

The Waggon & Horses

Avebury

Starters

House breads, salted butter, Olives, olive oil & balsamic (v) 6.80

Salt & pepper calamari, sweet chilli dip & lime £8.60

Tempura battered tender stem broccoli, sour cream & burnt lemon £7.40 gf (V) (Vgo)

Woodland mushrooms in cream on toasted sourdough £8.10 (V)

Hoi sin chicken wings £8.40

Butterfly king prawns with garlic & herbs, red onion & rocket salad £8.00

Chicken & Ham hock terrine with pickled Shimeji mushrooms, red onion, cucumber, piccalilli & Caesar dressing £8.20

Mains

Small plates available

Lamb Shank Pie – Slow braised lamb shank with carrot, swede & leeks in a rich Cabernet sauvignon sauce topped with mashed potato served with buttered greens £21.50

Slow cooked Short rib with a bubble & squeak cake, roasted carrot & onion, mushrooms in a rich gravy £19.30

Whole roasted Cornish Sole with prawns, peas, onions, samphire, sauté potatoes & a lemon & thyme butter £19.40

Salmon Fillet with buttered crushed new potatoes, peas & onions served with a parsley velouté £18.40
gfo

Pumpkin Gnocchi, woodland mushroom, pea & shallot, tomato & herb sauce with parmesan & truffle oil crumb £15.80 (V) (Vgo)

Cauliflower Mac 'n' cheese, roasted tomato & red onion & garlic ciabatta £14.60 (V)

Chicken & wild mushroom pie, mashed potato, cabbage, roast carrot & gravy £16.90

Smoked Haddock, salmon & cod Fishcakes with a lemon & dill velouté, served with buttered herbed baby potatoes and House salad £12.90/£15.60

Pan fried Lamb's liver with fried onions, buttered greens, bacon & mash with a rich gravy
£13.60/£14.80

Hunters Chicken - Butterfly chicken breast with bacon & cheddar cheese smothered with BBQ sauce, served with dressed salad & home cooked chips £16.90 gfo

Scampi, home cooked chips & a dressed salad served with tartare sauce & lemon £14.40/£16.60

Hand battered Haddock fillet with home cooked chips, peas, lemon £14.70/£16.90 gf

Burgers

The Beef Burger

6oz patty with onion chutney, bacon, fried onions, mushroom, Monterey jack cheese, sliced tomato, salad leaves & burger sauce – served with fries and homeslaw £15.00 **gfo**

The New Yorker

6oz patty with onion chutney, fried onions, mushroom, Ketchup, American mustard, Monterey jack cheese, gherkin, sliced tomato, salad leaves & burger sauce – served with fries and homeslaw 15.00 **gfo**

The Messy Burger

6oz patty with onion chutney, fried egg, bacon, fried onions, mushroom, pulled pork, Monterey jack cheese, sliced tomato, salad leaves & burger sauce – served with fries and homeslaw £16.40 **gfo**

The Mexican

6oz patty with chilli jam, beef chilli, chilli cheese, guacamole, sour cream & jalapeno slices, sliced tomato, salad leaves – served with fries and homeslaw £16.10 **gfo**

The Cheesy Fungi (V)

Haloumi patty onion chutney, with Mushrooms, fried onions, sliced tomato, salad leaves with a yogurt & mint mayo– served with fries and homeslaw £15.00 **gfo**

The Clucker

Coated chicken breast fillet with hash brown, bacon, sliced tomato, and salad leaves with garlic mayonnaise – served with fries and homeslaw £15.50

The Feisty Clucker

Spicy coated chicken breast fillets with hash brown, chilli cheese, bacon, sliced tomato, and salad leaves with chilli jam & chipotle sauce served with fries and homeslaw £15.80

The Meatless burger (V)

Meat protein ¼ lb patty with onion chutney, mushroom, fried onions, hash brown, Monterey jack cheese, sliced tomato and salad leaves & burger sauce – served with fries and homeslaw £16.50

Jerk Chicken chargrilled boneless half chicken marinated in Jerk seasoning served with roasted tomato, sweetcorn, homeslaw and fries £17.40 **gf**

Piri Piri Chicken chargrilled boneless half chicken marinated in Pir Piri seasoning served with roasted tomato, sweetcorn, homeslaw and fries £17.40 **gf**

Full rack of ribs basted with BBQ sauce served with roasted tomato, sweetcorn, homeslaw and fries £ 18.80 **gf**

SIDES v

Home cooked chips £4.50 - House salad £4.00

Homeslaw £4.00 - Onion rings £4.00 - Buttered baby potatoes £4.00 - Garlic bread slices £4.00

All weights are approximate before cooking. Whilst we take care to preserve the integrity of our vegetarian products, we must advise that these products are handled in a multi-kitchen environment. We take the issue of food allergies and intolerances very seriously, if you have any concerns about the presence of allergens in our menu then please ask a member of the team who will be happy to help you. **All dishes are prepared in an environment that is not free from gluten, milk, egg, fish, crustaceans, molluscs, tree nuts, peanuts, sesame, celery, mustard, lupin or soya therefore all dishes may contain traces of these and other allergens.** If you suffer from sensitive trace reactions for stated allergens, please be aware we are unable to guarantee suitability for you. 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.