

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
Halloumi chips with sweet chilli and rocket - v	5.50
Peppers stuffed with creamed cheese - v	5.00

Starters

Homemade soup of the day with rustic bread - v	6.00
Chicken livers sautéed with pancetta, balsamic vinegar and crispy croutons	7.50
Crispy whitebait with garlic and chive mayonnaise and lemon	7.00
Baked mushroom with red onion marmalade, goat's cheese and pesto breadcrumbs - v	7.25
Smoked salmon, dill and horseradish mousse served with citrus crème fraîche and toasted pitta	7.50
Thai chicken patties with crunchy salad and sweet chilli sauce	7.25

To Share

Baked Camembert with garlic and herbs served with rustic bread and vegetable sticks - v	12.50
Mezze board of rustic breads with houmous, sun-blushed tomatoes, feta cheese, tzatziki, stuffed vine leaves and marinated olives - v	14.50
Butchers board with pork pie, chicken liver pâté, honey roast ham, chutney, piccalilli and rustic bread	15.50

Mains

Fish of the day in a Wadworth beer batter served with chips, peas and tartare sauce	12.75 / 7.75
Sun-blushed tomato chilli and goat's cheese hash with spinach, basil, red onion and peas - v	12.00
6oz beef burger with Cheddar cheese, onion relish, lettuce and tomato on a toasted buttermilk bap with onion rings and chips	12.75
Pea risotto with lemon, chilli and mint crumbs served with a green salad - v	11.50 / 7.50
Grilled cod with a crayfish butter, seasonal greens and minted new potatoes	13.75
Wild boar, apple and sage sausages on a sweet potato mash with seasonal greens, port and redcurrant gravy	13.50 / 7.75
Home-cooked honey glazed ham served with poached duck egg, bubble and squeak, vine tomatoes and hollandaise sauce	13.00 / 7.50
Shortcrust pastry pie of the day with creamy mashed potato and buttered seasonal greens	13.00
Confit duck, mango, spring onion and cucumber with a soy, honey and sesame dressing	13.00
Grilled Barnsley lamb chop with devilled kidneys, chargrilled vegetables and sautéed potatoes	15.00
10oz dry aged rump steak with onion rings, grilled tomato, mushrooms, dressed leaves and chips	20.00

Add a peppercorn, Béarnaise or Stilton sauce for £2.00

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

Beer battered onion rings - v	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	Sweet potato fries - v	3.50

Sandwiches

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	7.25
Mature Cheddar cheese and chutney - v	6.75
Grilled halloumi, spinach, roasted peppers and chilli jam - v	7.50
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
- Apricot and sultana bread and butter pudding with vanilla custard - v
- Chocolate brownie with chocolate sauce and ice-cream - v
- Cheesecake of the day with fruit compote - v
- Blood orange posset with shortbread - 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 - 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

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.