



Betony by Matt Tomkinson

Afternoon Menu

Starters

Soup Of The Day With Toasted Sourdough (v)	£7
Confit Chicken and Rabbit Terrine with Caper Puree and Hazelnut Pesto.	£8
Grilled Sourdough With 'Wiltshire Rarebit'	£6
Potted Smoked Mackerel, Pickled Cucumber and Apple Jelly	£8
Slow cooked Red Lentil Dhal, Spiced Paneer, Toasted Cashew Nuts and Tomato Salad (v)	£8
Kemma Lamb Flatbread with Minted Yoghurt and cucumber	£6

Pub Favourites

Dry Aged Rib Eye Steak, Grilled Flat Mushroom, Triple Cooked Chips, Tomato and Onion Salad	£23
Seasonal Pie of the Day, Triple Cooked Chips, Grilled Hispi Cabbage and Original Wiltshire Mustard	£14
Risotto of Pearl Barley with Roasted Pumpkin, Local Greens and Blue Cheese (v)	£13
Parsonage Farm Beef Burger, Dill Pickle, Glazed Emmental Cheese, Tomato Chutney and Fries	£14
Battered Shetland Haddock, Triple Cooked Chips, Mushy Hodmedod's Peas, Tartare Sauce & Chip Shop Curry	£13

Sides

Triple Cooked Chips	£4	Buttered Hispi Cabbage with Black Pepper	£5
Crispy Fries with Truffle Mayonnaise and Parmesan	£5	Leaves with Parmesan, Olive Oil and Lemon	£4
Green Peppercorn Sauce	£3	Grilled Broccoli with Hazelnut Pesto	£4

Desserts

Dark Chocolate Tart, Salted Chocolate Crumble and Passion Fruit Sorbet	£8
Warm Spiced Carrot Cake, Candied Walnuts, Cream cheese Ice Cream.	£7
Warm Treacle Tart with Crème Fraiche	£7
Five of our Favourite Cheeses served with homemade Apple and Tomato Chutney	£11