

The Waggon & Horses

Avebury

Starters

Mesquit chicken wings – with a Korean BBQ drizzle £6.90

Buffalo Cauliflower wings, siracha mayo dressing £7.10

Salt & pepper calamari, sweet chilli dip & lime £7.10

Halloumi fries - with a hot honey dressing £6.80

(see Grill Menu for other starters & sides)

Mains

Small plates available

+

Whole roasted Cornish Sole with saffron potatoes, roasted Pak Choi & crispy onions with a caper & samphire butter £23.40 gf/dfo

Sauteed Pumpkin Gnocchi, onion, peppers, tomatoes, mushroom and tenderstem broccoli, in a cream sauce £16.80 (Vgno)

Pan fried Salmon fillet with buttered crushed new potatoes, peas & onions served with a parsley velouté £19.80 gfo/dfo

Crisp basil & maize pastry case filled with a base of slow roasted tomato sauce, onion, pepper & courgette topped with a basil & pumpkin seed, salad & crushed new potatoes £17.40 (Vgno)

Hunters Chicken - chicken breast with bacon & cheddar cheese with BBQ sauce, served with dressed salad & chips £17.80 gf

Scampi, chips & a dressed salad served with tartare sauce & lemon £15.80/£18.60

Warm Chicken & pancetta salad, dressed leaves, tomato, cucumber peppers & onion, boiled egg, anchovy fillets with a Caesar dressing & Dukka seeds £17.40 gf

Hand battered Fish fillet with chips, peas, lemon £15.80/£18.60 gfo/dfo

Steak & Ale Pie, buttered greens, with chips & gravy £17.90

Smoked Haddock, salmon & cod Fishcakes filled with a cheese sauce, served with buttered baby potatoes with a lemon & parsley aioli and dressed salad £13.90/£17.40

Field Mushroom, pea & Onion Risotto with parmesan & truffle oil £16.80(V) gf

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.