

TO START

Home Made Soup of the day Today's freshly made soup served with warm noisettes of bread	3.95
Griddled fresh Asparagus & Pancetta Succulent asparagus served with pancetta and drizzled with hollandaise sauce	4.95
Traditional Welsh Rarebit on toasted Ciabatta Classic savoury appetiser of cheddar cheese, cayenne pepper and worcester sauce mix grilled on toasted ciabatta	4.55
Oak Smoked Salmon Wild oak smoked salmon simply served with a wedge of lemon and grilled ciabatta	4.95
Mexican platter to share Mozzarella cheese sticks, jalapeno peppers, cajun shrimps, onion rings, cajun spiced potato wedges and grilled tortilla bread	9.95

SALADS

All available as a starter or main course

Warm Caesar Salad Butterflied and marinated breast of chicken on a bed of cos lettuce, with parmesan, croutons and finished with caesar dressing	4.95/8.95
Classic Salad Nicoise Pan-seared 'dolphin friendly' tuna served on a bed of mixed leaves, green beans, free range egg and anchovies drizzled with a balsamic reduction	4.95/8.95
Avocado & Crevette Salad King prawns and avocado aloft a bed of mixed leaves in a virgin olive oil and balsamic dressing	4.95/8.95
Sun-Blushed Tomatoes with Buffalo Mozzarella Classic combination of tomatoes and mozzarella served with rocket and ripped basil	4.95/8.95

PASTA

Linguine or penne served with garlic bread, topped with parmesan shavings

Carbonara A combination of cream and bacon	8.75
Tomato & Goat's Cheese A tomato and basil sauce infused with goat's cheese served with ripped basil	8.45
Garlic-Roasted Mushrooms and Cream An array of wild mushrooms slow roasted with garlic and wrapped in a cream and white wine sauce	7.95
Chicken & Pesto Pan-fried chicken breast in a light creamy pesto and onion sauce	8.95
Fresh Mussels Whole mussels cooked in creamy white wine sauce and served on pasta as a twist	8.95

SIDE ORDERS

Tomato, Onion & Basil Salad	
Green Salad	
Rocket & Parmesan	
Roasted Mediteranean Vegetables	
Cheddar Mash	
Herbed New Potatoes	
Seasonal Vegetables - Ask for today's selection of vegetables	
<i>all at</i>	3.75

LOUNGE & GRILL MAINS

Except where stated all mains are served with a choice of cheddar mash, sauteéd, new or chipped potatoes and seasonal vegetables

Baked Breast of Chicken Oven baked chicken in a red wine, mushroom, bacon and shallot sauce, served on a bed of rice with mixed salad leaves	10.95
Oven-Baked Tenderloin Medallions of pork tenderloin served aloft saffron rice and finished in a sherry mushroom and cream sauce	11.95
Scottish Fillet/Sirloin of Beef A prime fillet of beef or sirloin steak chargrilled to your liking served with either, a peppercorn, or red wine and mushroom sauce	17.95/11.95
Wiltshire Sausages Locally made sausages served on a bed of cheddar mash, with a rich red wine and onion gravy	9.45
Mexican Fajitas Served on a sizzling skillet with onions and bell peppers with your choice of fresh chicken breast or chilli beef strips. Served with warm flour tortillas and grated cheese to roll your own, together with cool sour cream, fresh guacamole and spicy salsa dip	10.95
Salmon & Basil Fishcakes Home made salmon fishcakes served on a bed of spinach with lemon mayonnaise or hollandaise sauce	9.75
Scampi Provencal Whole tail scampi pan-fried in a tomato, onion, garlic and white wine sauce	11.95
Moules Marinieres Cooked traditionally in a wine cream and onion sauce, served with garlic bread and a side order of fries	10.95
Tempura Battered Fillet of Hake A duo of tempura battered hake fillets served with chipped potatoes and tartare sauce, mushy peas available on request	9.75
Mediterranean Seared Tuna Pesto and olive oil-seared tuna fillet served with herbed new potatoes	10.95
Whole Sea Bass Sea bass simply seasoned and gently oven-baked in butter	12.95
Tian of Aubergine A stack of aubergine with fresh tomatoes and basil napped with a tomato and basil sauce	8.95
Wild Mushroom Risotto Mushrooms oven-roasted slowly and infused into a creamy risotto	8.95

DESSERTS

Profiteroles with Chocolate Sauce	
Alabama Hot Chocolate Fudge Cake	
Banoffee Cream Pie	
Summer Fruits Pudding	
Lime and White Chocolate Cheesecake	
Plate of Cheese & Biscuits	all at 4.75

With the exception of profiteroles and cheese & biscuits all desserts are served with cream or ice cream

TEAS & COFFEES

English	1.35
Espresso	1.35
Earl Grey	1.50
Double Espresso	1.85
Cappuccino	1.60
Caffe Latte	2.00
Hot Chocolate	1.95
Mocha	2.00

MENU

WHITE WINE

	175ml	250ml	Bottle
Cave de Massé Dry White, Cave Foncalieu - France	2.85	3.85	10.75
Hardys 'Riddle' Chardonnay-Semillon - Australia	3.55	4.75	13.35
Cullinan View Chenin Blanc, Robertson - South Africa	2.95	4.15	12.35
Chablis, Gloire de Chablis, J. Moreau et Fils - France			18.45
Hardys Nottage Hill Chardonnay - Australia			14.25
Valle Andino Sauvignon Blanc, Maule Valley - Chile			12.25
Vendange Chardonnay, California - U.S.A.			12.75

ROSÉ WINE

	175ml	250ml	Bottle
Vendange White Zinfandel, California	3.55	4.75	13.35

RED WINE

	175ml	250ml	Bottle
Cave de Massé Soft Red, Cave Foncalieu - France	2.85	3.85	10.75
Hardys 'Riddle' Shiraz-Cabernet Sauvignon - Australia	3.55	4.75	13.35
Cullinan View Cinsaut, Coastal Region - South Africa	2.95	4.15	12.35
Côtes du Rhône, La Dentelière, Caves Saint-Pierre - France			11.35
Hardys Nottage Hill Cabernet Sauvignon-Shiraz, SE Australia - Australia			14.25
Las Alturas Cabernet-Merlot, Rapel Valley - Chile			12.25
Bel Arbor, Cabernet Sauvignon, Fetzer, California - U.S.A.			12.65

CHAMPAGNE & CAVA

	175ml	Bottle
Louis Dornier et Fils, Brut - Champagne (NV)		24.95
Mercier, Brut - Champagne (NV)	6.95	35.95
Moët & Chandon, Brut Impérial - Champagne (NV)		39.95
Moët & Chandon, Brut Rosé - Champagne (NV)		39.95
Dom Pérignon, Brut - Champagne (Vintage)		109.95
Rondel, Extreme, Brut, Cava - Spain		15.95

SPIRITS BY THE BOTTLE

All spirits by the bottle with unlimited mixers or fruit juices	70.00
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FIZZY COCKTAILS

Bellini — Vodka, Peach Schnapps and a dash of Fresh Orange Juice topped up with Bubbly.	5.95
Kir Royal - All time classic, a little Crème de Cassis topped up with Bubbly.	5.95
Ritz Fizz - Amaretto, Blue Bols topped with the Fizz.	5.95
Absolut Sham'bulls' - Vodka and Red Bull topped with Bubbly.	5.95

CLASSIC COCKTAILS

Margarita - With crushed ice or on the rocks, enjoy original, Peach or Strawberry with the classic Tequila and Triple Sec base.	4.95
Daiquiris - A delicious Bacardi rum based cocktail with any of the following twists; Banana, Strawberry or Peach.	4.95
White/Black Russian - Vodka and Kahlúa topped with either half and half or Pepsi.	4.95
Long Island Iced Tea - This classic piece of America combines 5 white spirits with an equal blend of Vodka, Bacardi, Tequila, Triple Sec and Gin. Finished with Lemon Juice and Pepsi.	5.95
Tequila Sunrise - Smoother than Mel Gibson but with a kick. Tequila, Orange Juice and Grenadine.	4.95
Cosmopolitan - Untouchably refreshing, this original fuses Absolut Citron, Triple Sec and Cranberry Juice with fresh Lime.	4.95
Mardi Gras - Not only in New Orleans! A subtle combination of Amaretto, Peach Schnapps, Orange Juice and Cranberry Juice.	5.25
Wou Wou - The mating call of the seasoned cocktailer. Mixing Vodka, Peach Schnapps and Cranberry Juice brings out the best in everyone!	4.95
Dune Bug - No sand but plenty of sunshine! A mouth-watering blend of Midori, Malibu and Crème de Banane topped up with Pineapple Juice.	4.95
Jodie May - Deep South it is with this Tennessee beauty. Jack Daniel's, Cointreau, Orange Juice and Cranberry Juice. Rhet Butler eat your heart out.	5.25

CREAMY COCKTAILS

Toasted Amaretto - A warm feeling all over with Vodka and Baileys shaken with half and half.	5.25
Orgasm - Enough said! A saucy mix of Kahlúa, Amaretto and Baileys shaken with half and half.	4.95
Golden Cadillac - We definitely don't recommend driving after a few of these babies. Vodka, Peach Schnapps, Galliano and half and half.	4.95
Red Star Alexander - Stalin would be proud. A stunning fusion of Vodka, Kahlúa, Crème de Cacao and half and half.	5.25
Grasshopper - Ahhh! True enlightenment is only a drink away. Crème de Cacao and Crème de Menthe shaken with half and half.	4.95

EXOTIC COCKTAILS

Hawaiian Seabreeze - A wowwie Maui mix. Vodka, Pineapple Juice and Cranberry Juice.	5.25
Latin Confusion - Enough said. A sumptuous blend of Bacardi, Midori, Crème de Banane finished off with Orange Juice and Pineapple Juice.	4.95
Sex on the Beach - But the sand gets everywhere!! A classic concoction of Vodka, Peach Schnapps with Orange and Cranberry Juice.	4.95
Sloe Comfortable Screw - Please pick your words when ordering this one! With Vodka, Sloe Gin, Southern Comfort and Orange Juice, who knows where it might lead?	4.95
Green Mamba - Deadly snake, not so deadly drink. This fruity combination of Vodka, Peach Schnapps, Blue Curacao and Orange Juice may take effect after a while.	4.95
Zombie - Too many of these and you may well be. Three kinds of Rum topped with Pineapple Juice and an Apricot Brandy float.	4.95
Raspberry Cosmopolitan - They're everywhere. This one is a fruity slant on the original with Chambord replacing the Triple Sec.	4.95
Cuba Libre - Free Cuba, and free your mind while you're at it. A refreshing mix of Bacardi, Fresh Lime and Pepsi Cola.	5.25
Electric Watermelon - Step up to the bar and plug in! A bubbly blend of Vodka, Bacardi, Midori, Triple Sec, Grenadine and Orange Juice topped with Lemonade.	5.25
Southern Peach - Its all in the name. Southern Comfort, Peach Schnapps, Fresh Lime and Cranberry Juice.	5.25
Cuban Breeze - More of that same latin feel from across the water. Cockspur Rum, Grapefruit Juice and Cranberry Juice.	5.25
Koolaid - An eye-opener of Midori, Amaretto, Cranberry Juice and Orange Juice.	4.95

SHOOTERS

B52 —Kahlúa, Baileys and Grand Marnier	3.50
Flatliner — Sambuca, Tabasco Sauce and Tequila	3.50
Ménage A Trois — Grenadine, Blue Bols and Crème de Banane	3.50
Detox — Peach Schnapps, Cranberry Juice and Vodka	3.50
F-16 — Baileys, Kahlúa and Bacardi	3.50
Slippery Nipple — Sambuca, Baileys and Grenadine	3.50
Tongue Twister — Baileys and Butterscotch Schnapps. Yum Yum!!	3.50
BJ — Kahlúa, Amaretto and Fresh Cream	3.50

SHOTS

Tequila Gold	2.30
Butterscotch Schnapps	2.30
Coffee Schnapps	2.30
Metz 40	2.30
Peach Schnapps	2.30
After Shock — Blue / Red / Green	2.60
Sourz — Apple	2.30

COCKTAIL PITCHERS

Pimm's No.1	13.95
Long Island Iced Tea	15.95
Vodka Red Bull	15.95

