

SNACKS

SOURDOUGH v 48-hour sourdough, whipped butter, smoked salt	4.75	OLIVES VE/GF Organic olives, oregano, citrus	4	ROASTED NUTS VE/GF Cashew nuts, cracked black pepper, sea salt	4.5
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SMALL PLATES

PESTO ARANCINI VE/GF Basil, blush tomato, aioli	8	SPRING PEA HUMMUS VE Pea shoots, extra virgin olive oil, grilled sourdough	8	NACHOS V/GF Corn tortilla chips, tomato salsa, guacamole, sour cream, nacho cheese, pickled pink onions	12
CRISPY KING PRAWNS Curried mayo, chilli, coriander, sesame	9.5	CHILLI CHICKEN LOLLIPOPS House hot sauce, ranch dressing, crispy shallots, chive	8.75	+ Cajun spiced chicken 3 + Pulled chipotle jackfruit 3	

BRUNCH

SMASHED AVOCADO VE Grilled sourdough, extra virgin olive oil, chilli, lemon, pea shoots	11
+ Poached/Scrambled Eggs v 2.5	
+ Bacon 2.5	
+ Smoked salmon 4.5	
FRENCH TOAST v Cinnamon French toast, brioche brûlée, crème fraiche, berries, seasonal compote	13.5
BRUNCH BURGER Sausage patty, streaky bacon, American cheese, fried egg, caramelised onions, lettuce, ketchup, mustard, brioche bun, hash brown bites	16.75

MUFFINS

FLORENTINE v Buttered spinach, portobello mushroom, poached free-range eggs, toasted English muffin, hollandaise sauce	13
BENEDICT Wiltshire smoked ham, poached free-range eggs, toasted English muffin, hollandaise sauce	13.75
ROYALE Smoked Scottish salmon, poached free-range eggs, toasted English muffin, hollandaise sauce	14.5

Sunday Roast

SERVED WITH YORKSHIRE PUDDING, ROSEMARY ROAST POTATOES, GLAZED VEGETABLES & BRAISED RED CABBAGE

THE ROAST

BEEF RUMP Grass-fed, dry aged British beef	24.5
CHICKEN Thyme and garlic butter basted chicken breast	21.5
HOUSE NUT ROAST VE Chopped walnuts, almonds, lentils, sage	17.5

TRIMMINGS

ROASTED ROOTS VE/GF Seasonal roasted root vegetables with fresh horseradish dressing	6.5
BAKED CAULIFLOWER CHEESE v Mature cheddar sauce, roasted cauliflower florets, herb crumb	6.75
PIGS IN BLANKETS Herby chipolatas, streaky bacon, honey glaze, chives	6.95

DRINKS

Pair your roast with one of our favourite tipples	
SPICY BLOODY MARY A Horse With No Name habanero infused bourbon, tomato juice, lemon, Tabasco, Worcestershire sauce, Celery Salt	12.5
NEGRONI Beefeater London Dry Gin, Campari, Antica Formula	11
HOUSE PICK Ilzadi Rioja Reserva 2017, Rioja, Spain	BOTTLE 42

MAINS

PERGOLA CHEESEBURGER GF*/PLANT BASED OPTION AVAILABLE Smashed beef patty, American cheese, lettuce, pickles, tomato chutney, brioche bun, skinny fries	16	CAESAR SALAD GF* Gem lettuce, garlic croutons, kalamata olives, Grana Padano, anchovies, soft egg, Caesar dressing	12.5	FISH & CHIPS Beer battered haddock, thick cut chips, crushed peas, house tartar sauce, lemon	18.75
+ Bacon 2.5		+ Grilled Chicken Breast	4.5		
CHIPOTLE CHICKEN BURGER GF* American cheese, ranch dressing, chipotle ketchup, gem lettuce, tomato, pickles, brioche bun, fries	16.75	BANG BANG SALAD VE Shredded cabbage, red pepper, black radish, beans, carrot, lotus root, coriander, peanut, lime & sesame dressing	12.5	STEAK FRITES GF 40-day aged rump steak, fries, watercress, bearnaise sauce	21.5

SIDES

SKINNY FRIES VE/GF + Cheese Fondue v1.5 + Crispy Bacon 1.5	4.5	SWEET POTATO FRIES VE/GF	5	HASH BROWNS VE/GF	4.5
THICK CUT CHIPS VE/GF	5.5	HOUSE SALAD VE/GF Green leaf salad, herbs, shallots, house dressing	4.5	MAC & CHEESE v Mature cheddar sauce, mozzarella, thyme crumb	6