



HIGH CORNER INN AT LINWOOD

Starters

Homemade soup of the day with rustic bread - v	6.25
Rustic bread with balsamic vinegar and olive oil - v	4.25
Broad bean and chilli fritters with pickled cucumber, houmous and polenta sticks - v	6.50
Roasted lemon, garlic and cumin chicken wings with sour cream and sweetcorn salsa	7.00
Chargrilled asparagus with goat's cheese mousse, baby rocket salad and balsamic dressing - v	7.50
Salt and pepper tofu, cucumber salad with sweet chilli sauce - v	7.50
Tempura prawns, sweet chilli sauce and radish salad	7.75

To Share

Baked Camembert with garlic and herbs served with rustic bread and vegetable sticks - v	13.00
Hunters board with a selection of Wiltshire cheese, home-cooked honey glazed Wiltshire ham, focaccia, tomato, apple, pickles and chutney	14.00
Coronation chicken board with gherkins, vegetable sticks, red slaw and focaccia	14.50
Smoked fish board of mackerel, trout and salmon with a lemon, sour cream, chive dip and rustic bread	16.00

Mains

Fish of the day in a Wadworth beer batter served with chips, peas and tartare sauce	13.50 / 8.00
Butcher's sausages on spring onion mashed potato with seasonal greens and red onion gravy - <i>Please ask for today's flavour</i>	12.50 / 8.00
Red lentil and vegetable biriyani served with a carrot salad and poppadoms - v	11.50
6oz beef burger on a toasted buttermilk bap with tomato chutney, mozzarella cheese, slaw, onion rings and chips	13.00
Home-cooked honey glazed ham with free-range eggs, slow roasted tomato and chips	13.00 / 8.00
Pea risotto with lemon, chilli and mint crumbs served with a green salad - v	12.00 / 8.00
Shortcrust pastry pie of the day with creamy mashed potato and buttered seasonal greens	13.50
Creamy mushroom and tarragon linguine with truffle oil, hard Italian style vegetarian cheese and garlic bread - v - <i>Add free-range chicken for an extra £4.00</i>	12.00
10oz dry aged rump steak with onion rings, grilled tomato, mushrooms, dressed leaves and chips - <i>Add a peppercorn, Béarnaise or Stilton sauce for £2.00</i>	21.00
Free-range grilled chicken Caesar salad with crispy pancetta, shaved parmesan, anchovies and croutons	13.50

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.



Sides

Beer battered onion rings	3.50	Garlic bread with cheese - v	4.75
Chips - v	3.50	House salad - v	3.50
Chips with cheese - v	4.50	Seasonal vegetables - v	3.50
Garlic bread - v	3.75	Skinny fries - v	3.50

Sandwiches

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

Brie, bacon and cranberry	7.50
Fish goujons with tomato, lettuce and tartare sauce	7.25
Wiltshire ham and double Gloucester cheese with tomato and watercress	7.50
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	6.00
Flame grilled red pepper and halloumi with pesto - v	7.00

Puddings

All puddings 6.00

Sticky toffee pudding with rich toffee sauce and vanilla ice-cream - v
Chocolate brownie with chocolate sauce and chocolate ice-cream - v
Baked vanilla cheesecake with passionfruit coulis and mango sorbet - v
Baileys and espresso brûlée with pistachio shortbread - v
Eton Mess - English strawberries, ice-cream, meringues and Chantilly cream - 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
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Hot Drinks

Americano	2.75	Flat white	3.25
Cappuccino	3.25	Hot chocolate	3.50
Latte	3.25	Pot of tea	3.00
Espresso	2.50	Speciality tea	2.75
Double espresso	3.00	Cafetière	3.50

Seasonal daily specials are always available ask us for more details

Putting on our Sunday Best...

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