

The Fortescue Arms

STARTERS

Nibbles while you decide		Soup of the Day		Chicken Tenders	
Olives & Sundried Tomato	£3.95	served with Artisan bread & butter	£4.95	chicken fillets deep fried in batter & tossed in a sesame & sweet chilli sauce with a dressed salad garnish	£6.95
Artisan Breads & Oils	£4.95	Baked Stuffed Mushrooms	£6.95	Classic Prawn Cocktail	£6.95
Sharing Boards		filled with blue and cream cheese, cooked in garlic butter, topped with breadcrumbs		cold water prawns, shredded iceberg, cucumber, tomato, Marie rose sauce with wholemeal bread	
Spanish Platter	£15.95	Pate	£6.50	Black Pudding Au Poivre	£6.50
serrano, chorizo, lomo, salchichon, manchego cheese, olives, sundried tomatoes, dipping oils and artisan breads or a single plate for £7.95		with salad garnish, toasted wholemeal bread & red onion chutney		slices of grilled black pudding, layered with pan fried onions and mushrooms, surrounded with a creamy peppercorn sauce	
		Mussels with Chorizo	£7.50	Panko Breaded Halloumi Fries	£7.25
		steamed in a rich tomato and paprika sauce. Served with artisan bread for dipping		with a spicy chipotle dip	

MAINS

From The Land		Vegetarian		From The Grill	
Serrano Wrapped Chicken (GF)	£15.95	Butternut Squash, Asparagus & Sage Risotto	£11.25	All steaks served with hand cut seasoned chips, grilled flat mushroom & roasted cherry vine tomatoes	
a chicken breast filled with cream cheese & chives, served with garlic sautéed potatoes, green beans, sundried tomatoes, cranberry & red wine jus		topped with parmesan flakes & roasted cherry vine tomatoes. Served with garlic ciabatta		10oz Rump Steak (GF)	£16.25
Pan Fried Calves Liver & Dry Cured Bacon	£16.95	Portobello Mushroom & Haloumi Cheese Burger	£11.95	10oz Rib Eye Steak (GF)	£18.25
balsamic caramelised onions, served with root vegetable puree and buttered greens		with roasted red pepper & pesto on a lightly toasted ciabatta bun, with salad, hand cut chips & house slaw		10oz Sirloin Steak (GF)	£18.95
Lamb and Spinach Curry	£15.95	Roasted Vegetable Tart Tatin	£11.95	Add a Sauce	£3.25
diced lamb, garlic, ginger, onions, coriander, cumin and spinach in a medium hot curry sauce. Served with rice, naan bread, mint yoghurt and mango chutney		red onions, garlic, peppers and courgettes, served on puff pastry, topped with roasted vine tomatoes & crumbled feta cheese. With new potatoes and whole green beans		peppercorn, bearnaise, stilton or wholegrain mustard	
Pork Belly Ribs (GF)	£14.95	Sweet Potato, Aubergine & Chick Pea Tagine (GF)	£11.95	10oz Gammon Steak (GF)	£11.95
meaty ribs cooked in our homemade sweet bbq sauce, served with hand cut salted chips, house slaw and salad garnish		with spinach, apricots, tomatoes and Ras el Hanout seasoning. Served with almond couscous		with fried egg, hand cut seasoned chips & garden peas	
Chicken Milanese with Tagliatelle	£14.50	Roasted Beetroot & Warm Goats Cheese Salad (GF)	£10.95	Chorizo & Manchego Steak Burger	£12.95
a butterflied chicken breast coated in panko breadcrumbs and fried, with tagliatelle in a rich tomato sauce. Served with parmesan savings and garlic ciabatta		with cucumber, green beans, pine nuts and roasted cherry vine tomatoes, on a bed of dressed salad leaves		on a lightly toasted bun with salad, hand cut seasoned chips and house slaw	
Lamb Moussaka	£14.95	Pies		Naked Steak Burger	£10.95
layers of spiced minced lamb, aubergines, potatoes, garlic and tomatoes, topped with a rich parmesan cheese sauce. Served with an olive & feta salad and garlic ciabatta		All served with fresh vegetables and a choice of mash potato or hand cut seasoned chips		on a lightly toasted bun with salad garnish, hand cut seasoned chips and house slaw	
Pork Fillet Medallions (GF)	£13.95	Venison & Guinness Pie	£13.95	Add cheese £1 Add bacon £1	
with wholegrain mustard sauce, garlic sautéed potatoes, green beans and glazed carrots		tender pieces of venison cooked with onions, bacon, potatoes and carrots in a rich Guinness sauce, topped with a shortcrust pastry lid		Spicy Chicken Burger	£11.95
Chicken Waldorf Salad (GF)	£10.95	Steak, Mushroom & Ale	£10.95	a butterflied panko coated chicken breast, deep fried & served on a lightly toasted bun with salad and chipotle sauce, with hand cut seasoned chips and house slaw	
grilled chicken breast with celery, grapes, sultanas, walnuts & apple bound in mayonnaise with dressed leaves & cherry tomatoes		diced chunks of beef marinated in a local beer flavoured gravy topped with a shortcrust pastry lid		Sides	
From The Sea		Chicken, Ham & Leek	£10.95	Hand Cut Seasoned Chips	£3.25
Pan Fried Seabass (GF)	£17.95	chicken breast, Wiltshire ham and leeks in a creamy sauce topped with a shortcrust pastry lid		Sweet Potato Fries	£3.75
two seabass fillets presented on a creamy butternut squash and asparagus risotto, with roasted cherry vine tomatoes		Fisherman's Pie	£15.95	Beer Battered Onion Rings	£2.75
Salmon Fillet (GF)	£16.95	smoked and white haddock, salmon, cod and prawns in a creamy parsley sauce, topped with creamed potato. Served with whole green beans and chantenay carrots		Garlic Bread	£2.75
served with a hollandaise and asparagus sauce, new potatoes, whole green beans & roasted vine tomatoes				Cheesy Garlic Bread	£3.50
Hand Battered Cod Fillet	£10.95			Sautéed Button Mushrooms	£3.25
a large cod fillet battered and deep fried golden brown with hand cut seasoned chips and mushy peas				Mixed Side Salad	£3.25
				House Slaw	£1.75

Upgrade any dish to Sweet Potato Fries for £1.95

Allergies & Intolerances

For any advice please ask a team member.

Our food is cooked fresh to order, therefore during busy times you may incur a wait.