

The Waggon & Horses

Avebury

Starters

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

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

Roasted Field Mushroom with onion chutney, goats' cheese, balsamic glaze with a tomato & shallot concasse £8.40 **gf**

Mains

Small plates available

Roasted Sole fillets with sauté potato, baby onions button mushrooms, kalettes with a dill butter sauce £21.60 **gf**

Sauteed Pumpkin Gnocchi, onion, peppers, tomatoes, mushroom, roasted carrot, 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**

Oxford Sandy & Black Pork & lamb Faggots wrapped in streaky bacon, colcannon potatoes, Guinness braised onions with a Cabernet sauvignon onion gravy & crispy onion **£14.80/£17.40**

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**

Hand battered Cod fillet with chips, peas, lemon **£15.80/£18.60 gf**

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

Pan fried Lamb's liver with pancetta, onions, buttered greens, mashed potato with a rich gravy **£14.80/£17.60 gf**

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

Home cooked Ham with chips, brace of fried eggs & dressed salad **£13.90/£15.90**

SIDES v

Chips £4.50 - House salad £4.00

Homeslaw £4.50 - Onion rings £4.50 - Buttered baby potatoes £4.50 - Garlic bread slices £4.50

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.