

# THE LANSDOWNE ARMS

## PUTTING ON OUR SUNDAY BEST

We only use the best ingredients for our Sunday roasts – our roast joints are cooked to perfection and served with Yorkshire pudding, seasonal vegetables and crispy roast potatoes with a rich flavoursome gravy. So sit back and let us do all of the hard work.



**WADWORTH**  
BREWED IN WILTSHIRE SINCE 1875

The Lansdowne Arms is a proud member of the Wadworth Brewery Estate based in Devizes, Wiltshire. Founded in 1875 by Henry Alfred Wadworth the brewery supplies us with all its ales including the award winning 6X, Henry's IPA and Horizon. In time-honoured tradition the famous Wadworth Shire Horses can be seen delivering Wadworth beer on set days in Devizes.



**WALTER ROSE & SON**  
Purveyor of meat since 1847

Walter Rose & Son are a multi award-winning butchers based in Devizes since 1847. Sourcing their meat from farmers who practice excellent animal husbandry and welfare using natural feed, they provide us with a delicious selection of meats including our fine selection of steaks on offer.

# SUNDAY MENU

## WHILE YOU WAIT

Mixed marinated olives with sun-blushed tomatoes and feta - v 5.25

Charred cauliflower in a hot chilli sauce - vg 4.50

## STARTERS

Baked truffled Camembert with spiced plum chutney and rustic bread - v 7.95

Chicken liver parfait with spiced fruit chutney and warm brioche - 7.50

Garlic mushrooms in a creamy white wine and tarragon sauce on toast - v 6.50

Homemade soup of the day with rustic bread - v 5.95

Spiced aubergine with a turmeric and coconut sauce, cashew butter and crispy kale - vg 6.95

Smoked salmon and prawn fishcakes served with a citrus crème fraîche and mixed leaves - 7.95

Burrata with virgin olive oil, mint and chilli on sour dough toast - v 7.25

Halloumi fries with harissa yogurt - v 6.25

## LANSDOWNE SUNDAY ROAST

Walter Rose beef rump roasted and served with crispy roast potatoes, seasonal vegetables, Yorkshire pudding and gravy - 14.75 / 9.00

Roast pork loin hand-reared in Wiltshire and served with crispy roast potatoes, seasonal vegetables, Yorkshire pudding and gravy - 13.25 / 8.50

Free-range roast chicken breast served with crispy roast potatoes, seasonal vegetables, Yorkshire pudding and gravy - 12.75 / 8.00

Wild mushroom, celeriac, chestnut and cheese filo Wellington served with crispy roast potatoes, seasonal vegetables, Yorkshire pudding and gravy - v 13.50

## CLASSICS

Barnsley lamb chop served with roasted beetroot, fondant potato, seasonal greens and minted gravy - 17.50

Catch of the day in a Wadworth 6X Gold beer batter served with garden peas, chips and tartare sauce - 13.95 / 9.25

Burrata and black truffle tortelloni with wilted spinach, crispy shallots and wild mushroom cream - v 15.95

Walter Rose 6oz beef burger with melted double Gloucester cheese, bacon, iceberg lettuce, beef tomato and sweet mustard ketchup all on a toasted bun with crispy dill pickle and fries - 13.25

Oven baked hake with roasted red onion, baked mushroom and a tarragon pea purée - 15.50

## SIDES

Chips - v 3.50

Skinny fries - v 3.50

Buttered winter greens - v 3.75

Cheesy chips - v 4.50

Garlic bread - v 4.00

House salad - v 3.75

Wadworth 6X Gold  
battered onion rings - v 3.75

## DESSERTS - All at 6.50

Affogato - vanilla ice-cream topped with an espresso and shortbread - v

Homemade sticky toffee pudding with a rich toffee sauce and vanilla ice-cream - v

Choose 3 scoops from our selection of dairy ice-cream and sorbet - v  
please ask us for more details

Baked white chocolate tart with raspberry pavlova ice-cream - v

Pear tarte tatin with vanilla pod ice-cream - v

Rum Baba rich dark rum soaked sponge with charred  
pineapple and rum & raisin ice-cream - v

Selection of British cheeses with oatcakes, apple, grapes, celery and fig relish - v 8.95

*Ask us about  
Today's Specials,  
created by our  
Head Chef  
Matthew Jackson*

## HOT DRINKS

Americano - 2.75

Flat white - 3.00

Cappuccino - 3.00

Latte - 3.00

Espresso - 2.50

Double espresso - 3.00

Mocha - 3.25

Hot chocolate - 3.25

Pot of tea - 2.75

Speciality tea - 2.90

**IF YOU HAVE A FOOD ALLERGY OR INTOLERANCE PLEASE LET US KNOW BEFORE ORDERING AND ASK FOR OUR ALLERGY MATRIX.**

Although we take all reasonable precautions to prevent cross contamination of allergens, this is not always possible as we handle and prepare a variety of open foods that contain allergens.  
**Our menu descriptions do not include all ingredients. GLUTEN FREE – PLEASE ASK US ABOUT OUR GLUTEN FREE MENU** (v) = vegetarian option. (vg) = vegan option. All weights are approximate before cooking.  
Fish dishes may contain small bones. We aim to support local farmers and growers from the Assured Food Standards Association.

