

doorstep sandwiches

with fries and house slaw GFO

toasted chickpea salad with mint and a lemon and garlic yoghurt VG 13.5

ross on wye smoked salmon with chive and garlic cream cheese, rocket and cucumber 14

croque monsieur - wiltshire honey glazed ham and west country cheddar 15

marinated grilled chicken with ghोजang spicy mayo 14

authentic italian proscuitto & sun dried tomato with garlic mayo 14



mains

pan seared salmon with creamy tomato pasta and fresh asparagus GF DFO 22.5

sweet potato panzanella salad GF 13

Hideaway black & blue burger 6oz ribcap and chuck pattie topped with bath blue cheese in a pretzel bun and skin on fries GFO DFO 18

crispy cajun chicken burger with a spiced honey mayo served in a pretzel bun with skin on fries GFO DFO 18.5

wild mushroom & quinoa burger in a brioche bun with a tarragon mayo and skin on fries DF VG 16


classic ham egg and fries honey glazed ham with two fried hens eggs hand cut fries and rocket GF DF 10 | 16

grilled aubergine & quinoa salad with garlic croutons and our house dressing GF DF VE 14

fish pie mash and seasonal greens GF 15

pea & mint risotto with silver skin onions and a mint emulstion GF VE 10 | 14

posh fish & chips cider battered fish with skin on fries crushed minted peas and homemade chunky tartar sauce GF 11 | 17.5



Please be aware that our food is prepared freshly onsite, which allows us to cater for different allergies or dietary requirements, but as a result means that ingredients may have come into contact with the 14 allergens

VE: Vegetarian VG: Vegan VLG: Very Low Gluten DF: Dairy Friendly O: Option