

The Ragged Cot

Starters

Artisan Bread & Marinated Olives	5.50
Soup of the Day , <i>Home Baked Crusty Bread</i>	5.95
Confit Duck Hash , <i>Butter Poached Egg, Sweetcorn Puree & Endive</i>	7.25
Goats Cheese Bon Bon , <i>Seasonal Beets & Apple Blossom</i>	5.95
Thai Infused Mussels , <i>Kaffir Lime Leaf, Lemongrass & Coconut</i>	7.25
Ham & Smoked Chicken Terrine , <i>Carrot Puree, Pickled Vegetables & Fennel Loaf</i>	7.95
Spiced Cornish Crab Cake , <i>Chorizo, Pickled Cucumber & Smoked Anchovy Mayo</i>	6.95

Sandwiches

<i>Served on Ciabatta with Salad & House Chips</i>
Char-Grilled Chicken & Smoked Cheddar
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Smoked Salmon & Horseradish
8.50
<i>(Available Lunchtime Only)</i>

Sides

*House Chips,
Skinny Fries, Chive Mash,
Sautéed Green Beans,
Buttered Kale,*

3.50

Sauces

Peppercorn or Blue Cheese

2.50

Main Courses

Pan Roast Pork Loin Chop <i>Chive Mash, Braised Red Cabbage & Pan Gravy</i>	15.95
Barnsley Lamb Chop 16.95 <i>Fine Green Beans, Grilled Tomato & House Chips</i>	
Goats Cheesecake <i>Confit Vegetables, Pickled Red Cabbage Puree</i>	14.95
10oz Sirloin Steak	
Whole Oven Roasted Sea Bass <i>Crushed New Potatoes, Fresh Kale & Sauce Vierge</i>	16.95
Pavé of Scottish Salmon <i>Horseradish Mash, Samphire & Caper Berry Dressing</i>	15.95

Ragged Cot Classics

Ragged Cot Beer Battered Cod , <i>Crushed Peas, House Tartare Sauce & House Chips</i>	12.95
Trio of Local Sausages – <i>Pork & Apple, Beef & Horseradish, Venison</i> <i>Chive Mash, Braised Red Cabbage & Onion Jus</i>	12.95
Wiltshire Gammon , <i>Brace of Sherston Farm Eggs, Grilled Tomato & House Chips</i>	12.95
Char-Grilled Beef Burger , <i>Bacon, Tomato, Montgomery Cheddar, Brioche Bun, Slaw & House Chips</i>	12.95
Confit Duck Leg , <i>Chorizo, Smoked Paprika & Butterbean Cassoulet</i>	13.95

Desserts

Salted Caramel Sticky Toffee Pudding , <i>Rum & Raison Gelato</i>	6.50
Blood Orange & Vanilla Cheesecake , <i>Black Pepper & Macha Tuille</i>	6.95
Chocolate & Pistachio Brownie , <i>Cherry Gel & Honeycombe Ice Cream</i>	6.95
Rhubarb Panna Cotta , <i>Spiced Granola & Rhubarb Gel</i>	6.95
Chef's Selection of Artisan, Ice Cream & Sorbet	5.75
Ragged Cot Cheese Board , <i>Homemade Tomato Chutney, Mixed Biscuits</i> <i>Gloucester Brie, Quickest Mature Cheddar, Cashel Blue</i>	7.50

Book Today
For Sunday
Lunch
12pm – 8pm
Weekly