

# The Wheelwright's Arms

## While you wait

Rustic bread with balsamic vinegar and olive oil - v	£4.50
Marinated green olives with sun-blushed tomatoes - v	£4.50
Salami bites with cornichons	£4.50
Peppers stuffed with creamed cheese - v	£4.75

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## Starters

Homemade soup of the day with rustic bread - v	£6.00
Mushroom, walnut and herb terrine served with quince jelly and toasted bread - v	£7.00
Black pudding poppy seed duck egg with spiced tomato chutney	£8.00
Prawn and smoked salmon cocktail with a Bloody Mary dressing	£8.50
Salt and pepper squid with Asian slaw, lime, chilli and ginger dipping sauce	£8.00

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## To Share

Baked Camembert with garlic and herbs served with rustic bread and vegetable sticks - v	£13.00
Antipasti of cured meats, Manchego cheese, olives, sun-blushed tomatoes, oil and balsamic vinegar with garlic bread	£14.50

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## Mains

Fish of the day in a Wadworth beer batter served with chips, peas and tartare sauce	£13.00 / £8.00
6oz beef burger with Cheddar cheese, onion relish, lettuce and tomato on a toasted buttermilk bap with onion rings and chips	£12.50
Baked haddock with spiced yoghurt, saffron orzo and courgette ribbons	£14.95
Butcher's sausages on creamy mashed potato with seasonal greens and red onion gravy - <i>Please ask for today's flavour</i>	£13.00 / £7.50
Red lentil, courgette and spinach lasagne with toasted sunflower seeds and avocado salad - v	£12.50 / £7.50
Homity pie - open pastry case filled with potato, onions, garlic and leeks baked with a cheddar top served with creamed spinach and roasted carrots - v	£12.50
Home-cooked honey glazed ham with free-range eggs, slow roasted tomato and chips	£12.50
Shortcrust pastry pie of the day with creamy mashed potato and buttered seasonal greens	£14.00
Saffron free-range chicken with Thai red curry noodles	£15.50
Slow cooked classic beef bourguignon with seasonal vegetables and creamed potatoes	£15.50
Pork loin steak served with bubble and squeak, black pudding, caramelised apple and smoked bacon sauce	£15.50

**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. 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	£3.00	Garlic bread with cheese - v	£4.25
Chips - v	£3.00	House salad - v	£3.00
Chips with cheese - v	£4.00	Seasonal vegetables - v	£3.00
Garlic bread - v	£3.25	Skinny fries - v	£3.00

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## Sandwiches

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

Brie, bacon and cranberry	£7.50
Smashed avocado, spinach, lime, coriander, tomato and chilli jam - v	£7.00
Mature Cheddar cheese and chutney - v	£6.75
Smoked chicken, avocado, crispy pancetta and herb crème fraîche	£8.00
Tuna mayonnaise and spring onion	£6.75
Hot roast beef with beetroot with horseradish relish	£8.00

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## Puddings

All puddings £6.00

- Affogato - vanilla ice-cream topped with an espresso and amaretti biscuits - v
- Chocolate brownie with chocolate sauce and chocolate ice-cream - v
- Seasonal fruit crumble with a crunchy oat topping and served with custard - v
- Lemon meringue tartelette with lemon sorbet
- 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 - v	£8.50
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## Hot Drinks

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

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**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.