

THE FLEET

at Twynning

While you wait

Rustic bread with balsamic vinegar and olive oil - v	4.00
Marinated green olives with sun blushed tomatoes - v	4.50
Peppers stuffed with creamed cheese - v	5.00

Starters

Homemade soup of the day with rustic bread - v	6.00
Chicken liver parfait with red slaw, toast and green tomato chutney	7.25
Crispy whitebait with garlic and chive mayonnaise and lemon	7.00
Goat's cheese and spinach baked portobello mushroom with pesto dressed leaves - v	7.25
Smoked salmon, dill and horseradish mousse served with citrus crème fraîche and toasted pitta	7.50

To Share

Baked Camembert with garlic and herbs served with rustic bread and vegetable sticks - v	12.50
Butchers board with pork pie, chicken liver pâté, honey roast ham, chutney, piccalilli and rustic bread	15.50

Mains

Home-cooked honey glazed ham with free-range eggs, slow roasted tomato and chips	12.00 / 7.50
Fish of the day in a Wadworth beer batter served with chips, peas and tartare sauce	12.50 / 7.50
Beetroot and goat's cheese tortellini tossed in a wilted spinach, tomato and mascarpone sauce - v	12.00
6oz beef burger on a toasted brioche bun with red onion jam, lettuce, tomato, onion rings and chips	12.00
<i>Add cheese and crispy bacon for an extra 1.50</i>	
Smoked haddock fishcakes with lemon hollandaise sauce on wilted spinach with peas and beans	13.50
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	12.00
<i>Add free range grilled chicken breast for an extra 4.00</i>	
Butcher's sausages on spring onion mashed potato with seasonal greens and red onion gravy	11.50 / 7.50
<i>Please ask for today's flavour</i>	
Free-range grilled chicken Caesar salad with crispy pancetta, shaved parmesan, anchovies and croutons	13.00

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. 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

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	Sweet potato fries - v	3.50

Sandwiches

Available from our riverside kitchen until 6pm...

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

Brie, bacon and cranberry	7.75
Tuna mayonnaise and spring onion	6.50
Mature Cheddar cheese and chutney - v	6.75
Wiltshire ham and double Gloucester cheese with vine tomato and watercress	7.75
Chicken with crispy bacon, lettuce, tomato and Dijon mustard mayonnaise	7.75
Smoked salmon, cream cheese and cucumber	8.00

Puddings

All puddings 6.00

- Sticky toffee pudding with rich toffee sauce and vanilla ice-cream - v
 - Chocolate brownie with chocolate sauce and chocolate ice-cream - v
 - Poached pear with honey, Greek yogurt and toasted almonds - v
 - Rose scented panna cotta with raspberries and white chocolate ice-cream
 - Choose 3 scoops from our ice-cream and sorbet selection, ask us for more details - v
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Hot Drinks

Americano	2.25	Double espresso	2.50
Cappuccino	2.75	Flat white	2.75
Latte	2.75	Hot chocolate	3.00
Espresso	2.00	Pot of tea	2.50

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.