



LUNCH

NIBBLES

Tomato & Olive Focaccia, Balsamic Oil, DF/V/VE £5

Roast Chickpea Hummus & Almond Dukka, Chickpea Crispbreads N/V £4

Marinated Olives DF/GF/V/VE £4

STARTERS

Pear, Celery & Blue Cheese Soup, Savoury Granola, Bread & Butter N/V £8

Mushroom & Chestnut Pate with Tarragon & Cranberries, Crispbreads DF/GF/V/VE £6

Grilled Pear, Pickled Walnuts & Coastal Cheddar Toast N £6

Cornish Mussels, Cider, Bacon, Thyme & Shallots, Bloomer Bread £9.5/£18

Potted Gammon, Piccalilli, Sourdough Toast £7.75

Beetroot, Pomegranate, Blood Orange, & Walnut Granola Salad DF/GF/N/V/VE £7.5

SANDWICHES

Fish Finger Bap, Tartare Sauce £12.50

Garlic Chicken, Mayonnaise, Granary Bloomer £12.75

Toasted Steak Sandwich, Rocket, Onion Marmalade, Dijon Mustard £16

MAINS

Portobello Mushroom Kiev, Ago Blanco Sauce, Dukka, Roast Root Vegetables & Seasonal Greens DF/GF/N/V/VE £18

Duck Breast, Braised Chicory, Celeriac & Potato Lyonnaise, Red Wine Sauce £27

Pumpkin Biryani, Root Veg, Chestnuts & Mushrooms, Masala Sauce, Cucumber Raita DF/GF/V/VE £18

Pork Chop, Apricot & Coconut Curry, Cauliflower & Potato Aloo Gobi, Garlic Naan £20

Ale Battered Catch of the Day & Fat Chips, Minty Mushy Peas, Tartare, Lemon DF £18.5

PT Burger - Beef Patty, Smokey Pepper Pulled Beef Brisket, Red Leicester, Gem Lettuce, Red Onion Marmalade, burger Sauce, Brioche Bun, Seasonal Slaw, Skinny Fries £18

255g Char Grilled Stokes Farm Dry-Aged Rib Eye Steak, Balsamic Shallots & Garlic Butter Spinach, Fat Chips GF £28
add Peppercorn or Blue Cheese Sauce GF £2.75

A Bit on the SIDE

Garden Salad, Mustard Dressing V/GF/DF £5

Seasonal Greens GF/V £5

Roast Heritage Root Vegetables £5

Three Cheese Mac & Cheese £6

Rosemary & Sea Salt Skinny Fries DF/GF/VE £5

Winchester Old Lyburns & Truffle Fries GF/V £6

Allergen Info

Dairy free DF, Gluten free GF, Contains Nuts N, Pasteurised P, Unpasteurised UP, Vegetarian friendly V, Vegan friendly VE

Please ask a member of our Perfect Team for gluten friendly options.

Please always inform a member of our team of any allergies before placing your order, as not all ingredients can be listed. Detailed allergen information is available upon request. We cannot guarantee the total absence of allergens in our dishes.

Our fish dishes may contain small bones, please take care. Some of our game dishes may contain shot.

PUDS

STICKY TOFFEE PUDDING V £8

Sticky Toffee Sauce, Vanilla Ice Cream

TREACLE SPONGE £8

Proper Custard

DARK CHOCOLATE TORTE DF/GF/N/V/VE £7.75

Poached Pear

SEVILLE ORANGE POSSET, CRANBERRY COMPOT GF £7.5

Cinnamon Palmier

ICE CREAMS & SORBET V £8

Vanilla Espresso, Shortbread, Chocolate Shards V

Pear Sorbet, Spiced Pear, Almond Crumble, Honeycomb N/V

Honeycomb Ice Cream, Chocolate Ice Cream, Blackberry puree White Chocolate sauce V/GF

PUDDING TIPPLES

Muscat de Saint Jean, Domaine de Barroubic, *France*

Sauternes, La Fleur d'Or, *France*

Late Harvest, Tokaji Katinka, Patricius, *Hungary*

Riesling Auslese, Hattenheim Nussbr, *Germany*

Recioto Valpolicella DOC, Bertani, *Italy*

75ML

Bottle

£8.50

£42.00

£10.50

£43.00

£10.20

£50.00

£11.00

£53.00

£12.80

£62.00

BRITISH CHEESES

Choose 3 for £10, 5 for £14.5

Crackers, Celery, Quince Jelly N

Bix English Brie CM/GF/P

A triple-cream cheese, a classic of the French Parisian style. Extra cream is added to the milk before making the Bix cheese, ensuring it has a rich, delectable flavour and smooth texture. Oxfordshire.

Blue Murder CM/V/GF/P

Blue Murder is softer and creamier than many blues. It has a thin, grey-white rind. Aberdeenshire

Wyfe of Bath GM/GF/UP

Wyfe of Bath is made with organic cows' milk, from a recipe inspired by Gouda, by Graham Padfield at Park Farm in the village of Kelston, on the outskirts of the historic city of Bath. Gold winner cheese awards 2017. Kelston. Bath

Rutland Red CM/GF/P

Made using a traditional recipe, Rutland Red is buttered, cloth-bound and matured for six months to produce a flaky, open texture cheese with a slightly sweet, caramelised flavour and rich golden orange colour. Award winning cheese winning 3 golds at the Global Cheese Awards and 4 golds and the Tesco Red Leicester Trophy at the International Cheese awards, Long Clawson, Leicestershire.

Coastal Cheddar CM/P/V

Rugged mature cheddar. Aged for up to 15 months for a deliciously sweet & distinctive flavour. Calcium crystals often form naturally in the cheese and are a sign that it has reached its optimum maturity. Litton Cheney, Dorset.

Wherever possible we buy our ingredients from local farmers and growers. Our menus change regularly to make the most of the fresh crop and local specialities. Our meat is all free range and comes from local farms, our butchers are Walter Rose, Devizes. Our fish comes from British waters, through Kingfisher of Brixham. Their ethos on freshness is 'local sourcing means fresher fish.' Lovejoys provide us with local vegetables from Bromham. Our Free-range eggs come from happy chickens at Southview, Corsham. Dry goods from Ashton Farms, Bowerhill