



## HOT DRINKS

Americano	£1.75
Cappuccino	£1.95
Latte	£1.95
Mocha	£2.15
Espresso · single/double	£1.75 / £1.95
Pot of Tea	£1.75
Hot Chocolate	£1.95
- with cream & marshmallows	£2.50

## SPECIALITY COFFEES

Irish Coffee · with Jameson's Whiskey	£4.55
Tia Maria Coffee	£4.55
Baileys Coffee	£4.55
Napoleon Coffee · with Courvoisier	£4.55

*Our Speciality Coffees include Sugar as Standard  
Please inform us if you do not want any sugar*



Our fish may contain small bones  
Weights of meats are all approximate uncooked weights

Unfortunately we are unable to guarantee that our dishes are free from nuts or seed traces

(V) Suitable for Vegetarians (GF) Gluten Free

If you have a food allergy please tell your server. Our kitchen is allergy aware

# The WILTSHIRE

Hotel • Golf • Leisure



## RESTAURANT MENU

## STARTERS

Chefs Homemade Soup of the Day Served with a fresh crusty bread roll	£4.25
Chicken Liver Pâté Served with wholemeal toast and red onion chutney	£4.75
Tempura Prawns & Sweet Chilli Dip ● Served with a micro salad	£5.95
Parma Ham Rosettes & Seasonal Melon (GF) Served with a micro salad and fruit coulis	£5.25
Oak Smoked Scottish Salmon ● With wholemeal toast, horseradish cream, lemon oil and lilliput caper berries	£5.75
Mozzarella and Beef Tomato Salad (V) (GF) With basil and balsamic syrup	£5.25

## PASTA (served with garlic bread)

Salmon Linguine In a rich creamy carbonara sauce	£11.25
Chicken & Bacon Penne In a creamy green pesto sauce	£10.75
Spaghetti Neapolitana (V)	£9.75

## MAIN COURSES (served with fresh vegetables)

Trio of Lamb Chops (GF) ● With red cabbage, garlic mash potatoes and a cranberry and red wine jus	£15.25
Slow Roasted Pork Belly (GF) With apple and chive infused mash, apple and cider sauce	£13.25
Chicken Supreme (GF) Wrapped in parma ham, with spinach, mornay sauce and dauphinoise potato	£13.25
Barbury Duck Breast With asparagus, dauphinoise potato, black cherry and port and redcurrant jus	£14.25
Cajun Scottish Salmon Supreme (GF) Pan seared and cajun spiced, with a dressed salad and new potatoes	£13.95
Griddled Tuna Steak (GF) Nicoise style, with dressed salad, fine beans, black olives and hard boiled eggs	£13.95
Homemade Cheese, Vegetable and Nut Roast (V) With dauphinoise potatoes and provencal sauce	£10.50

## FROM THE GRILL

14oz T-Bone Steak ●	£23.95
8oz Fillet Steak ●	£21.95
10oz Sirloin Steak ●	£18.95

· all steaks served with chips, onion rings, field mushroom and grilled tomato ·

8oz Chargrilled Wiltshire Beef Burger Served with chips and coleslaw. Topped with bacon and cheese	£9.95
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## SAUCES ●

Creamy Brandy & Green Peppercorn / Port & Stilton / Cheddar Mornay (V) (GF) / Béarnaise (V) / Mushroom and Red Wine Reduction	£1.95
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## DESSERTS

Eton Mess (GF)	£4.95
Brandy Snap Basket, Fresh Fruit and Chantilly Cream	£4.95
Hot Bramley Apple Crumble · With custard or ice cream	£4.95
Lemon Meringue Pie and Fresh Raspberries	£4.95
Warmed Chocolate Brownie	£4.95
Creme Brulee with Fresh Berries	£4.95
Trio of Ice Cream	£4.95
Wiltshire Cheese Platter ● With plum chutney, grapes and celery (Choice of 3 types from: Mature Cheddar, Long Clawson Stilton, Brie, Smoked Applewood or Wensleydale & Cranberry)	£6.95



Items marked with ● are not included in our Dinner, Bed & Breakfast rate. If you would like to order any of the dishes marked, then a supplement of £1.00 per starter, £3.00 per main, £1.95 per sauce or £2.00 per cheese platter will be charged to your room account.