



## FLATBREADS

Served with dressed salad

### Spiced Lamb 12

*Turkish spiced minced lamb, tzatziki, pomegranate, chilli, fresh mint & parsley*

### Grilled Halloumi (V) 11

*Greek style halloumi, olives, houmous, tzatziki, red onion, honey drizzle*

## SALAD

### Caesar (VA) 12.50

*Grilled chicken, crispy bacon, gem lettuce, Caesar dressing, matured Italian cheese, soft boiled egg*

### Watermelon & Feta (V) (VE) 13

*Marinated olives, radicchio, pumpkin seeds, chilli maple syrup & basil dressing*

## SANDWICHES

All sandwiches are served with skin on fries and your choice of tiger, granary or gluten free bloomer

### 5oz Rump Steak (GFA) 12

*House chutney, IPA crispy onions, Tuxford & Tebbutt blue cheese*

### Beer Battered Seasonal Fish (GFA) (VA) 10

*Gem lettuce, homemade tartare, minted pea purée*

### Roast Chicken Open Club Sandwich (GFA) 12.50

*Baby gem lettuce, beef tomato, dry cured back bacon, tarragon mayo, fried egg*

### Philly Cheese Fable (V) (VE) 11

*Fable plant based beef, sautéed mushrooms, vegan mozzarella, peppers*

### Wiltshire Ham & Mature Cheddar (GFA) 10

*Taw valley mature cheddar, house chutney, gem lettuce*

### Mature Cheddar and Beetroot (V) 9

*Taw Valley mature cheddar, golden beetroot piccalilli*

(V) Vegetarian (VE) Vegan (GF) Gluten Free

(DF) Dairy Free (GFA) Gluten Free available (please ask)

(VEA) Vegan available (please ask)

(VA) Vegetarian available (please ask)

*It is important that you notify us of any allergies or intolerances. All weights are approximate prior to cooking, and all dishes are prepped in an environment that is not free from nuts, seeds, lactose or other allergens.*

*A 10% discretionary service charge is added to tables of six or more. 100% of all our gratuities are distributed amongst all the staff.*