**Starters**

Today's homemade soup (v) - *Served with garlic and Thyme Sippets* £5.88
Toasted Goat's cheese (v) - *on our bunn, dressed mixed leaves sweet red pepper confit* £6.28
Pear & Walnut salad – *Crunchy salad leaves & vegetables tossed in a honey mayonnaise dressing* £6.48
Toasted Sally Lunn Bunn - Garlic & Parsley Butter (v) £5.88
Potted pork & walnut terrine - *with toasted Sally Lunn bunn and a home-made apple chutney* £6.88
Sippet Salad — *cold shredded chicken or ham hock, crispy mixed leaves and sippets (bunn croutons) & Caesar style dressing* £6.98

**Puddings**

Somerset apple and pear crumble - *Served with bay custard* £5.48
Ginger bread-pudding – *A light ginger sponge served with a ginger beer sauce* £5.28
Apricot Brownie - *Served with homemade vanilla ice cream* £5.28
Pavlova Meringue – *with homemade vanilla ice cream and blackberry and apple compote* £5.48
Almond tart - *Served warm with tea infused prunes* £5.68
Sally Lunn ‘bread pudding’ – *made with Sally Lunn Buns & served with clotted cream* £4.98
Marlborough Custard Pie with Lemon curd – *Lemon custard pie with pastry base* £4.98

**Traditional Trencher Main Courses**

Traditionally, a type of bread - known as "Trencher" was used before the invention of plates. Unlike plates (invented around 1500), the Trencher bread gets its flavour from the food and is eaten as part of the meal. The use of Trencher breads remained popular in Georgian England. Our historic menu offers main courses served in the Trencher tradition with a generous slice of Sally Lunn Bunn. All include today's selection of fresh vegetables.

Boneless Chicken Trencher, classic ‘Hunter’ sauce - *Mushroom, smoked bacon, fennel, tomato & wine* £12.98
Slow cooked Pork Trencher - ‘Devilled’ sauce, lightly spiced - originating from 1796 £12.98
Braised Beef & Mushroom - *Diced steak, mushrooms, carrot, onion and celery casserole slowly in rich ale gravy.* £13.98
Fennel poached Salmon - *Scottish salmon fillet, poached with fennel & served with a creamy white wine sauce* £14.98
Lady Llanover’s Duck – *Slow cooked boneless duck pieces in a creamy sauce with peas, baby greens and sweet onion purée* £14.88
Mushroom Toast Trencher (v) - *mushrooms, cream, white wine, shallots, celery & our own historic mushroom ketchup* £12.48
Spiced baked squash & aubergine with goat’s cheese (v) - *Tomato, currents, onion & garlic (Accompanied with spinach rather than buttered vegetables)* £12.48

**Homemade Savoury Pies**

Please ask for our meat and vegan savoury pies of the day, served with mash and gravy.

**Puddings**

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Ginger bread-pudding – *A light ginger sponge served with a ginger beer sauce* £5.28
Apricot Brownie - *Served with homemade vanilla ice cream* £5.28
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Almond tart - *Served warm with tea infused prunes* £5.68
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**FOOD ALLERGIES and INTOLERANCES**

Please speak to our staff about the ingredients in your meal, when making your order. Thank you
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