 4.50

Upgrade to Sweet Potato Fries 2.00

From the Grill

10oz Gammon Steak 17.50
Chips, peas, tomato, onion rings, fried egg GFA

8oz Rump Steak 18.50
Chips, Bearnaise sauce GFA

8oz Sirloin Steak 22.95
Chips, peas, tomato, mushroom, onion rings,
garlic butter GFA

Sauces: **Peppercorn / Bearnaise / Blue Cheese** 3.95

House Burgers

6oz Steak Burger GFA 15.50
Grilled Cajun Chicken Breast Burger GFA 15.50
Southern Fried Chicken Burger 15.95
*Each served in a glazed bun with gem lettuce,
beef tomato. Chips & onion rings*

Toppings

Cheddar 1.75 / **Blue Cheese** 2.00 / **Smoked Cheese** 2.00
BBQ Brisket 3.75 / **Bacon** 2.25 / **Fried Egg** 1.75

Special Burgers

New Signature Wagyu Burger GFA 19.25
6oz Wagyu burger, home-smoked BBQ brisket, cheddar,
gem lettuce, beef tomato. Chips & rings

Signature Southern Fried Chicken Burger 18.95
Southern fried chicken, smoked cheddar, bacon, BBQ
sauce, baby gem, beef tomato. Chips & rings

Grilled Cajun Chicken Caesar Burger GFA 17.75
Cajun chicken, bacon, cos lettuce, Caesar.
Chips & rings

'Moving Mountains' Plant Based Burger 17.85
Vegan glazed bun, red onion marmalade, gem lettuce,
beef tomato. Chips & rings VEGAN

Beetroot, Red Pepper & Quinoa Burger 17.25
Vegan glazed bun, gem lettuce,
beef tomato. Chips & rings VEGAN

Signature Dishes

Posh Shepherd's Pie 19.50 GF
Mint & rosemary marinated pulled lamb ragu,
topped with dauphinoise potatoes.
Roasted root vegetables, lamb sauce

Overnight Slow Cooked Beef 19.95 GF
Baby onion, mushroom, smoked bacon & red wine
sauce. Black pepper mash, roasted vegetable crisps

Pan Fried Sea Bass Fillets 19.50 GF
New potato & chive hash, Tenderstem broccoli,
lemon & thyme cream sauce

Baked Field Mushrooms 15.95 GF
Madeira vegan cream sauce, crispy herbed potatoes
Fillet of Beef Medallions 26.75

Served on a pate crouete. Dauphinoise potatoes,
roasted root vegetables, rich red wine jus

Homemade Chicken Kiev 16.95
Parmesan fries, mixed salad & pesto oil

Pub Classics

Homemade Pie of the Day 16.50

Chips or mash, peas & gravy

Cumberland Sausage & Mash 13.95 GF

Crispy onions, petit pois, gravy

Thick Cut Wiltshire Ham GF 14.95

Two fried eggs & chips

Pan Fried Lambs Liver 17.25

Crispy bacon, onions, sage infused mash,

Tenderstem broccoli, lamb sauce

Hand Battered Cod 16.50

Chips, mushy peas or petit pois

Wholetail Scampi 15.95

Chips, mushy peas or petit pois

Olde Cobbler Caesar Salad GFA 15.50

Grilled chicken breast, crisp pancetta, parmesan

Homemade Lasagne al Forno 15.95

Caesar side salad, chips or garlic bread

(Roasted Vegetable Lasagne Available)

Buttermilk Chicken Tenders 15.95

Chips, dressed salad, bourbon glaze

Homemade Chicken Tikka Masala 16.50

Pilau rice, naan bread, mini papadums GFA

Sweet Potato, Chickpea & Spinach Curry 16.50

Rice & naan bread, mini papadums GFA VEGAN

Homemade Mixed Bean Chilli 15.95

Rice, tortilla chips, salsa & guacamole GFA VEGAN

Sweet Potato & Chickpea Loaf 15.95

Sweet potato fries, dressed salad VEGAN

GFA = Gluten Free Available / GF = Gluten Free / (V) = Vegetarian

Please notify a member of staff should you have any dietary requirements or allergies and we will be happy to help. *We ask that children remain seated in the restaurant.*