

### Breakfast

<b>Full English breakfast</b>	11.50
Cumberland sausage, smoked streaky bacon, oregano-roasted tomato, chestnut mushrooms, baked beans, toasted sourdough, eggs your way	
<b>Veggie breakfast (v)</b>	10.50
Mushroom and tarragon sausage, oregano-roasted tomato, avocado, chestnut mushrooms, baked beans, hash browns, toasted sourdough, eggs your way	
<b>Egg benedict</b>	9.50
Wiltshire ham, homemade hollandaise sauce on a toasted English muffin	
<b>Homemade summer mixed berries yoghurt (v)</b>	6.50
Granola, pumpkin seeds and fresh berries	
<b>Egg on toast, your way</b>	6.50
<b>Bacon or Cumberland sausage baguette</b>	4.50
<b>Toasted sourdough with jam (v)</b>	4.50
<b>Extras</b>	each 1.00
Sausages, bacon, egg, mushroom, avocado, tomato, hash brown, smoked salmon	

### Light bites and sharing platters

<b>Soup of the day</b>	5.75
Rustic bread roll and butter	
<b>Nuts, olives or tomato and mozzarella in pesto</b>	
Choose any three for	6.50
<b>Garlic bread (v)</b>	5.50
<b>Herb crumbed Camembert (v)</b>	6.75
Apple, walnut and chicory salad	
<b>Vegetarian mezza platter (v) (for two)</b>	14.00
Grilled aubergine and pomegranate salad, grilled artichoke hearts, sundried tomato, Kalamata olives, Feta cheese, tabbouleh, hummus, tzatziki, toasted herb flat bread	
<b>Charcuterie platter (for two)</b>	16.00
Selection of dry cured meat; bresaola, salami, prosciutto and spiced chorizo, Kalamata olives, pickled onion, Brie, Parmesan, chive cream, toasted herb flat bread	

### Summer salads

<b>Asparagus and rainbow carrot salad (vg)</b>	9.50
Rainbow carrot, red onion, red and yellow pepper, cucumber, toasted almonds, orange dressing	
Add grilled salmon steak	3.00
<b>Grilled figs and goat's cheese salad (v)</b>	9.50
Red and white chicory, cherry tomato, balsamic onion	
<b>Smoked chicken and mango salad</b>	11.50
Red and green pepper, iceberg, coriander, tortilla, lime and mayo dressing	
<b>Windsor cobb salad</b>	11.50
Bacon, chicken, avocado, cucumber, little gem lettuce, Red Windsor cheese, soft egg, vinaigrette	

### Wood-fired pizza

<b>Margherita (v)</b>	9.80
Tomato, Mozzarella, fresh basil	
<b>Pepperoni</b>	10.50
Tomato, Mozzarella, pepperoni	
<b>Savill Supreme (v)</b>	11.25
Tomato, Mozzarella, red onion, Feta, spinach	
<b>Vegan Royale (vg)</b>	11.25
Tomato, roquito peppers, butternut, courgette	
<b>Windsor Bloom</b>	12.50
Tomato, Mozzarella, pulled chicken, jalapeño, roquito pepper	
<b>Extra toppings</b>	each 1.50
Chicken, bacon, ham, pepperoni, mushrooms, red onion, olives, roquito peppers, Feta, chilli flakes, pineapple, jalapeño	
<b>Gluten-free pizza bases are available on request</b>	

Please make a note of your table number and place your order at the counter.  
See our blackboard for daily specials or speak to a member of the team.

(v)=Vegetarian, (vg)=Vegan

Please always inform your server of any allergies when placing your order as not all ingredients can be listed.

We cannot guarantee the total absence of allergens in our dishes. If you're looking for gluten-free or vegetarian options, please ask one of our team for advice. Nuts are used in our kitchen so we cannot guarantee nut-free dishes.

### From the kitchen

<b>Beer-battered fish and chips</b>	13.00
Garden peas, homemade tartare sauce	
<b>King prawn linguine</b>	12.75
Creamy dill sauce	
<b>Spinach and ricotta tortellini (v)</b>	11.25
Tomato, basil, Gran Moravia	
<b>Sweet potato curry (vg)</b>	10.95
Sweet potato, lentil, chickpeas, rice, naan bread	

### Burgers and grill

<b>Chargrilled beef burger with cheese</b>	11.50
Summer slaw, tomato, lettuce	
<b>Panko crumbed chicken breast burger</b>	12.50
Cranberry, Camembert, baby gem, lettuce, tomato, red onion, spicy mayonnaise	
<b>Lemon and herb marinated half chicken</b>	13.25
Aromatic rice, summer slaw	
<b>BBQ pulled pork flatbread</b>	11.50
Summer slaw	
<b>Grilled Halloumi burger (v)</b>	10.50
Portabello mushroom, hummus, roasted pepper,	

### Sunday roasts 12-4PM

<b>Chef's roast</b>	14.00
Chefs choice of freshly roasted meat, Yorkshire pudding, seasonal vegetables, homemade gravy	
<b>Veggie roast (v)</b>	12.00
Cauliflower cheese, assorted roasted root vegetables, Yorkshire pudding, homemade veggie gravy	
<b>Kid's roast</b>	8.00
Chefs choice of freshly roasted meat or veggie roast, Yorkshire pudding, seasonal vegetables, homemade gravy, choice of ice cream*	

\*Don't forget to collect your ice cream token from the cashier upon purchase.