

THE BARGE INN

GLUTEN FREE MENU

While you wait

Crispy pork scratchings with apple sauce	3.75
Mixed marinated olives with sun-blushed tomatoes and feta - v	4.75
Butter bean and chive dip with flatbread - v	4.75

Starters

Homemade soup of the day with rustic bread - v	6.25
Thai style crab cake with sweet chilli dressing on crispy fried greens	7.25
Rabbit and pistachio terrine with rocket, crostini and spiced orange chutney	8.50
Mulled wine poached pear with blue cheese and pickled walnuts - v	7.00
Courgette, polenta and cannellini bean patties with sauté mushrooms and a crunchy quinoa rocket salad - vg	7.00

To Share

Baked Camembert with garlic and herbs served with rustic bread and vegetable sticks - v	13.00
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Mains

Grilled 6oz beef burger, smoked bacon and comté cheese on a toasted bun with pickled cucumber, chilli jam, onion rings and fries	13.00
Catch of the day coated in a crispy Wadworth beer batter with pea purée, lemon, chips and tartare sauce	13.50 / 8.50
Wild mushroom and tarragon risotto with hard Italian style vegetarian cheese and truffle oil - v	12.50 / 8.00
Grilled gammon steak with bubble and squeak, brace of poached eggs with Hollandaise sauce and grilled vine tomatoes	13.75
Baked fillet of salmon on a warm salad of wild rice, beetroot with feta and dressed rocket	15.00
Ballotine of chicken with a cider mustard sauce, fondant potato and chantenay carrots	15.00
8oz 28-day dry aged sirloin steak with chips, green beans, onion rings and grilled tomato <i>Add garlic butter, peppercorn or Béarnaise sauce for 2.00</i>	22.50
Pan-fried halloumi with a warm salad of chickpeas, flame roasted pepper, red onion, rocket and green beans with a lime and chilli dressing - v <i>Add free-range grilled chicken breast for an extra 4.00</i>	11.50 / 8.00

(v) = vegetarian option (vg) = vegan 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 - v	3.50	Buttered winter greens - v	3.50
Rustic garlic bread - v	4.00	House salad - v	3.50
Rustic garlic bread with cheese - v	5.00	Chips - v	3.50

Sandwiches

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

Flaked salmon, crème fraîche and watercress	8.50
Brie, bacon and cranberry	7.50
Wiltshire ham and double Gloucester cheese with vine tomato and watercress	7.50
Chicken with crispy bacon, lettuce, tomato and Dijon mustard mayonnaise	7.50
Houmous and roasted vegetable - v	7.00

Puddings

All puddings 6.25

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

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

Chocolate and pistachio brandy truffle torte with sour cherry 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	8.75
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Hot Drinks

Americano	3.00	Flat white	3.00
Cappuccino	3.00	Hot chocolate	3.25
Latte	3.00	Pot of tea	2.75
Espresso	2.25	Cafetière	3.25
Double espresso	2.75		

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 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.