STARTERS

Chef's Soup of the Day  £4.95
Crisp Bread Roll  (Please ask server for allergens)

Duck Breast Salad  £5.25
Fresh Mint, Cucumber & Yougurt Dressing  (7, 10, 12)

Thinly Sliced Marinated Salmon  £6.50
Asparagus, Prawns & Lime Vinaigrette  (4, 7, 10, 12)

Vine Tomato and Mozzarella Pearls  £4.50
Basil Pesto & Rocket Salad  (7, 8, 10, 12)

Tofu & Warm Salsify Salad  £5.95 / £9.50
French Beans, Button Mushrooms, Rocket Salad
& Balsamic Glaze  (7, 10, 12)

Sourdough Bruschetta  £4.50
Rustic Roasted Peppers, Tomato  (7, 10, 12)
MAIN COURSE

Baked Fillet of Salmon
Potato Mash, Asparagus & White Wine Cream Sauce £13.50

8oz Sirloin Steak
Roasted Vine Tomato, Field Mushrooms & Chips, Black Peppercorn Sauce or Garlic Butter or Café de Paris Butter £17.50

House Signature Slow Cooked Featherblade of Beef
Spinach, Horseradish Mash, Ribbon of Courgettes, Red Wine Jus £13.95

Chicken Supreme
Filled with Parma Ham and Cheese, Ratatouille and Mash £13.50

Grasmere Style Pork Belly
Slow cooked and served with Balsamic Glaze, Rocket, Sundried Tomatoes and Roasted new Potatoes £12.95

Gnocchi
Blue Cheese Sauce with Wild Mushrooms £10.95

Side of local seasonal Vegetables £3.00
TRADITIONAL FARE

Salisbury Sausages
Potato Mash, Parsnip Crisps & Onion Gravy £9.50 {1,6,7,9,10,12}

Local Wiltshire Ham, Eggs & Chips £8.50 {1,3,10,12}

Panko Crusted Chicken Breast £11.95
New Potatoes, Baby Carrots & Teriyaki Style Dressing {1,3,6,7,12}

Fish & Chips £10.95
Minted Peas, Homemade Tartare Sauce and Chips {1,3,4,6,7,10,12}

Grasmere Burger £11.50
Premium Beef Burger, Sharp Cheddar, Back Bacon, Toasted Brioche & Fries {1,3,7,10,12}

Nadder Classic Steak Sandwich £9.95
Strips of Beef Steak, Mushrooms, Onions in a light crusty roll with Black Peppercorn Sauce and Chips {1,7,9,10,12}
DESSERTS

Warm Chocolate Fudge Cake £4.50
With Chocolate Sauce and Bon Bon 1,3,7

Coconut Panna Cotta £4.50
With Mango Coulis 1,7,12

New York Cheesecake £4.50
Chantilly Cream & Berry Compote 1,3,7,12

Sticky Toffee Pudding £4.50
Vanilla Ice Cream & Toffee Sauce 1,3,7

Selection of Cheeses £6.50
Stilton, Mature Cheddar, Aged Brie, Grapes & Tomato Chutney 1,7,10,12

Tea or Coffee £2.95

FOOD ALLERGEN ADVICE

Some items on our menu contain nuts, shellfish & other allergens. As a result, traces of these could be found in other products served here. If you have any questions about any of our ingredients please ask a member of staff.

Please see table of allergens below:

1. Cereals (containing gluten)
2. Crustaceans (shellfish)
3. Egg
4. Fish
5. Peanut
6. Soya
7. Dairy
8. Nuts
9. Celery
10. Mustard
11. Sesame
12. Sulphur Dioxide
13. Lupin
14. Mollusc
WHITE WINES

PLATE 95 SAUVIGNON BLANC
CHILE
Fresh and zesty with ripe tropical fruit flavours.

LYRIC PINOT GRIGIO
ITALY
A really characterful Pinot Grigio, with tempting apricot, peach and melon fruit.

SPEARWOOD CHARDONNAY
AUSTRALIA
Fresh, juicy white wine with melon fruit flavour and a crisp finish.

DOMAINE DE LA BAUME ‘ELISABETH’ VIOGNIER
FRANCE
This dry white wine has a lush juicy texture and shows the classic Viognier floral notes.

RENSAUVIGNON BLANC
NEW ZEALAND
Zesty white with ripe tropical notes and a smooth palate.

PETIT CHABLIS DOMAINE MILLET
FRANCE
A lean and pure Petit Chablis, with restrained fruit and light body.
## RED WINES

<table>
<thead>
<tr>
<th>Name</th>
<th>Origin</th>
<th>125ml</th>
<th>175ml</th>
<th>250ml</th>
<th>Bottle</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Plate 95 Merlot</strong></td>
<td>Chile</td>
<td>£3.60</td>
<td>£5.20</td>
<td>£6.30</td>
<td>£17.95</td>
</tr>
<tr>
<td>A fruity spicy red wine that has a nice balance of tannin, acid and alcohol on the palate.</td>
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<tr>
<td><strong>Aimery Cabernet Sauvignon, Vin de Pays d’Oc</strong></td>
<td>France</td>
<td>£3.60</td>
<td>£5.20</td>
<td>£6.30</td>
<td>£17.95</td>
</tr>
<tr>
<td>Marked leafy Cabernet aromas, with soft supple tannins on the palate.</td>
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<tr>
<td><strong>Bone Orchard Malbec</strong></td>
<td>Chile</td>
<td>£18.95</td>
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<tr>
<td>A mid-bodied red wine with soft tannins and a lovely youthful jammy dark berry aroma.</td>
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<tr>
<td><strong>Spearwood Shiraz</strong></td>
<td>Australia</td>
<td>£18.95</td>
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</tr>
<tr>
<td>Youthful and juicy with lots of berry fruit and a touch of spice.</td>
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<tr>
<td><strong>Cune Crianza Rioja</strong></td>
<td>Spain</td>
<td>£22.50</td>
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<tr>
<td>A “proper Rioja” that has a harmonious combination of fruit and savoury traits.</td>
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<tr>
<td><strong>Cycles Gladiator Pinot Noir</strong></td>
<td>California</td>
<td>£23.95</td>
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<tr>
<td>A youthful blast of raspberry and red cherry fruit defines this lightish-bodied red.</td>
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<tr>
<td><strong>Saint-Émilion Château Jacques Noir</strong></td>
<td>France</td>
<td>£35.00</td>
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<tr>
<td>An initial blast of brambly fruit and oak is followed by quite a full and fleshy palate.</td>
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</tbody>
</table>
**ROSE WINE**

**LES VIGNERONS GRENACHE MERLOT**  
CHILE  
A pale peachy pink dry rosé that has delicate red fruit and moderate acidity.

<table>
<thead>
<tr>
<th>Size</th>
<th>125ml</th>
<th>175ml</th>
<th>250ml</th>
<th>Bottle</th>
</tr>
</thead>
<tbody>
<tr>
<td>Price</td>
<td>£3.60</td>
<td>£5.20</td>
<td>£6.30</td>
<td>£17.95</td>
</tr>
</tbody>
</table>

**JACK & GINA ZINFANDEL ROSÉ**  
CALIFORNIA  
Medium-sweet with delicious red fruit flavours and plenty of lively acidity.

<table>
<thead>
<tr>
<th>Size</th>
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<th>250ml</th>
<th>Bottle</th>
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</thead>
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<tr>
<td>Price</td>
<td>£3.60</td>
<td>£5.20</td>
<td>£6.30</td>
<td>£17.95</td>
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</tbody>
</table>

**PONTE PINOT GRIGIO ROSATO**  
ITALY  
A fresh and youthful off-dry wine that has a lovely rose petal pink colour.

| Price  | £19.95 |

**SPARKLING & CHAMPAGNE**

**PONTE PROSECCO EXTRA DRY**  
ITALY  
Clean, dry and crisp, with a creamy finish.

| Price  | £7.50  | £24.50 |

**H. LANVIN & FILS BRUT**  
FRANCE  
Golden in colour with fine bubbles, this elegant Champagne is fresh on the nose with a rounded toasty palate.

| Price  | £37.00 |

**LOMBARD GRAND CRU BRUT BLANC DE BLANC LOMBARD & CIE**  
FRANCE  
A lively but beautifully balanced Champagne combining citrus and cream flavours.

| Price  | £47.50 |