



## To Start

CHEF'S HOMEMADE SOUP OF THE DAY ~ 7.50

*house made bread, whipped butter*

HAM & CAPER TERRINE ~ 8.50

*caramelised apple purée, shaved radish, piccalilli, pickles, bread croute*

BUFFALO MOZZARELLA ARANCINI (v) ~ 8.50

*spiced tomato sauce, basil, parmesan crisp*

CITRUS CURED RAINBOW TROUT ~ 9.50

*beetroot ketchup, pickled cucumber, shaved radish, roasted beets, toasted pine nuts*

THE GAP'S ANTIPASTO BOARD ~ 14.50

*selection of Caprelous charcuterie, lemon & thyme marinated olives, sun-dried tomatoes, shaved parmesan, whipped butter, house made bread*

---

## Classics

GAMEKEEPER'S LARDER VENISON SAUSAGES ~ 16.50

*creamed mash potato, seasonal greens, pork crackling, onion gravy*

CHEDINGTON ALE BATTERED FISH AND CHIPS ~ 16.50

*pea & leek compote, house made zesty tartare sauce*

WINYARD'S GAP BEEF BURGER ~ 14.50

*roasted garlic mayo, slaw, brioche bun, fries*

*add smoked bacon ~ 1.00    add cheddar cheese ~ 1.00*

GAMEKEEPER'S LARDER VENISON AND CHORIZO BURGER ~ 15.50

*red onion jam, slaw, brioche bun, fries*

*add smoked bacon ~ 1.00    add Somerset brie ~ 1.00*

HALLOUMI, HARISSA AND MUSHROOM BURGER (v) ~ 14.00

*beetroot ketchup, roasted red pepper, rocket, slaw, brioche bun, fries*

CHARGRILLED LOCALLY SOURCED STEAK ~ 26.00

*smoked Maldon salt & chive butter, Chedington ale battered onion rings, garlic & thyme roasted tomatoes, portobello mushroom, parmesan, balsamic & rocket salad, chips*

---

## Mains

BURNT LEMON & THYME BRINED CHICKEN SUPREME (gf) ~ 18.50

*confit fondant potato, creamed bacon Savoy cabbage, chargrilled baby leeks, thyme jus*

LOCAL CHEDINGTON ESTATE LAMB ~ 23.00

*dauphinoise potato, beetroot puree, seasonal greens, crispy onions, lamb jus*

MUSHROOM AND TRUFFLE RISOTTO (ve, gf) ~ 16.00

*pan fried courgette, vegan parmesan crisp, truffle dust, truffle oil, balsamic & rocket salad*

CHEF'S HOMEMADE PIE OF THE DAY ~ 17.00

*mashed potato or triple cooked chips, seasonal greens, sauce on the side*

PAN FRIED SMOKED HADDOCK ~ 22.00

*potato, leek & sweetcorn chowder, seasonal greens, cockle popcorn*



## Salads

CLASSIC CAESAR SALAD ~ 9.95

*baby gem, crouton, olives, anchovies, parmesan, fresh herbs, Caesar dressing*

BEETROOT NUTTY SALAD (ve) ~ 8.95

*baby gem, rocket, fresh herbs, toasted pine nuts, pistachio, pickled cornichons, herb oil*

VARIETY OF TOMATO SALAD (v) ~ 8.95

*buffalo mozzarella, olives, rocket, pesto dressing, fresh basil*

PARMESAN, BALSAMIC & ROCKET SALAD (v) ~ 6.95

*crispy onions, olives, tomato*

*Add chicken ~ 3.95   Add smoked salmon ~ 3.95   Add halloumi ~ 3.50*

---

## Lunch

CHICKEN, BACON & AVOCADO ~ 9.95

*lettuce, garlic mayo, served in a freshly baked brioche*

SUNDRIED TOMATO, PESTO, BUFFALO MOZZARELLA (v) ~ 8.95

*rocket, balsamic, served in a freshly baked ciabatta*

CITRUS SMOKED SALMON, PINK PEPPERCORN CREAM CHEESE ~ 9.95

*rocket, served in a freshly baked ciabatta*

HAM HOCK & PICCALILLI ~ 9.95

*rocket, served in a freshly baked brioche*

*All sandwiches are served with side salad, slaw & crisps*

---

## Smaller Appetite

MINI WINYARD'S GAP BEEF BURGER & CHIPS ~ 8.95

MINI FISH & CHIPS ~ 8.95

SAUSAGE & CHIPS ~ 8.95

MAC & CHEESE (v) ~ 7.95

---

## Sides

CHIPS (v) ~ 4.00

CHEESY CHIPS (v) ~ 4.95

PARMESAN & TRUFFLE CHIPS (v) ~ 4.95

CHEDINGTON ALE BATTERED ONION RINGS (v) ~ 4.00

CREAMED MASHED POTATO (v) ~ 4.95

SEASONAL GREENS (v) ~ 4.50

ROCKET & PARMESAN SALAD (v) ~ 4.95

PEPPERCORN or BLUE CHEESE SAUCE (v) ~ 2.00

*Please speak to a member of the team if you have any concerns about allergens.*