

# INN *in the* PARK

## Starters

|   |      |
|---|------|
| Homemade soup of the day with rustic bread - v  | 6.50 |
| Halloumi fries with sweet chilli and rocket - v   | 6.75 |
| Roasted squash and courgette risotto with crispy kale and hard Italian style vegetarian cheese - v                      | 6.75 |
| Fresh squid in a light batter and chilli sea salt served with mixed leaves and a wasabi mayonnaise                      | 7.50 |
| Pheasant and pigeon croquette with a grain mustard sauce and crispy pancetta  | 7.75 |
| King prawn cocktail with a lobster and cayenne mayonnaise with dressed leaves, sweet chilli sauce and parmesan crostini | 8.75 |
| Spicy Catalan mussels with chorizo and tomato sauce with rustic bread   | 9.00 |

---

## To Share

|   |       |
|---|-------|
| Baked Gorgonzola cremosa with pear wedges, rosemary, olive oil and sea salt focaccia  | 13.75 |
| Antipasti - selection of cured meats, Manchego cheese, olives, sun-blushed tomatoes, oil and balsamic vinegar with garlic bread | 15.50 |

---

## Mains

|   |              |
|---|--------------|
| Pork loin steak served with bubble and squeak, black pudding, caramelised apple and smoked bacon sauce                              | 14.50        |
| Catch of the day coated in a crispy Wadworth beer batter with pea purée, lemon, chips and tartare sauce                             | 14.50 / 8.50 |
| Shepherdless pie - green lentils and vegetables in a rich tomato sauce topped with sweet potato and dill with vegetable rösti's - v | 12.50 / 8.50 |
| Grilled 6oz beef burger, smoked bacon and comté cheese on a toasted bun with pickled cucumber, chilli jam, onion rings and fries    | 14.50        |
| Lobster, crab and prawn tagliatelle in a chilli tomato sauce  | 16.50 / 8.50 |
| Roasted cauliflower, celeriac and leek gratin with Old Winchester cheese, roasted chestnuts and crispy kale                         | 13.50 / 8.50 |
| Thyme scented chicken served with braised red chicory, peas, capers and garlic crushed potatoes                                     | 14.50        |
| Grilled venison burger, crispy pancetta, Emmental cheese and onion jam with winter red slaw and fries                               | 15.50        |
| Seared duck breast with glazed turnips and a honey, brandy and pink peppercorn sauce  | 17.50        |
| Grilled turbot with mussel beurre blanc, sautéed garlic and chive brussel tops and Jerusalem artichokes                             | 23.50        |

**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

|                                |      |   |      |
|--------------------------------|------|---|------|
| Creamed garlic spinach - v     | 3.75 | Chips - v   | 3.50 |
| Creamed mashed potato - v      | 3.75 | Rocket, hard Italian style vegetarian cheese and sun-blushed tomato salad - v | 4.75 |
| Braised spiced red cabbage - 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              | 6.00 |
| Wiltshire three cheese toasties with tomato, red onion and brown sauce | 8.50 |
| Smashed avocado, spinach, lime, coriander, tomato and chilli jam - v   | 6.50 |
| Brie, bacon and cranberry  | 7.50 |
| Our own fish fingers with gem lettuce and tartare sauce                | 7.50 |
| Walter Rose sausage and red onion chutney                              | 7.50 |

---

## Puddings

All puddings 6.50

|  |  |
|--|--|
| Chocolate brioche pudding with orange sauce and chocolate ice-cream - v              |  |
| Bramley apple and blackberry pie with custard - v                                    |  |
| Cherry frangipane tart with vanilla custard - v                                      |  |
| Lemon meringue parfait, fresh raspberries and shortbread crumb - v                   |  |
| Seasonal fruit crumble with a crunchy oat topping with custard - 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 | 9.00 |
|--|------|

---

## Hot Drinks

|                 |      |                      |      |
|-----------------|------|----------------------|------|
| Americano       | 3.25 | Hot chocolate        | 3.50 |
| Cappuccino      | 3.25 | Pot of tea           | 3.00 |
| Latte           | 3.25 | Speciality tea       | 2.75 |
| Espresso        | 2.50 | Mocha                | 3.25 |
| Double espresso | 3.00 | Deluxe hot chocolate | 3.95 |
| Flat white      | 3.25 |                      |      |

Fancy something extra special? Please ask us about our syrup flavours

---

**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.