

THE
CHERRY TREE
AT STEVENTON

WHILE YOU WAIT

Rustic bread with balsamic vinegar and olive oil - v £4.00

Pork and herb sausage roll with sweet mustard ketchup - £4.50

Smashed avocado, chilli, coriander and toasted almonds with toasted bread - v £4.50

Halloumi chips with sweet chilli and rocket - v £5.50

STARTERS

Homemade soup of the day with rustic bread - v £6.00

Crispy whitebait with garlic and chive mayonnaise and lemon - £6.75

Baked mushroom with red onion marmalade, goat's cheese and pesto breadcrumbs - v £7.25

Whole shell on king prawns baked with garlic and chilli butter - £9.50

Venison and Armagnac pâté with warm toast and winter fruit chutney - £7.00

Slow roasted tomato panna cotta served with black olive tapenade - v £7.25

SHARERS

Baked Camembert with garlic and herbs served with rustic bread and vegetable sticks - v £12.50

Cheese ploughman's with Cheddar, Stilton and Brie, tomato, pickle and apple with rustic bread - v £12.50

Butchers board with pork pie, venison and Armagnac pâté, honey roast ham, chutney, piccalilli and rustic bread - £15.50

MAIN COURSES

Fish of the day in a Wadworth beer batter served with chips, peas and tartare sauce - £12.50

Smoked haddock fishcake with a poached egg and lemon hollandaise sauce on wilted spinach with peas and beans - £13.50

Vegetable sizzling fajitas - cajun spiced and pan-seared onions, peppers, baby corn and mushrooms served with flour tortillas, guacamole, salsa, grated Cheddar and sour cream - v £10.50

Add free range chicken or a flat iron steak for an extra £4.00

6oz beef burger with Cheddar cheese, onion relish, lettuce and tomato on a toasted buttermilk bap with onion rings and chips - £12.00

Wild boar, apple and sage sausages on a sweet potato mash with seasonal greens, port and redcurrant gravy - £13.00

Grilled halloumi and roasted pepper burger on a toasted buttermilk bun with pesto, slaw, onion rings and chips - v £12.00

Home-cooked honey glazed ham with free-range eggs, slow roasted tomato and chips - £12.00

Shortcrust pastry pie of the day with chips and buttered seasonal greens - £13.50

Pan-fried lambs liver with crispy bacon in an onion gravy with seasonal greens and creamy mashed potato - £13.00

Chicken kebabs served with cajun fried potatoes, tzatziki and a Greek salad - £13.50

Slow cooked classic beef bourguignon with seasonal vegetables and creamed potatoes - £13.50

10oz dry aged rump steak with onion rings, grilled tomato, mushrooms, dressed leaves and chips - £20.00

Add a peppercorn, Béarnaise or Stilton sauce for £2.00

SIDES

Beer battered onion rings - £3.00

Chips - v £3.00

Chips with cheese - v £4.00

Garlic bread - v £3.25

Garlic bread with cheese - v £4.25

House salad - v £3.00

Seasonal vegetables - v £3.00

GLUTEN FREE - SOME DISHES CAN BE MADE AVAILABLE AS GLUTEN FREE ASK US FOR MORE DETAILS AND PLEASE MENTION THIS WHEN ORDERING

(v) = vegetarian option. All weights are approximate before cooking. All food is prepared in our kitchen where nuts, gluten and other allergens are present.

Processes and training are in place to ensure that gluten-free meals on our gluten free menu are gluten-free. 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. 0617/1.



SMALL PLATES

Fish of the day in a Wadworth beer batter served with chips, peas and tartare sauce - £8.00

Home-cooked honey glazed ham with a free-range egg, slow roasted tomato and chips - £8.00

Smoked haddock fishcake with a poached egg and lemon hollandaise sauce on wilted spinach, peas and beans - £8.50

Pan-fried lambs liver with crispy bacon in an onion gravy with seasonal greens and creamy mashed potato - £7.50

Slow cooked classic beef bourguignon with seasonal vegetables and creamed potatoes - £8.50

Wild boar, apple and sage sausages on a sweet potato mash with seasonal greens, port and redcurrant gravy - £8.00

SANDWICHES

Please ask for today's bread selection and then choose from the fillings below

Fish goujons with tomato, lettuce and tartare sauce - £7.00

Wiltshire ham and double Gloucester cheese with tomato and watercress - £7.00

Mature Cheddar cheese and chutney - v £6.75

Chicken with crispy bacon, lettuce, tomato and Dijon mustard mayonnaise - £7.50

Tuna mayonnaise and spring onion - £6.75

Smashed avocado, spinach, lime, coriander, tomato and chilli jam - v £7.00

Grilled halloumi, spinach, roasted peppers and chilli jam - v £7.25

Freshly made daily specials are always available just ask us for more details

PUDDINGS

All at £6.00 each

Sticky toffee pudding with rich toffee sauce and vanilla ice-cream - v

Seasonal fruit crumble with a crunchy oat topping and served with custard - v

Vanilla crème brûlée with spiced homemade shortbread and mulberry sorbet - v

Chocolate delice with crème fraîche and winter berry compote

Clotted cream rice pudding served with a spiced plum compote - v

Choose 3 scoops from our ice-cream and sorbet selection, ask us for more details - v

A selection of British cheeses with assorted biscuits, apple, grapes, celery and chutney - v £8.50

HOT DRINKS

Americano £2.50

Cappuccino £3.00

Latte £3.00

Espresso £2.25

Double espresso £2.75

Flat white £3.00

Hot chocolate £3.25

Pot of tea £2.75

Speciality tea £2.75

Mocha £3.00

Deluxe hot chocolate £3.75

**Fancy something extra special?
Please ask us about our syrup flavours**

PUTTING ON OUR SUNDAY BEST

We use only the best ingredients for our Sunday roasts - matured Angus and Hereford beef, outdoor reared Wiltshire pork and succulent free-range chicken all cooked to perfection. Yorkshire puddings and crispy roasted potatoes, along with seasonal vegetables and rich flavoursome gravy complete the perfect Sunday roast. Sit back and let us do all the hard work.