

THE LANSDOWNE ARMS

While you wait

Mixed marinated olives with sun-blushed tomatoes and feta - v	4.50
Baked focaccia with pesto and olive oil - v	4.50
Courgette fritters with chilli sauce - v	4.75
Halloumi fries with sweet chilli and rocket - v	5.50

Starters

Homemade soup of the day with rustic bread - v	6.00
Spiced avocado and roasted butternut squash bruschetta with a chilli tomato salsa - vg	6.50
Grilled polenta with confit chicken, olive tapenade and Mediterranean salsa	7.50
Prawn and smoked salmon cocktail with a Bloody Mary dressing	8.75
Port and blue cheese button mushrooms on rosemary and cranberry bread - v	7.25

To Share

Baked Camembert with garlic and herbs served with rustic bread and vegetable sticks - v	12.50
Fish Platter - with smoked salmon, prawns, crayfish and a crab dip with avocado, grilled lemon and toasted flatbread	17.00

Mains

Home-cooked honey glazed ham with free-range eggs, slow roasted tomato and chips	12.00 / 7.75
Catch of the day coated in a crispy Wadworth beer batter with pea purée, lemon, chips and tartare sauce	13.00 / 8.00
Vegetable and butter bean tagine served with a fruity couscous, preserved lemon yogurt and toasted flatbread - v	12.00 / 8.00
Grilled 6oz beef burger, smoked bacon and comté cheese on a toasted bun with pickled cucumber, chilli jam, onion rings and fries	12.00
Salmon and spinach Wellington with a lemon hollandaise and roasted root vegetables	14.95
Split pea dahl with vegetable bhaji, garlic and coriander flatbread and smoky aubergine dip - v	13.00
Homemade pie of the day with seasonal vegetables, creamy mashed potato and gravy	13.50
Lobster, crab and prawn tagliatelle in a chilli tomato sauce	16.00
Chicken breast stuffed with spinach and smoked cheese wrapped in pancetta served with fondant potato and a white wine and mushroom sauce	14.00
8oz 28-day dry aged sirloin steak with chips, green beans, onion rings and grilled tomato <i>Add garlic butter, peppercorn or Béarnaise sauce for 2.00</i>	21.00
Pan-fried halloumi with a warm salad of chickpeas, flame roasted pepper, red onion, rocket and green beans with a lime and chilli dressing - v <i>Add free-range grilled chicken breast for an extra 4.00</i>	12.50 / 8.00

GLUTEN FREE - SOME DISHES CAN BE MADE AVAILABLE AS GLUTEN FREE ASK US FOR MORE DETAILS AND PLEASE MENTION THIS WHEN ORDERING

(v) = vegetarian option (vg) = vegan option. All weights are approximate before cooking. All food is prepared in our kitchen where nuts, gluten and other allergens are present.

Processes and training are in place to ensure that gluten-free meals on our gluten free menu are gluten-free. Our menu descriptions do not include all ingredients.

IF YOU HAVE A FOOD ALLERGY PLEASE LET US KNOW BEFORE ORDERING.

Full allergen information is available upon request. Fish dishes may contain small bones. We aim to support local farmers and growers from the Assured Food Standards Association. 0617/1.



Sides

Beer battered onion rings - v	3.50	House salad - v	3.50
Rustic garlic bread - v	3.75	Chips - v	3.50
Rustic garlic bread with cheese - v	4.75	Skinny fries - v	3.50
Seasonal vegetables - v	3.50		

Sandwiches

Please ask for today's bread selection and then choose from the fillings below

Free-range soft boiled egg, pea shoots and mayonnaise - v	7.00
Grilled halloumi, spinach, roasted peppers and chilli jam - v	7.25
Wiltshire ham and Cheddar cheese with pickle	7.00
Brie, bacon and cranberry	7.50
Our own fish fingers with gem lettuce and tartare sauce	6.75
Crab and smoked salmon with citrus crème fraîche	9.00

Puddings

All puddings 6.25

Clementine panna cotta with mulled fruits and crème fraîche - v	
Chocolate brioche pudding with orange sauce and chocolate ice-cream - v	
Sticky toffee pudding with rich toffee sauce and vanilla ice-cream - v	
Affogato - vanilla ice-cream topped with an espresso and pistachio shortbread - v	
Seasonal homemade cheesecake with fruit compote - v	
Sticky treacle tart served with vanilla ice-cream - v	
Choose 3 scoops from our ice-cream and sorbet selection, ask us for more details - v	

A selection of British cheeses with assorted biscuits, apple, grapes, celery and chutney	8.75
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Hot Drinks

Americano	3.00	Flat white	3.00
Cappuccino	3.00	Hot chocolate	3.25
Latte	3.00	Pot of tea	2.75
Espresso	2.25	Mocha	3.00
Double espresso	2.75	Ristretto	2.50

Seasonal daily specials are always available ask us for more details

Putting on our Sunday Best...

We use only the best ingredients for our Sunday roasts - matured Angus and Hereford beef, outdoor reared Wiltshire pork and succulent free-range chicken all cooked to perfection. Yorkshire puddings and crispy roasted potatoes, along with seasonal vegetables and rich flavoursome gravy complete the perfect Sunday roast. Sit back and let us do all the hard work.