BREAKFAST

BREAKFAST BREAKFAST SPECIALS Served until 11:30am Served until 11:30am Full English breakfast 1114KCAL £11.95 American-style pancakes 441KCAL £8.95 Two eggs of your choice, two rashers of bacon, two breakfast Rhubarb compote and coconut yoghurt. sausages, two hash browns, black pudding, roasted tomatoes, Breakfast sundae 749kcal £7.95 flat mushroom, baked beans and toast. Homemade granola, seasonal berry compote, honey Light breakfast 657KCAL £8.95 and fresh berries. One egg of your choice, one rasher of bacon, breakfast sausage, hash brown, roasted tomato, BREAKFAST flat mushroom, baked beans and toast. Served until 11:30am Vegetarian breakfast (V) 580kcal £8.95 Eggs on toast 126KCAL £6.45 One egg of your choice, grilled halloumi, crushed avocado, hash brown, roasted tomato, flat mushroom, baked beans Two eggs of your choice served on white, brown or sourdough toast. and toast. Bacon cob 375kcal £6.45 Child's breakfast 518KCAL £6.95 Fried egg, breakfast sausage, baked beans, hash brown and toast. Sausage cob 554KCAL £6.45 Breakfast bruschetta (VG) 1140KCAL £8.45 Fried egg cob 348KCAL £6.45 Grilled sourdough toast, fresh spinach, roasted tomatoes, avocado, toasted mixed seeds, basil oil and micro basil. Halloumi cob 591kcal £6,45 Toast and preserve 273KCAL £3.45 BREAKFAST SPECIALS White or brown toast with your choice of preserve Served until 11:30am (gluten-free bread available). Eggs Benedict 469KCAL £8.95 Toasted teacake 276KCAL £2.95 Roast Wiltshire ham, toasted English muffin, poached eggs and hollandaise. Sides £1.95 Mushrooms 71KCAL Avocado 187kcal Eggs Royale 460KCAL £9.95 Smoked salmon, toasted English muffin, poached eggs Poached eggs 66KCAL Bacon 148KCAL and hollandaise. Sausage 176KCAL Baked beans 103KCAL Eggs Cypriot 570KCAL £8.95 Black pudding 149KCAL Scrambled eggs 271KCAL Grilled halloumi, smashed avocado, toasted English muffin, Sliced ham 240KCAL Fried eggs 111KCAL poached eggs and hollandaise. Spinach 84KCAL Halloumi 257KCAL £9.45 Speciality Truffle eggs 1053KCAL Tomato 75KCAL Hash brown 259KCAL Scrambled eggs with truffle oil and Feta, served with

FOOD ALLERGIES AND INTOLERANCES

Hollandaise 80KCAL
Smoked salmon 76KCAL

£2.95

avocado on sourdough toast.

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DELI SELECTION

CHOOSE YOUR SALAD

Served Ilam - 4pm

Did you know that all of our Deli counters are nutrient-rich and include ingredients you must have in your daily diet?

One salad: £3.25 Two salads: £5.95 Three salads: £7.95

Garden leaf salad, tomato, cucumber and spring onion (V/VG/GF) 46KCAL

Roasted cauliflower rice with dried cranberries, mixed seeds, parsley and crispy chickpeas 128KCAL

Vibrant slaw with savoy, red cabbage, kale, fennel, carrots and grapefruit vinaigrette (V/VG) 421KCAL

Roasted lentil with pickled beetroot, savoy cabbage, cucumber, spring onions and fresh herbs (V/VG) 381KCAL



Why not add any of the above salads to accompany your dish?			
Homemade quiche of the day	£7.95		
Please ask a member of the team for today's choice.			
Homemade traditional sausage roll 499KCAL	£6.95		
Herb and lemon poached salmon (GF) 271KCAL	£8.95		
Parmesan and herb crusted chicken breast (GF) 387KCAL	£7.45		
Courgette, carrot, spinach and quinoa frittata (V) 343KCAL	£6.45		
Homemade turkey and cranberry scotch egg 724KCAL Coated in sage and onion stuffing.	£6.95		
Served Ilam - 4pm			

Served Halli Ipili	
Gourmet chips (V/VG/GF) 314KCAL	£3.75
Cheesy gourmet chips (V/GF) 559KCAL	£4.25
Garlic ciabatta with dressed watercress (V) 335KCAL	£3.95
Seasonal salad (V/VG/GF) 273KCAL	£3.25



Served Ilam - 4pm

Soup of the day £6.95 Please ask a member of the team for today's choice.

FRESHLY MADE TOASTED CIABATTAS

Served Ilam - 4pm

Served with salad garnish and crisps. Swap your salad and crisps for chips: £2.50

Grilled back bacon, brie and cranberry sauce 1098KCAL	
Glazed ham, mature Cheddar and tomato 798KCAL	£8.95
Tuna, black pepper mayonnaise and Cheddar melt 848KCAL	£8.95
Roasted red pepper and halloumi (V) 872KCAL	£8.95
Pesto, chicken and Mozzarella 860KCAL	£8.95

BETWEEN THE BREADS

Served Ilam - 4pm

Choice of baguette, multi-seed roll or bloomer bread. Served with salad garnish and crisps (GF bread available) Swap your salad and crisps for chips: £2.50

omap your suite and enops for emps. 22.50	
Egg mayonnaise and chive (V) 912KCAL	£8.45
Tuna crème fraîche and cucumber 865KCAL	£9.45
Classic coronation chicken and fresh arugula 947KCAL	£9.45
Prawn Marie Rose 923KCAL	£9.95

BAKED POTATOES

Served Ilam - 4pm Served with salad garnish

Baked beans and mature Cheddar cheese	£7.95
(V/GF) 776KCAL (Vegan cheese available)	
Tuna and lemon crème fraîche (GF) 656KCAL	£8.95
Classic Coronation chicken (GF) 735KCAL	£8.95
Prawn and crayfish with homemade mild chilli aioli (GF) 707KCAL	£9.95
Beef chilli con carne with crushed avocado and sour cream 804KCAL	£9.95

£1.95

Add cheese 248KCAL

LUNCH



FOOD ALLERGIES AND INTOLERANCES

Gourmet chips (V/VG/GF) 314KCAL

Seasonal salad (V/VG/GF) 273KCAL

£3.75

£3.25

Served with gourmet chips, watercress and

hollandaise and caper sauce.

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SUNDAY LUNCH

ROAST DINNER & HOT FOOD Served 12pm - 3:30pm		HOMEMADE MAINS Served 12pm - 3pm	
Served 12pm - 3:30pm All roast dinners served with mixed vegetables, thyme roast potatoes, Yorkshire pudding and red wine gravy		Breaded turkey escalope (GF) 914KCAL Served with gourmet chips, watercress and	£14.95
Three meats 1298KCAL	£18.95	hollandaise and caper sauce.	
Roast topside of beef 971KCAL	£15.95	Signature burger 1546KCAL Homemade 8oz beef burger served with maple glazed	£14.95
Garlic and thyme roast chicken supreme 886KCAL	£15.95	bacon, melted Monterey Jack cheese, gourmet chips, homemade onion rings and our own cherry tomato relish served in a toasted brioche bun with gherkins, beef tomato, red onions and gem lettuce.	
Honey glazed roast gammon 927KCAL	£14.95		
Sides Roasted seasonal vegetables (V) 261KCAL	£3.50	Butternut squash and sage baked	£12.95
Thyme roast potatoes 184KCAL	£3.50	gnocchi (V) 1061KCAL With blue cheese crumb.	212.93
Yorkshire pudding and red wine gravy 173KCAL	£3.50	(Vegan cheese available)	
CHILDREN'S ROAST DINNER Served 12pm - 3:30pm		Classic fish and chips (GF) 1070KCAL Hand battered sustainably sourced cod fillet served with gourmet chips, buttered garden peas, homemade tartare sauce and a lemon wedge.	£14.95
Children's roast beef 643KCAL	£9.50		
Children's honey glazed roast gammon 569KCAL	£9.50	CHEF'S CHEF'S	
Children's roast chicken 559 _{KCAL}	£9.50	RECOMMENDATIONS Served Ilam - 4pm	
Sides Served llam - 4pm Southern fried chicken goujons	£6.95	Festive club sandwich 1207 _{KCAL} Breaded turkey, gherkins, brie, fried egg. spinach, mayonnaise and cranberry sauce, with gourmet chips and a choice of deli salad.	£12.95
with a barbecue dip 629KCAL	0.4.55	Glazed goat's cheese and roasted	£12.45
Truffle & Parmesan chips with truffle mayonnaise (V) 635KCAL	£4.75	beetroot salad (V/GF) 495KCAL	
Cheesy gourmet chips (V/GF) 559KCAL	£4.25	Caramelised walnuts, dressed watercress and pomegranal	te.
Garlic ciabatta with dressed watercress (V) 335KCAL	£3.95		
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FOOD ALLERGIES AND INTOLERANCES

£3.75

£3.25

Gourmet chips (V/VG/GF) 314KCAL

Seasonal salad (V/VG/GF) 273KCAL

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