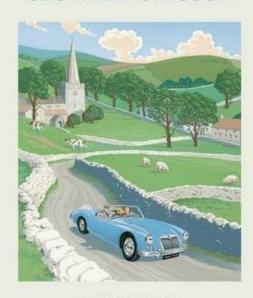
The Oldest Road 2

Why Shell?

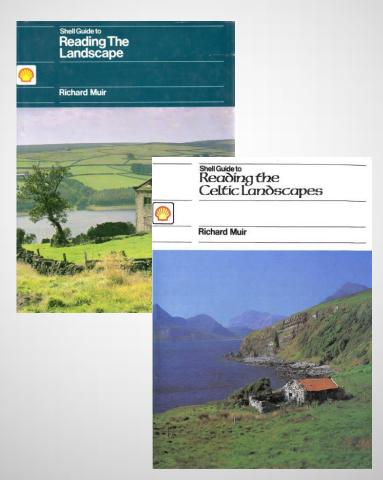
GEOFFREY GRIGSON

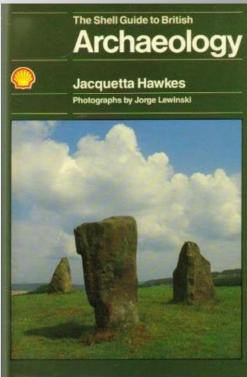


THE SHELL
COUNTRY ALPHABET

'Grigson was a man full of curious knowledge, and a beautiful writer'

JAMES FENTON





SHELL Shell and BP Shilling Guides to the counties of Britain

Petrol >

In the 1930s Shell gained a good reputation for its artwork, especially for the small posters pasted to the side of its delivery lorries and tankers. Many of these were commissioned from leading British artists including E McKnight Kauffer, Paul Nash and Graham Sutherland. Shell also started a series of county guides, which continued after the War under the editorial control of John Betjeman (later the poet laureate) and John Piper. As these cost 15/- each, ShellMex & BP Ltd wanted something cheaper that could be sold in service stations. Rather than going the French & Italian route of cartoguides, in 1963-4 they commissioned 48 small booklets, each of 20 pages with a full colour card cover. The centre spread was a two colour map of the area, preceded by an essay on the history and landscape, and followed by a short gazetteer of main towns and tourist attractions.

These were sold for 1/-, so soon became known as the Shilling Guides. The cover art was once again of a high standard, with leading commercial artists producing scenes representing highlights of the county covered. These paintings were also used in BRITAIN the Shell County Guides series of advertisements, placed in the new colour supplements to weekend newspapers. Part of each illustration and the entire text was used again for the Shell and BP Guide to Britain, although that had different (four colour) maps. (This quide was sold in the USA under the name The Shell Guide to Britain as it was before BP's first entry into the US petrol market.)

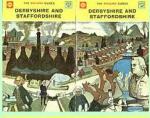




The Scottish and Welsh Shilling Guides were produced in 1963. Argyll and Bute was drawn by Maurice Wilson and Cardiganshire and Breconshire

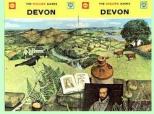
by Keith Grant.





Central England was completed in 1964. Derbyshire and Staffordshire was drawn by Julian Trevelyan and Lincolnshire by Kenneth Rowntree.





The South Coast was completed in 1963. Devon was drawn by Thomas Swimmer and Hampshire and the Isle of Wight by Keith Shackleton. Jarrold of Norwich printed all the guides.

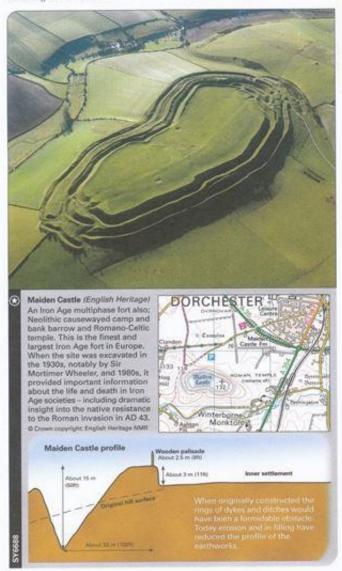


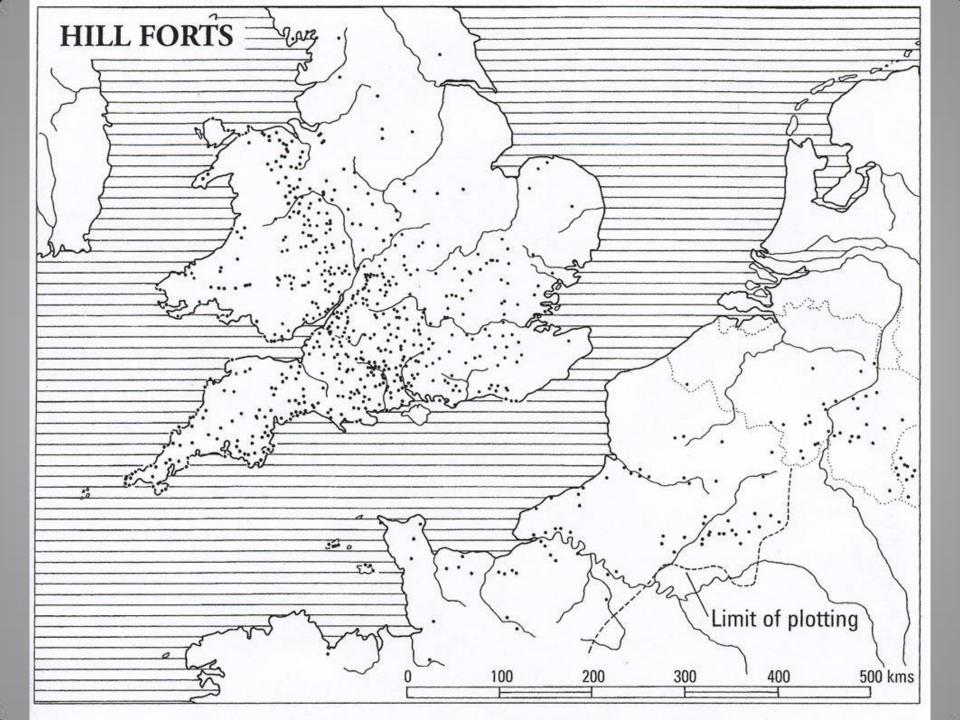
Home pages for BP maps and Shell maps

THE IRON AGE

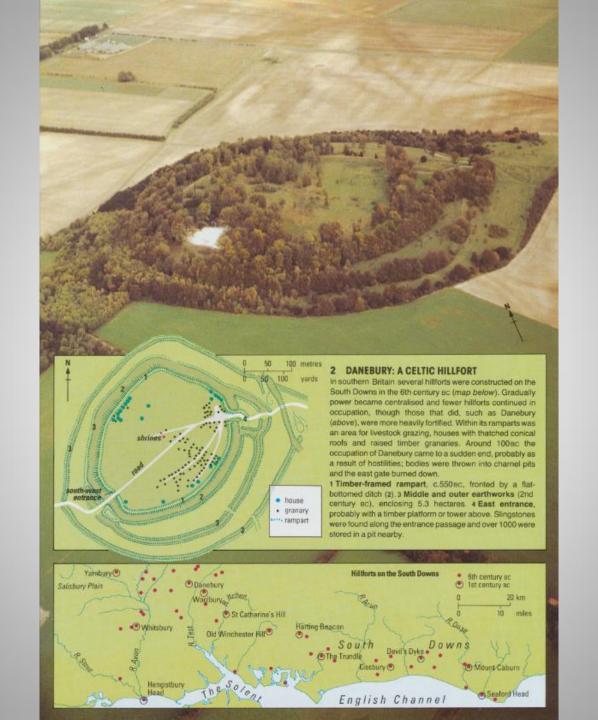
c.800BC to AD43

Fortifications are the greatest legacy of this period throughout Britain. Impressive hilltop defensive works of stone or earth, featuring one or more lines of concentric ditches and banks, were originally reinforced with timber lacing or palisading, of which neither survives. There is a wide range in the scale of defences and in the size of areas enclosed from hilltop towns, for example, at Tre'r Ceiri on the Lleyn Peninsula, to single homesteads. Many of the forts that were built at the beginning of the Iron Age, or perhaps in the late Bronze Age, appear to have gone out of use long before the end of the period, with only the more important, such as Maiden Castle in Dorset, remaining as tribal centres.







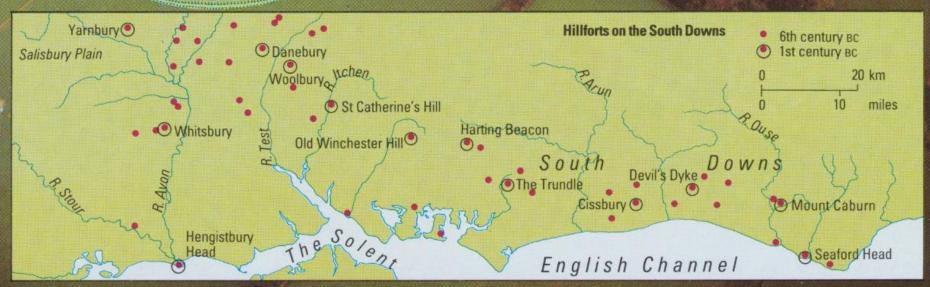


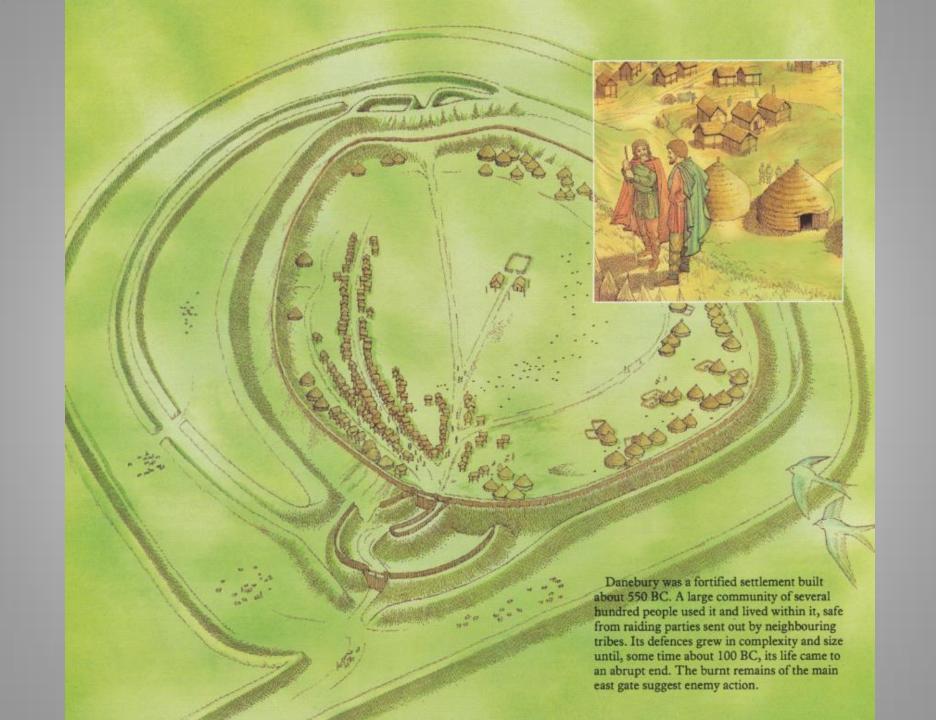


2 DANEBURY: A CELTIC HILLFORT

In southern Britain several hillforts were constructed on the South Downs in the 6th century BC (map below). Gradually power became centralised and fewer hillforts continued in occupation, though those that did, such as Danebury (above), were more heavily fortified. Within its ramparts was an area for livestock grazing, houses with thatched conical roofs and raised timber granaries. Around 100 BC the occupation of Danebury came to a sudden end, probably as a result of hostilities; bodies were thrown into charnel pits and the east gate burned down.

1 Timber-framed rampart, c.550 BC, fronted by a flat-bottomed ditch (2). 3 Middle and outer earthworks (2nd century BC), enclosing 5.3 hectares. 4 East entrance, probably with a timber platform or tower above. Slingstones were found along the entrance passage and over 1000 were stored in a pit nearby.



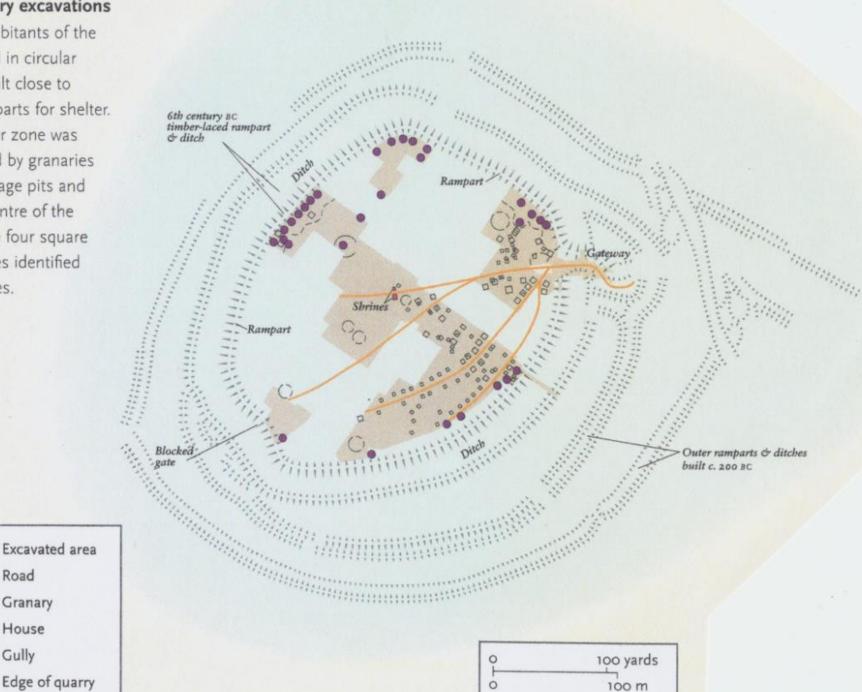


Danebury excavations

The inhabitants of the fort lived in circular huts, built close to the ramparts for shelter. The inner zone was occupied by granaries and storage pits and at the centre of the fort were four square structures identified as shrines.

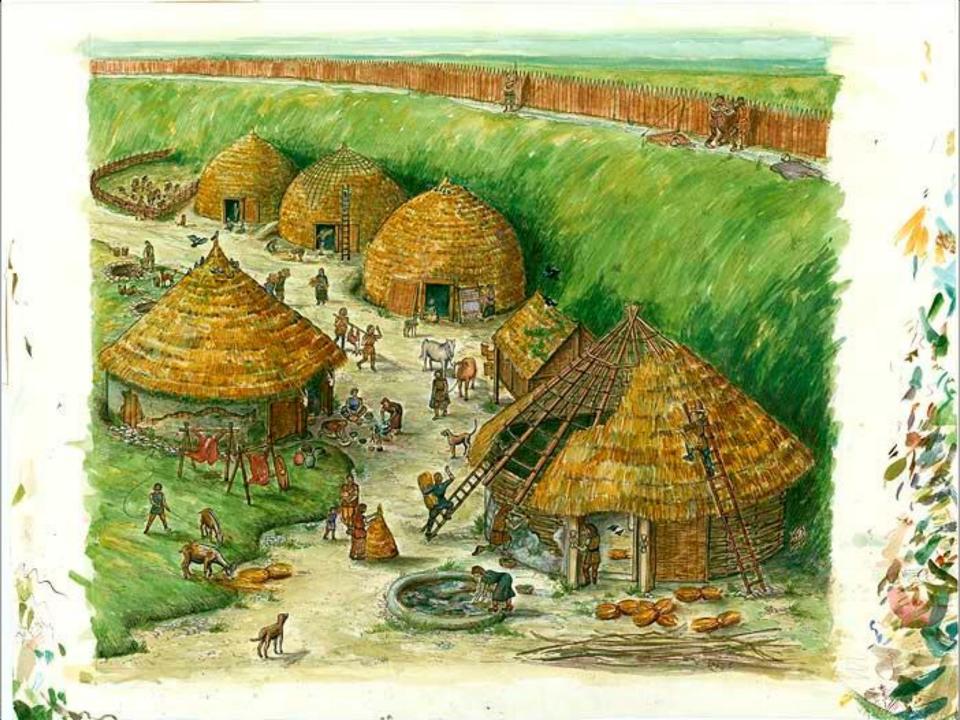
Road

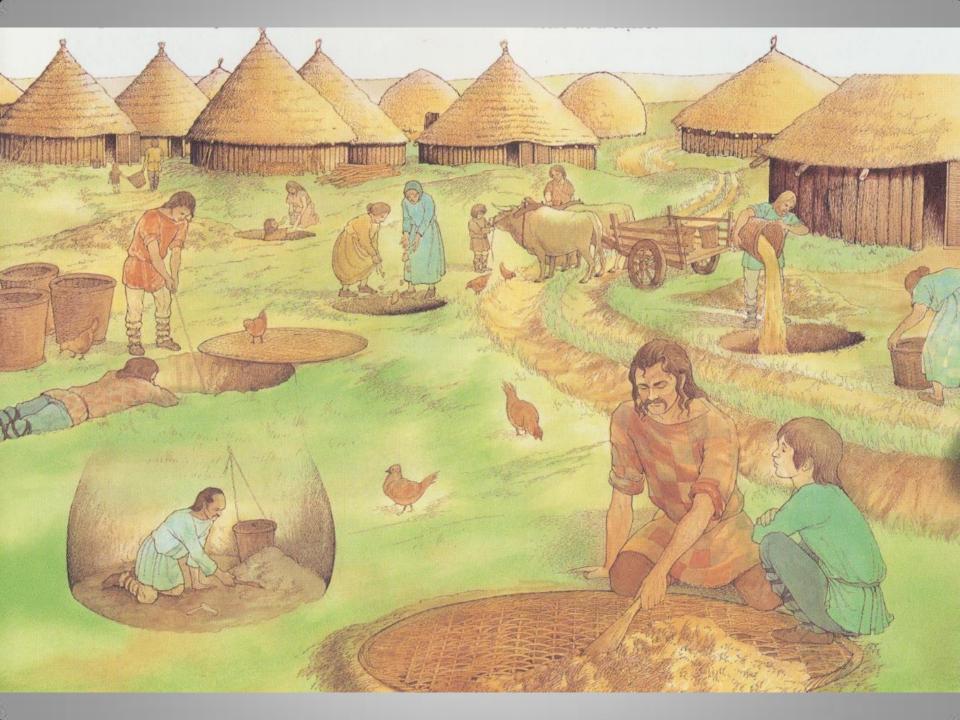
Granary House Gully

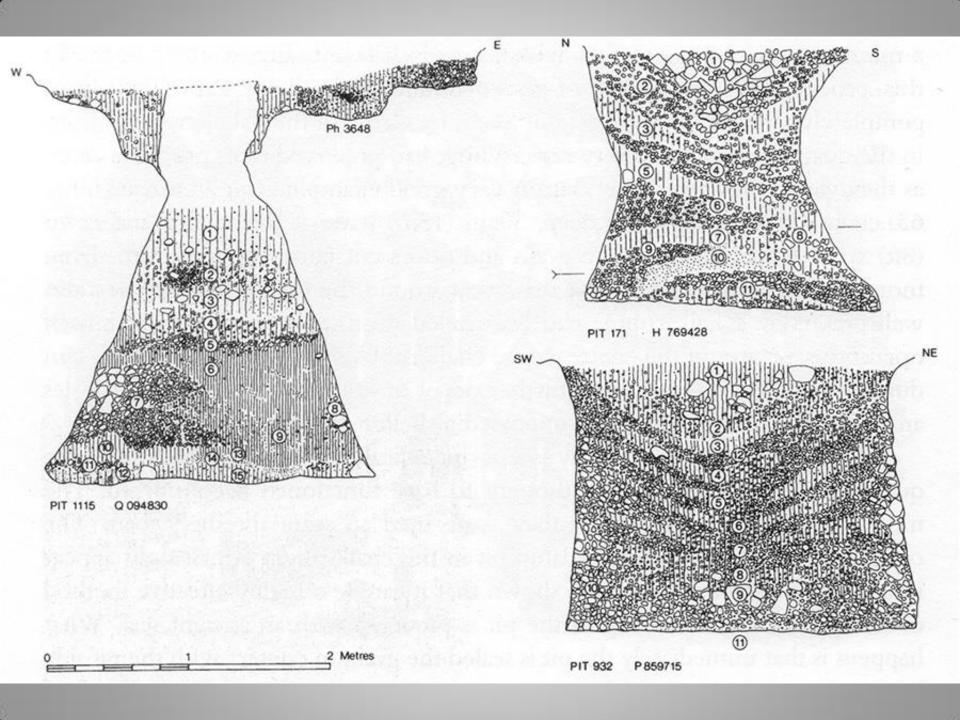


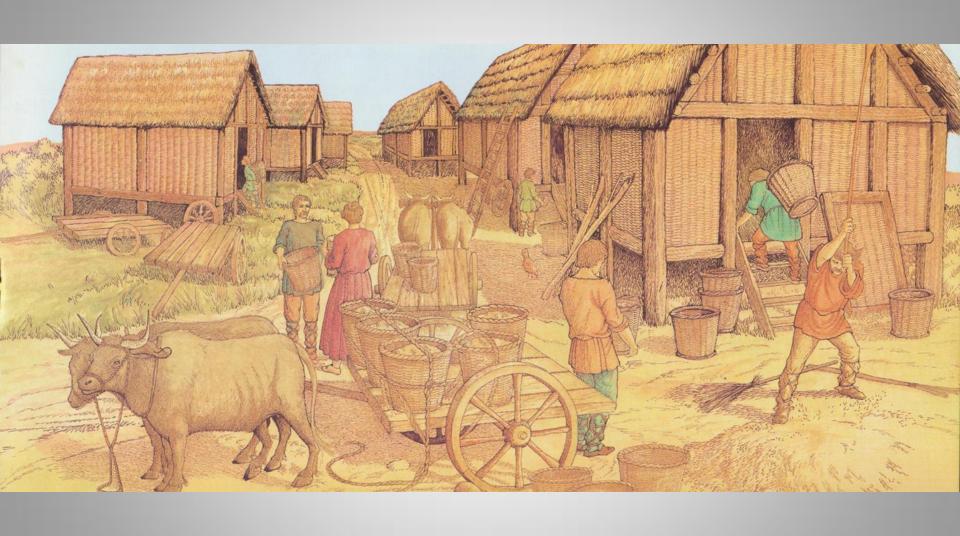


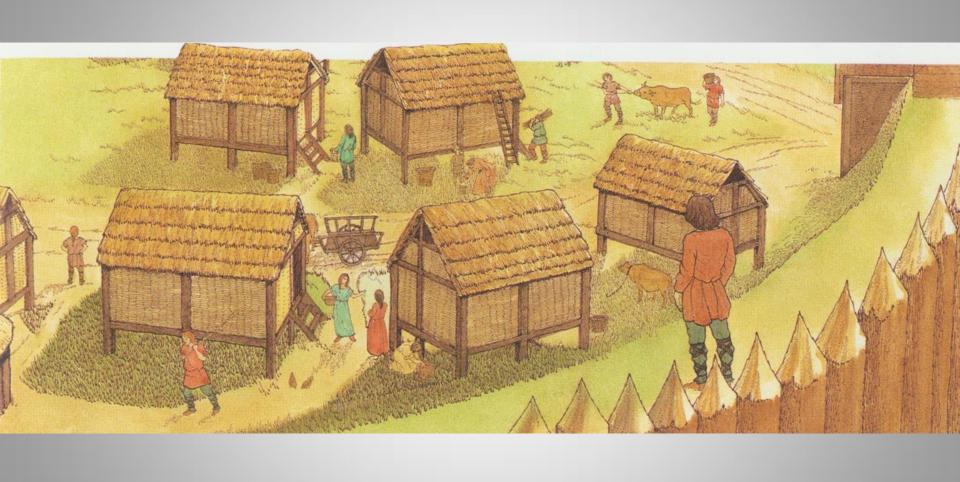


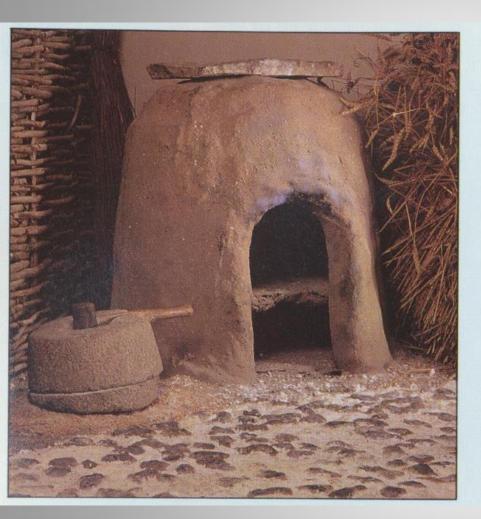








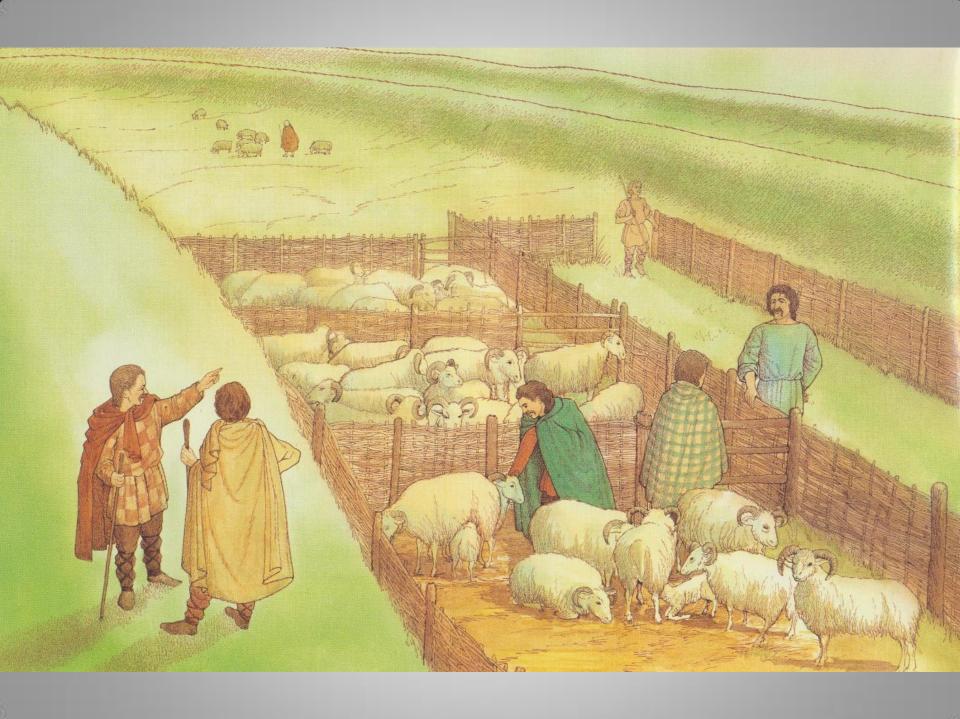


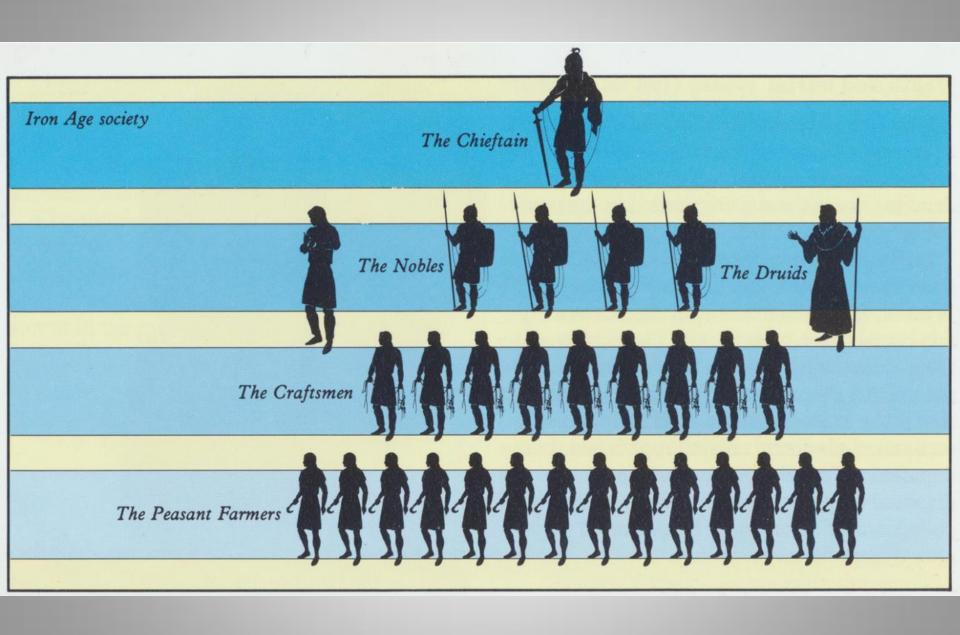


Daily Bread

Although, as we shall see, a range of farmyard animals was kept in the Iron Age, and feasting on meat is often referred to in contemporary writings about the Celts, the bulk of the everyday diet was based on the two staple cereals wheat and barley.

Every day a quantity would be taken from store and ground to flour on hand mills (querns). Large numbers of these, mostly broken or worn examples, have been found in the excavation. Bread was baked in permanent clay-built ovens either inside the houses or in working areas outside. These thick-walled ovens retained their heat and were very efficient for cooking a variety of food.





THE DEFENCES

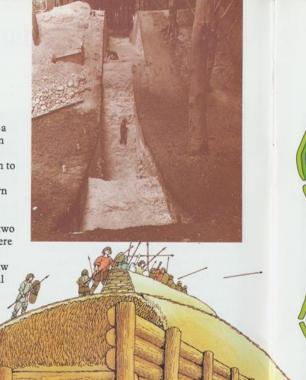
The earthworks

The most impressive aspect of Danebury now is its massive earthwork defences built to keep the community safe. Even in their eroded and tree-covered state these banks and ditches are very difficult to scale. Imagine them fresher and steeper lined with defenders hurling missiles – the fort must have been virtually impregnable.

Our cutting through the main rampart and ditch, in 1969, exposed the sequence of defences. To begin with the rampart was built of box-like timber-work packed with chalk rubble and backed by a rampart of chalk and soil. There was a berm to keep the front posts steady and a ditch. This system did not last for very long. The vertical timbers would have rotted at the base and in places the revetment must have given away. Eventually, about 400 BC, in a period of major reorganization the system was reconstructed.

The ditch was dug to a deep V-shape, the rampart was heightened and its front cut to a sloping face continuing that of the ditch. On the crest a breast-work in the form of a flint wall was built. From the bottom of the ditch to the top of the rampart was a steep slope of about 17 m - taller than the average modern house!

The early fort (with the timber-faced rampart) was roughly circular in plan with two entrances but gradually more earthworks were added, probably to provide corral space for animals. The reorganization of c. 400 BC saw the blocking of the west gate and the gradual enlargement of the east gate which became more and more impressive until by c. 100 BC, it was protected by massive forward projecting hornworks.



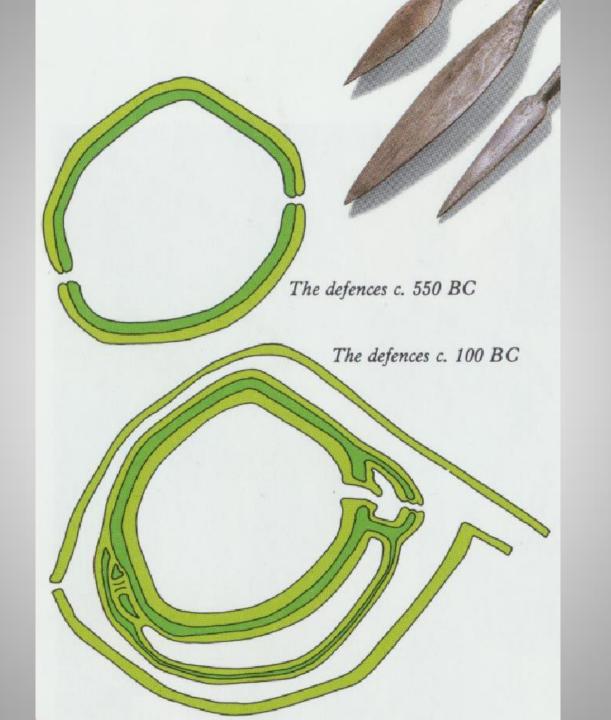


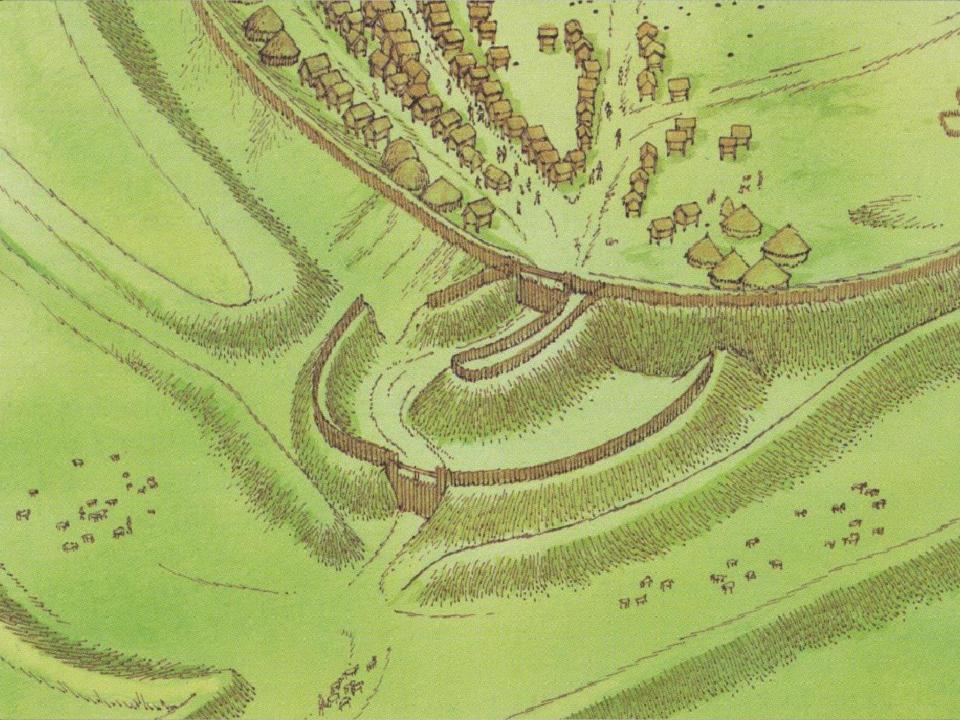


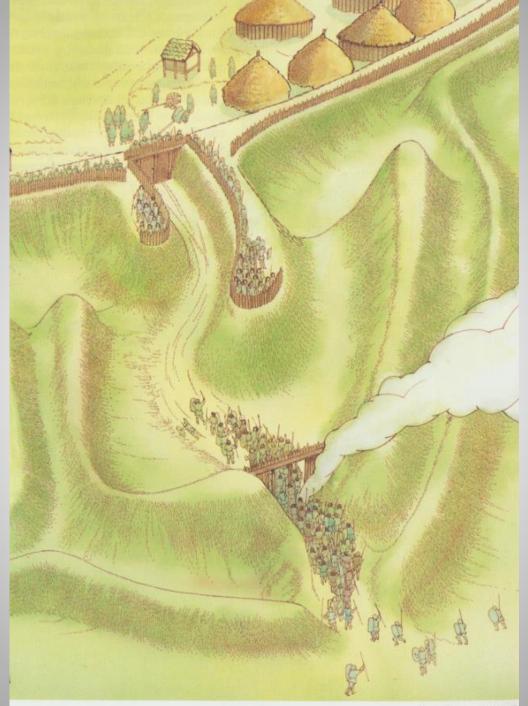
Section through the main defences. The timber faced phase was soon replaced by a more massive earthwork.

The main weapon of defence was the sling. A sling could be quickly and cheaply made from leather and the ammunition, rounded pebbles 3-4 cm in diameter, could be found in quantity in the valleys nearby. In the hands of a skilled man a sling could be deadly and the rain of missiles created by a group of slingers would have been a major deterrent to would-be attackers. Thousands of sling stones were found during the excavation particularly near the entrance. In one pit an ammunition dump of 11,000 sling stones was uncovered.

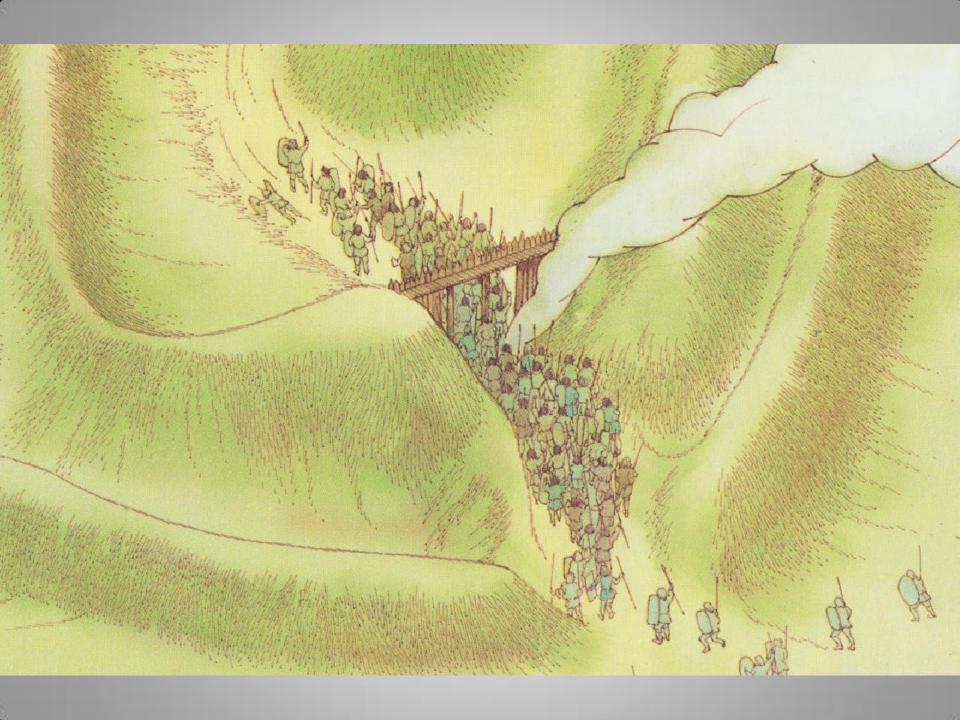


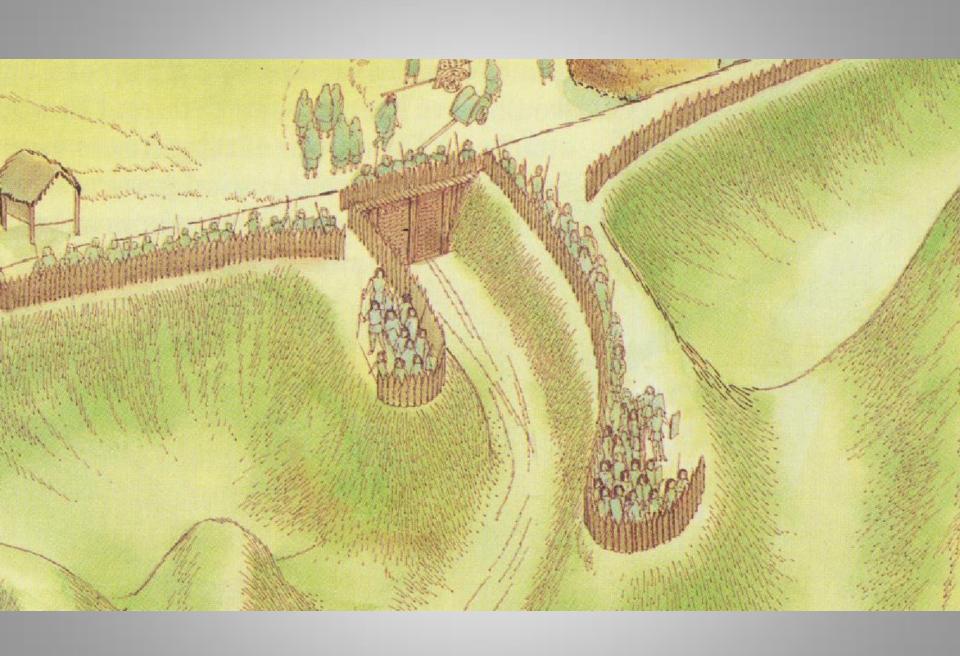






East Gate c. 100 BC





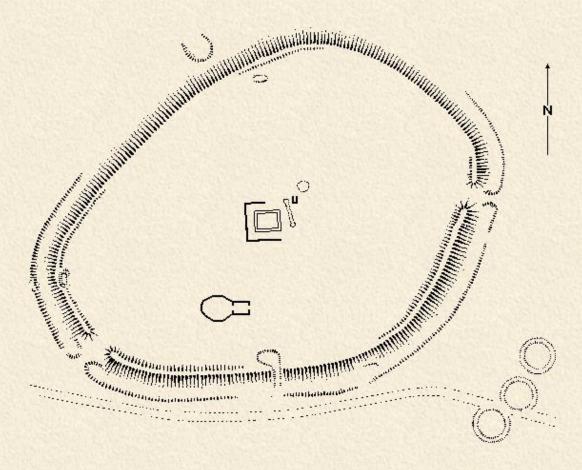


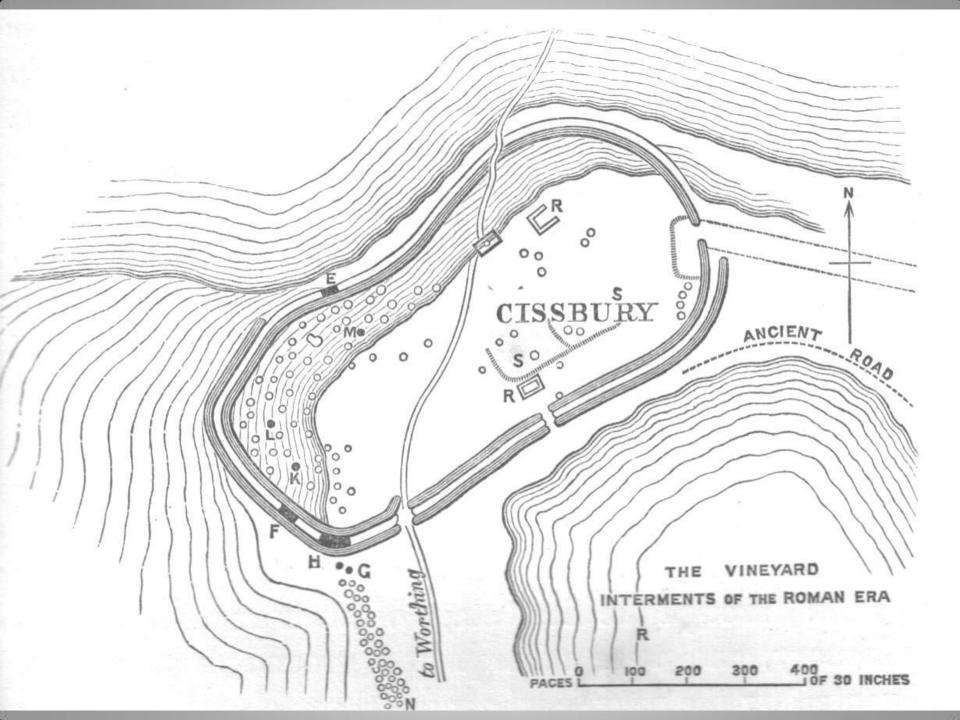




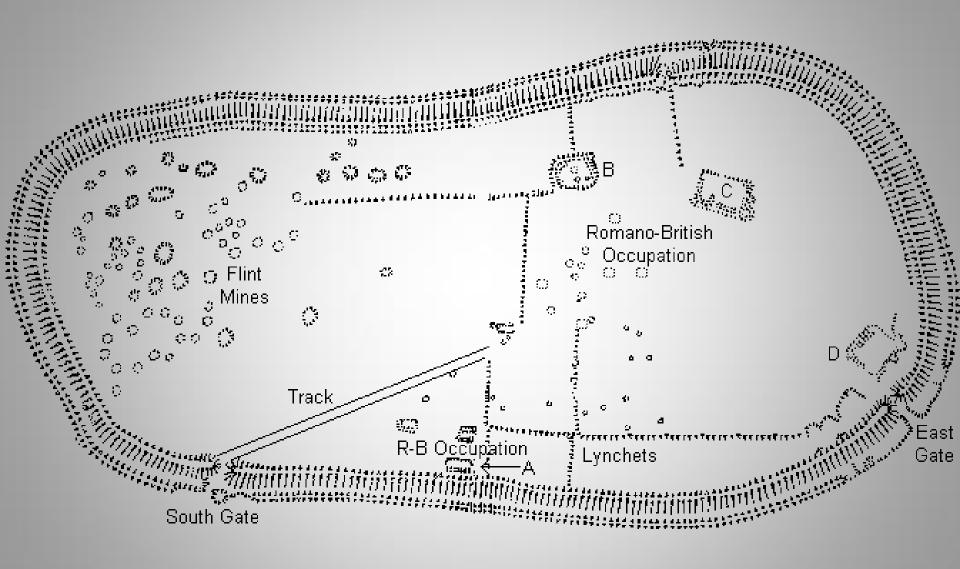
Chanctonbury Ring Hill Fort

The outer Ring of the fort itself is roughly oval, measures roughly 550ft by 400ft and has a two entrances, in the south-west and east. Pottery found and carbon dating on an animal bone suggests the fort was built in the early Iron-Age, in the 6th to 5th centuries BC. Since this time, the Ring has suffered many times, perhaps the greatest disturbance being by tree roots, though in the Second World War, dugouts were cut into the Ring in the "L.D.V pattern". Several Roman coins have been found within the Ring, dating from the time of the emperor Nero (54-68 AD) to Gratian (375-383 AD), though many have been lost to treasure hunters, one labourer boasted of selling a single coin to a gentleman for about a years wages. The only other interesting find apart from the building detailed below was a bronze Fibula (brooch).







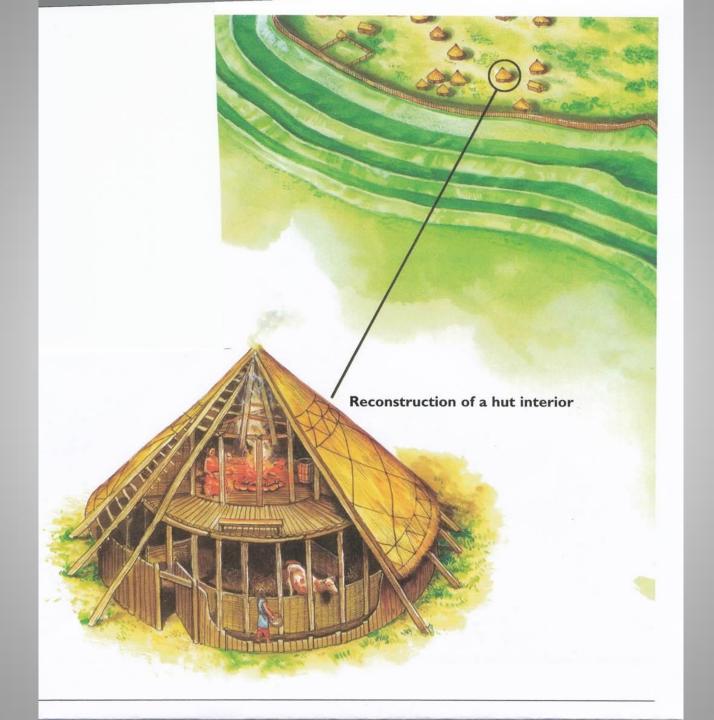










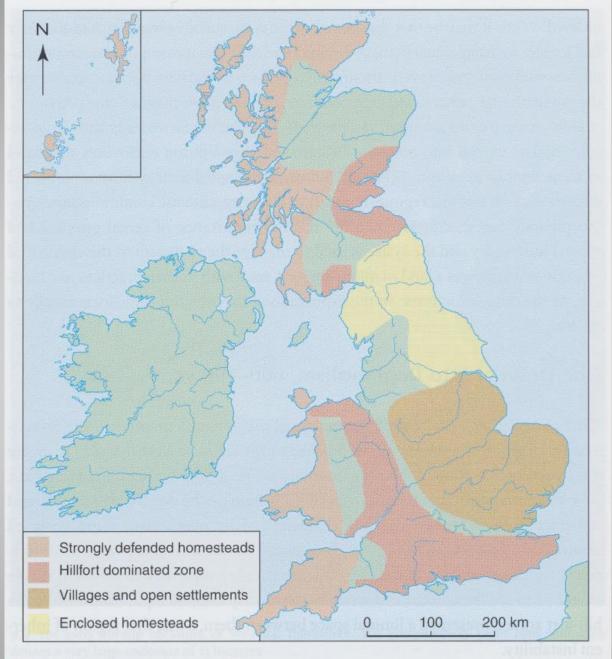






9.22 The massive defensive earthworks of one of the gates of the hill-fort of Maiden Castle, Dorset. Anyone approaching the fort had to weave their way between the ramparts uncertain of their reception from the defenders who commanded the ramparts





9.10 In Britain in the second half of the first millennium BC it is possible to trace different types of settlement pattern, suggesting broad zones in which the socio-economic systems were much the same. There is a marked contrast between the west of the country and the east

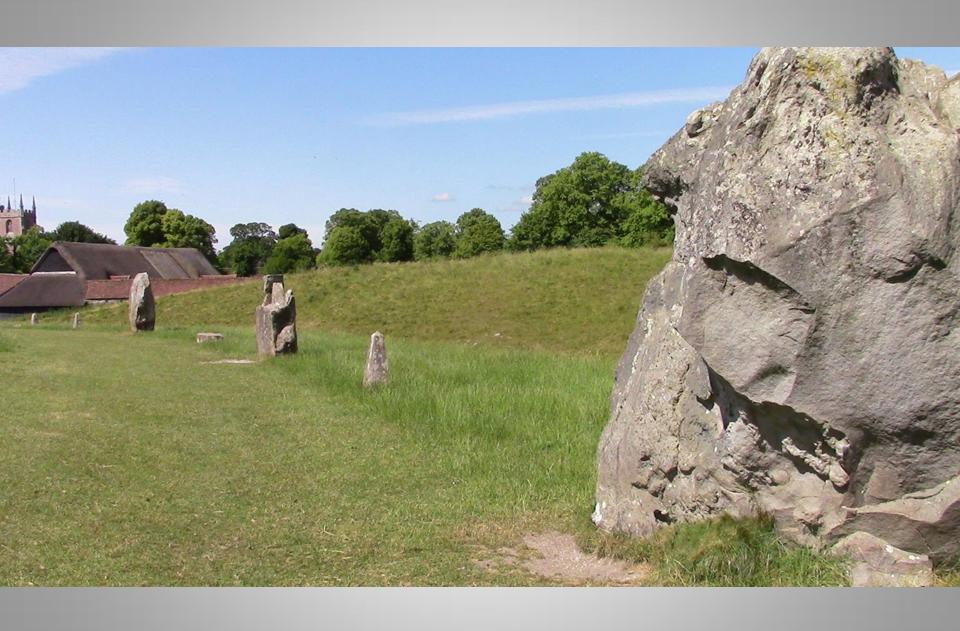


The Oldest Road 2

Avebury to Ogbourne St George











From at least the 1500s to the 1970s this was a working farmyard.

Old Farmyard

Committee on Aveling World Herroge Site

to be the see the circular walls of the dovecote.

The see the ISOOs, it is the oldest of the contained over 100 seems which would have ensured a supply of fresh the mandel of words.

to the tare exemption to entury the threshing barn and the manifest block for the manor were added. Today these form the man takes of the manufacture.

The National Trust shop occupies a former granary built when the farmy and was extended in the mineteenth century. Our cafe forms part of another farm building rebuilt at the same time.

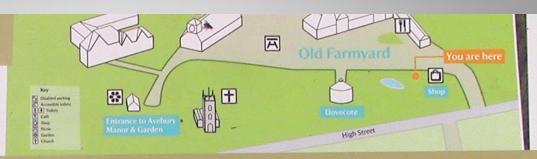
Facient buildings, including a small ham that burnt down in 1945, have long sloce vanished.

Church of St James

This was originally a Saxon building. Inside you can still see several round windows dating to this time and if you look carefully you'll find fragments of Saxon architecture in the porch and the eaterior north-west wall of the nave. The church was remodelled in the twelfth century and the tower, built in Perpendicular cools, which some three bundred years later.

an your spot the Norman bishop on the font?









Avebury Manor and Garden

From the twelfth to the fourteenth centuries a Benedictine priory occupied the site where Avebury Manor now stands. The earliest parts of the building you see today date from the mid-sixteenth-century. Substantial alterations were made in the eighteenth century and Colonel and Mrs Jenner renovated both the house and gardens in the Edwardian period.

The National Trust bought the manor and gardens in 1991 so you can now relax among the amount walls and box hedges of its flower and topiary gardens. Thanks to a partnership project with the BBC in 2011 you can also explore the Manor's refurbished interiors and restored kitchen garden.

Alexander Keiller Museum

Alexander Keiller set up the museum in the manor stables in 1938. He sold the building and much of the rest of his Avebury estate to the National Trust in 1943. His widow, Mrs Gabrielle Keiller, gave the museum collections to the nation in 1966

You can discover finds from Avebury's ancient landscape in



the Stables and explore its story and the people who unearthed it with the help of the interactive exhibition in the Barn. The museum is cared for by the National Trust in co-operation



For more information, you can contact us on 01672 539250 or log onto www.nationaltrust.org.uk/avebury

Discover and explore other National Trust places nearby at Stonehenge Landscape, Lacock Abbey, The Courts Garden and Dyrham Park.







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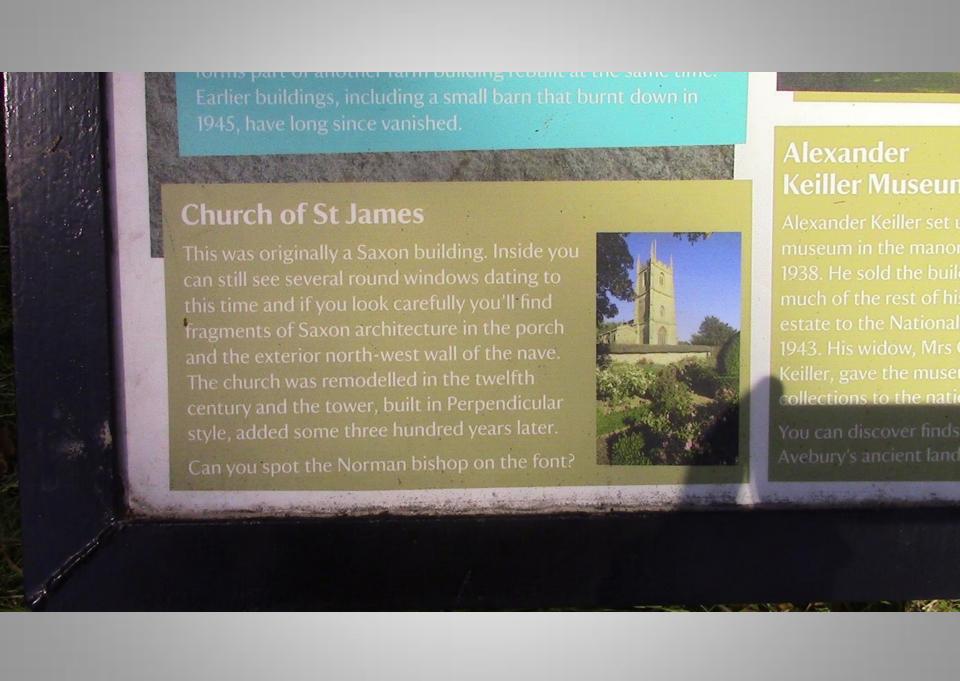
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For more information your log onto www.nation

Discover and explore other Nati Landscape, Lacock Abbey, The C

The National Trust is a registered charity, number 2058-Interpretation by wavelbul abdesses could









FORMING THE LAND

The natural rhythms and forms of the countryside have greatly influenced the generations who have lived and worked on the land around Avebury over the last 6000 years.

Classic Wilhiane downland, west

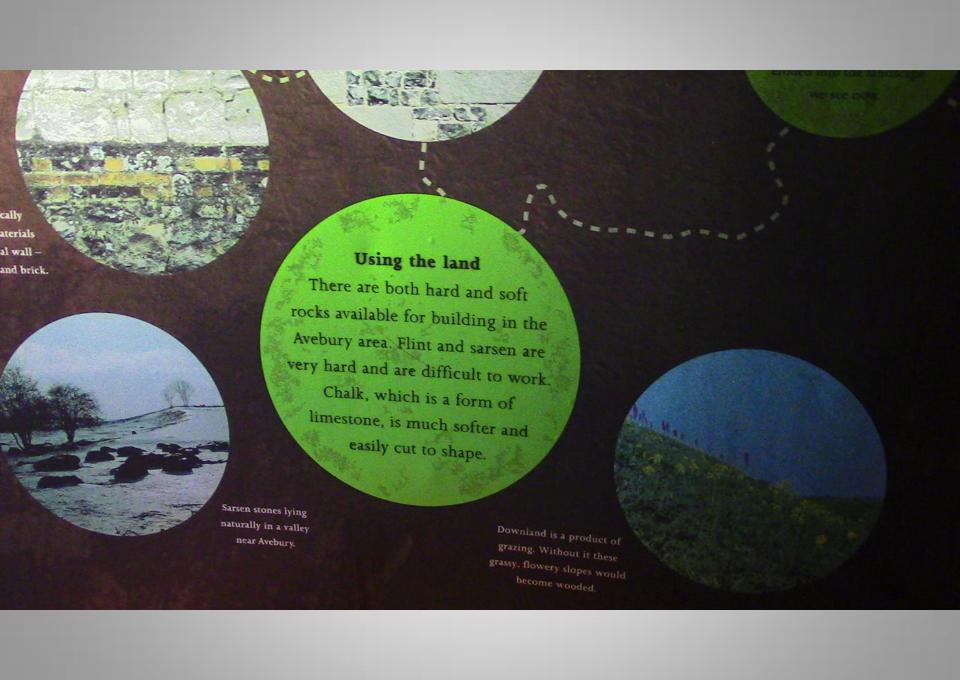
> The forces of Nature But what has made this

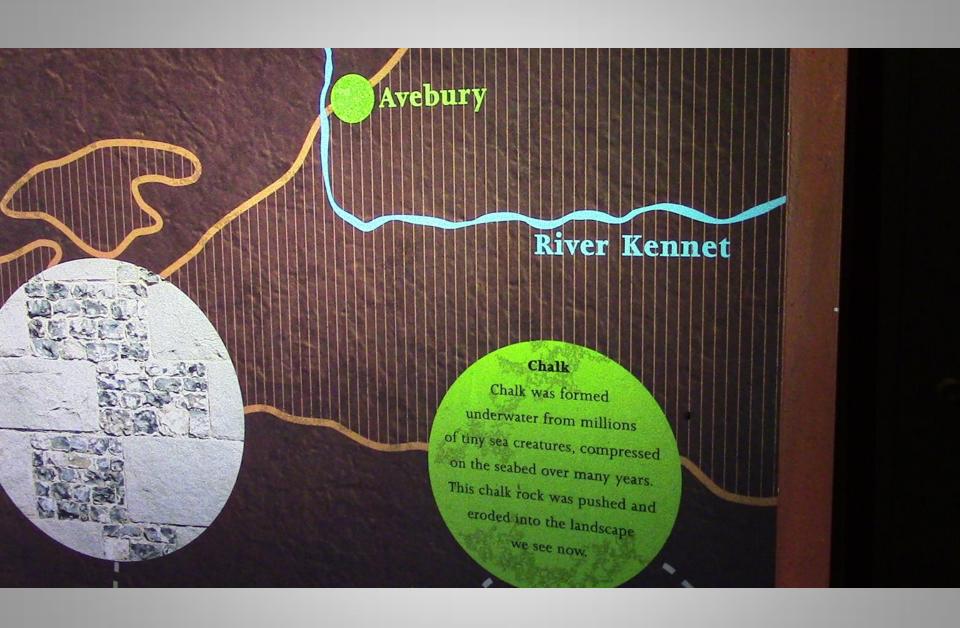
ssic Wiltshire wnland, west of Avebury.

The forces of Nature

But what has made this landscape the way it is now?

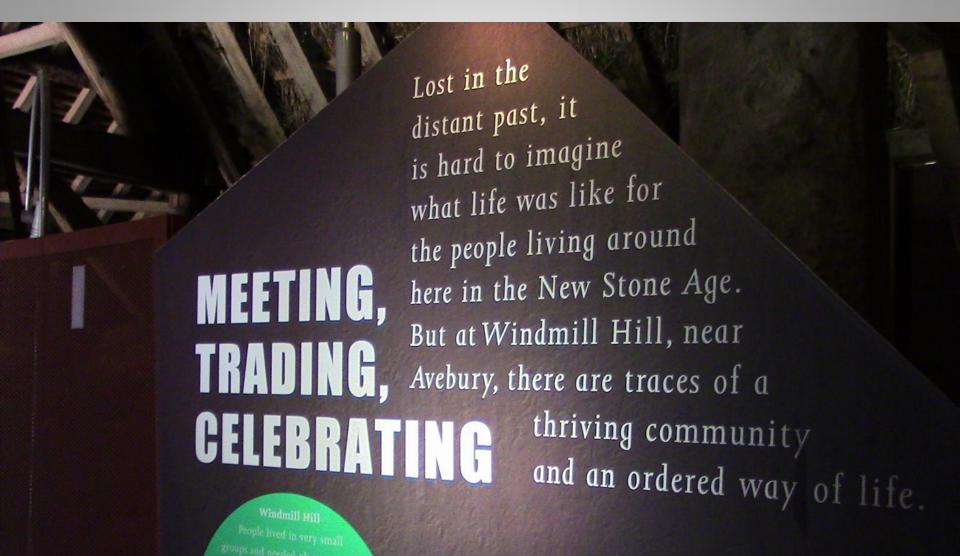
To start with, forces of nature formed the land. Fierce streams carved out the coombes of typical Wiltshire downland at a time when frozen subsoil stopped the chalk absorbing water.









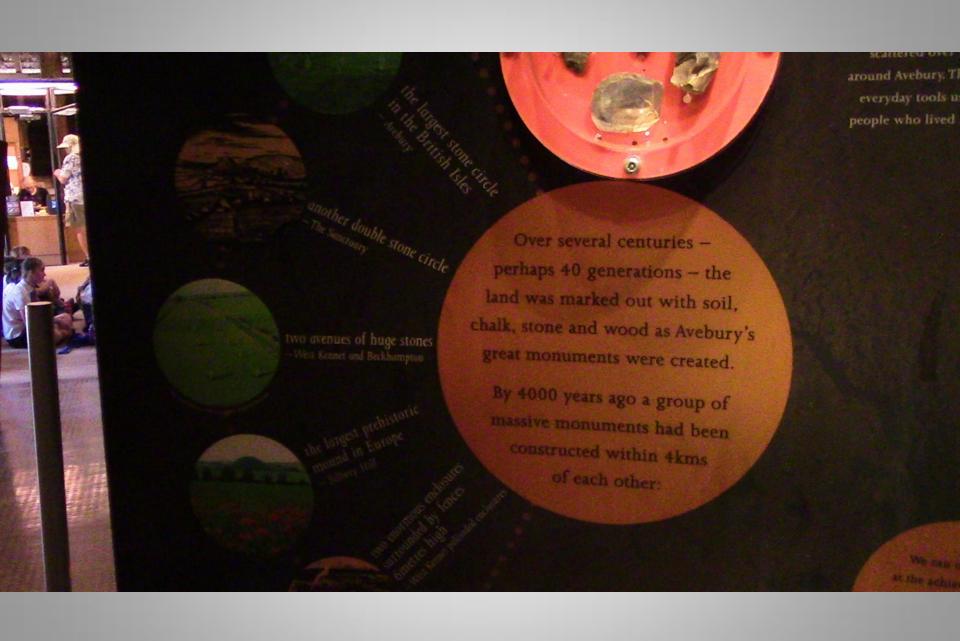




Changing Avebury

5000 years ago, a transformation began to take place at Avebury. Parts of the gentle countryside were chosen for newer, stranger purposes.

CHANGING



Using only simple picks like this, made from a deer antler, they dug massive ditches 9m deep in the chalk subsoil.



Using only chalk
and soil, trees from
the plentiful woodlands
and local stone, the people

EARTH, WOOD

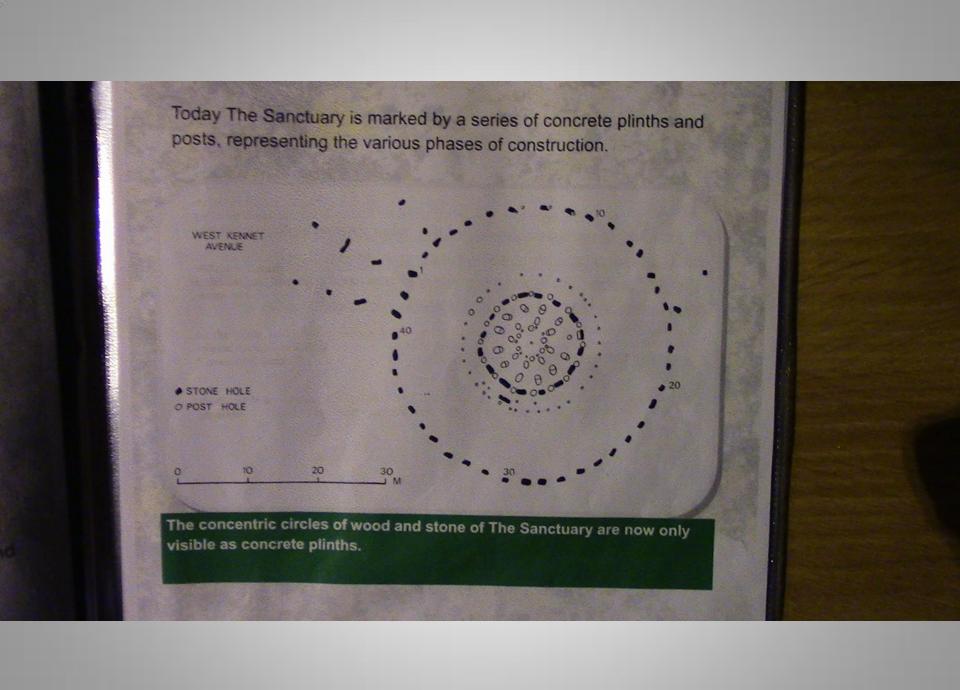
AND STANDING

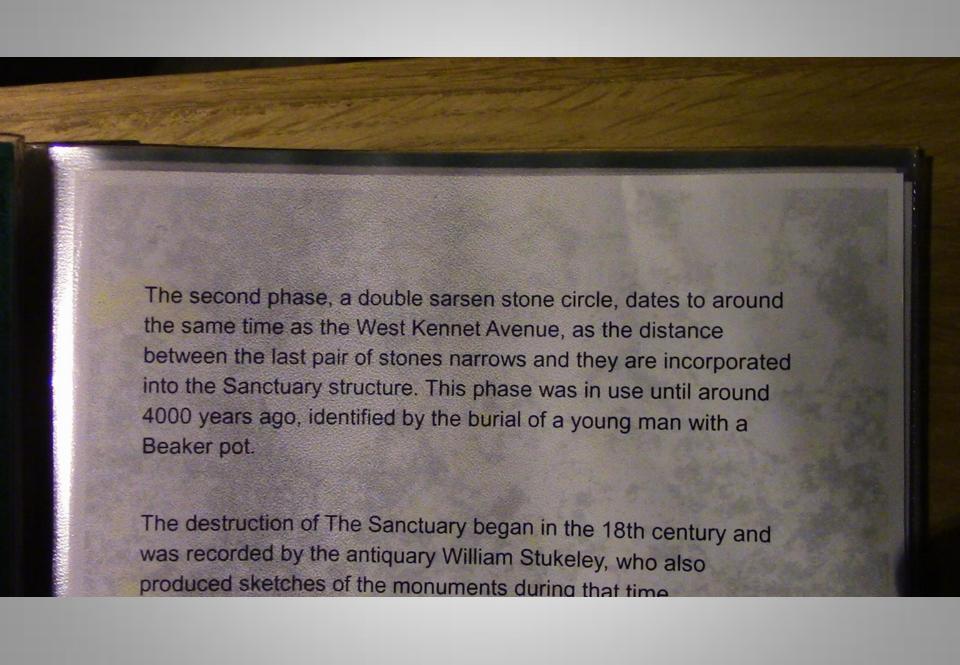
STONE - SACRED

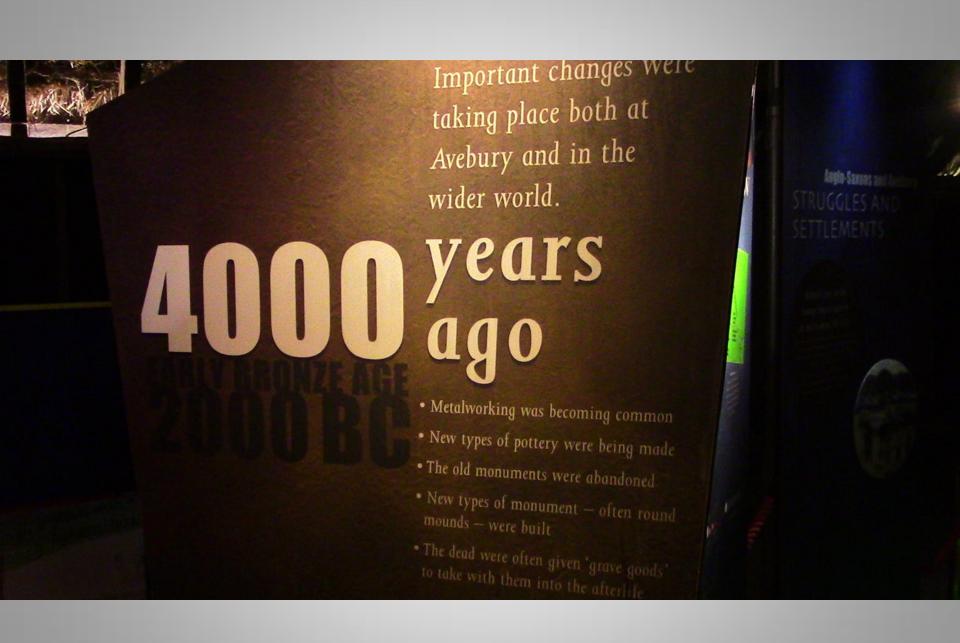
SPACES

of Avebury
made a radical
alteration to their
landscape.

As we look for answers, we discover one feature that all the monuments share: they all mark off parts of the landscape from the outside.







As the great monuments faded from use, around 4000 years ago, the Avebury landscape took on a new look.

New places became important as, time after time, people came here to bury

their dead under

BARROWS AND BURIALS

Round barrows everywhere

Barrows were built in different shapes and sizes. Though some have been destroyed over time, an impressive number of these backd mounds dot the landscape around Assbary, many of them have made tree clumps.

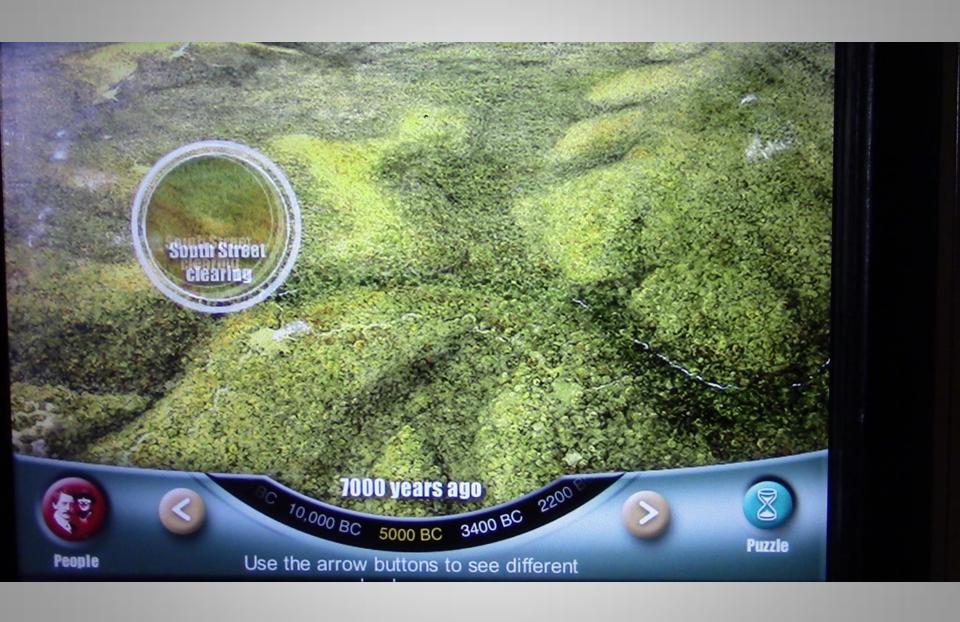
Real people; real live

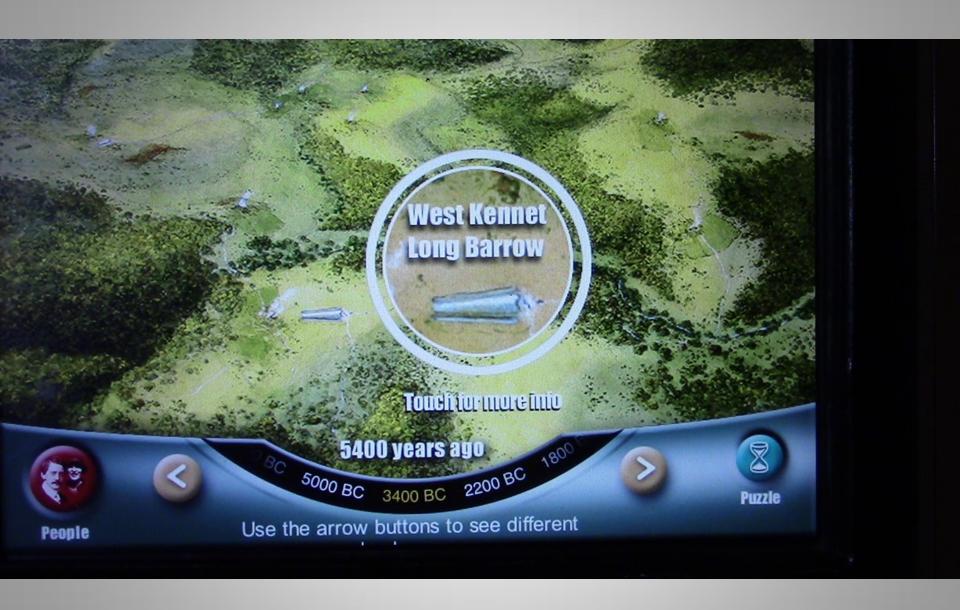
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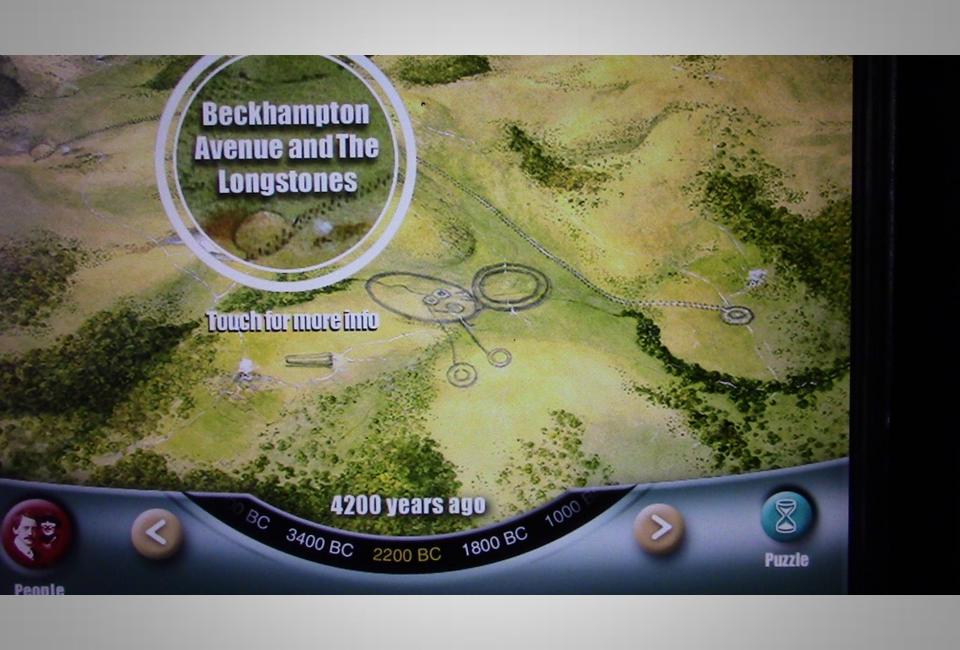


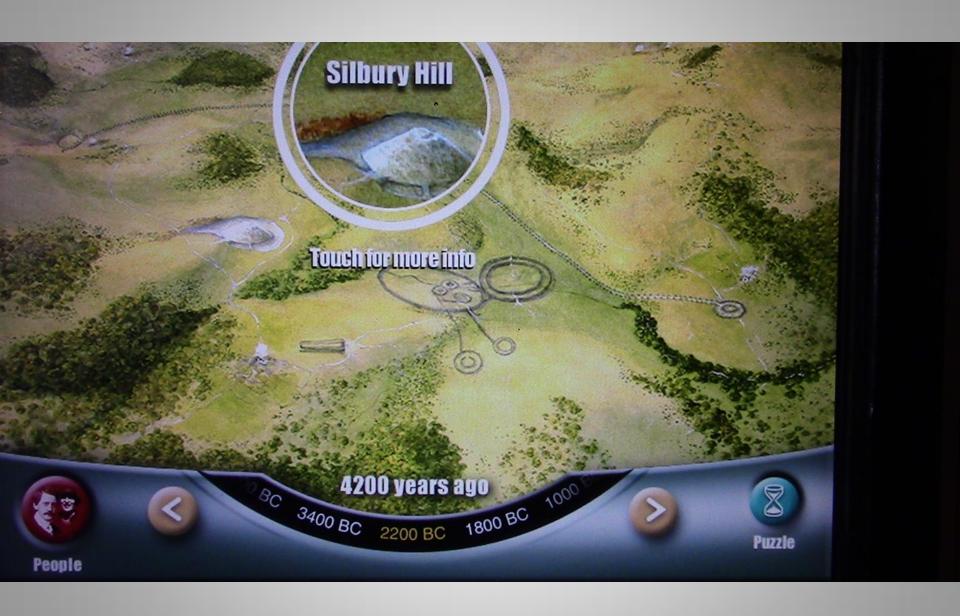




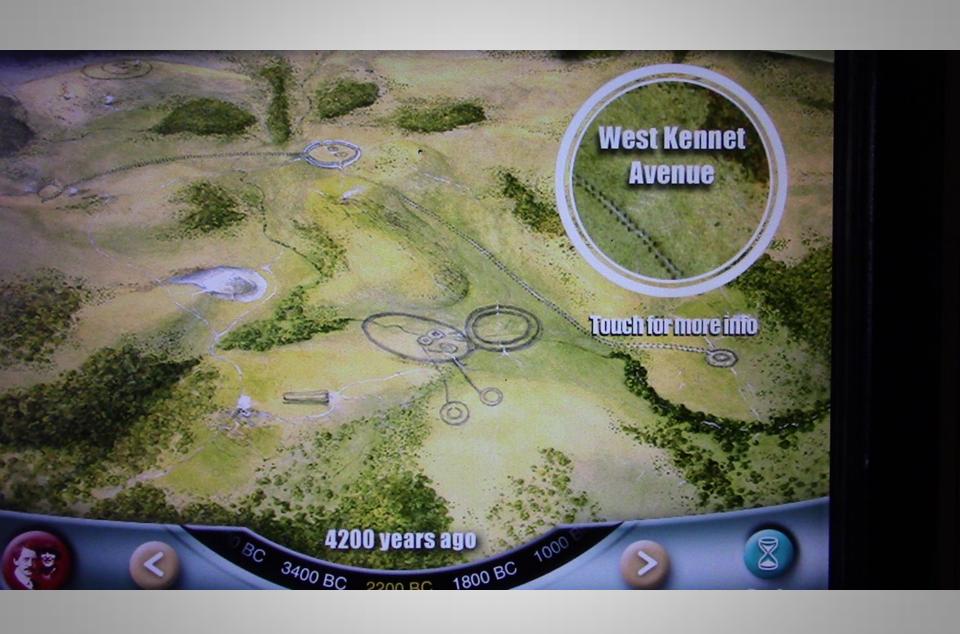








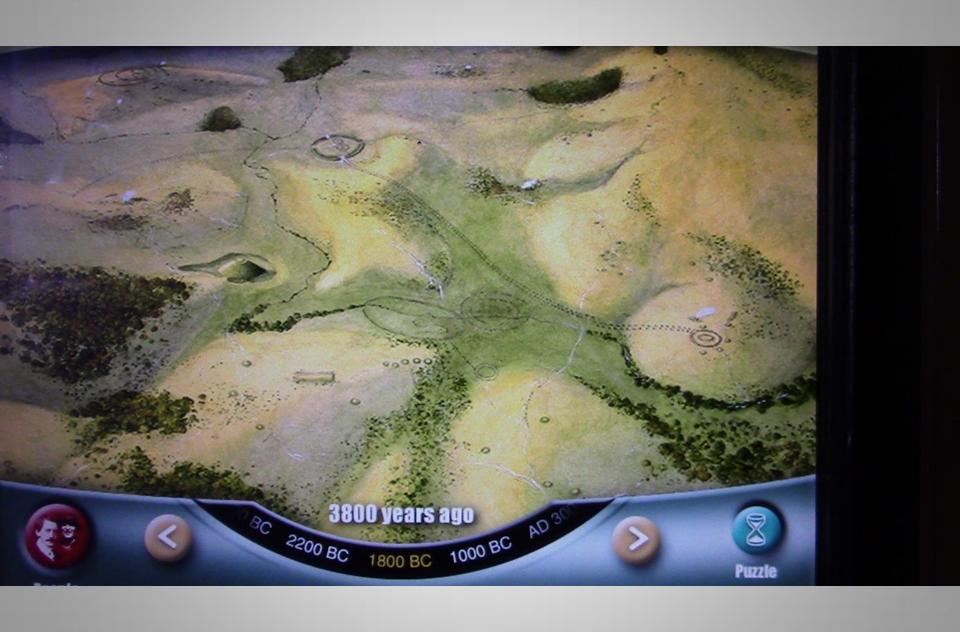




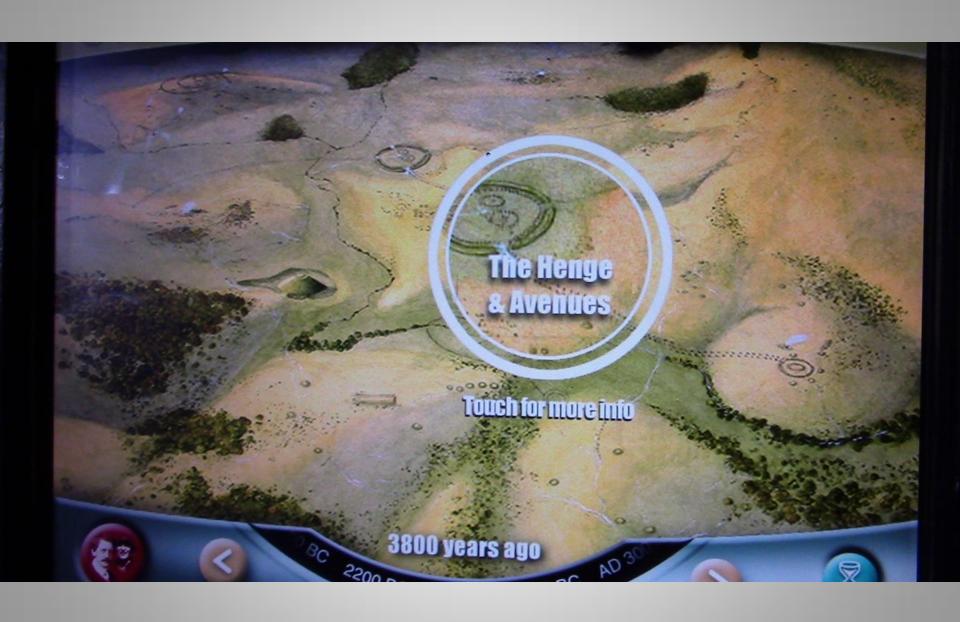








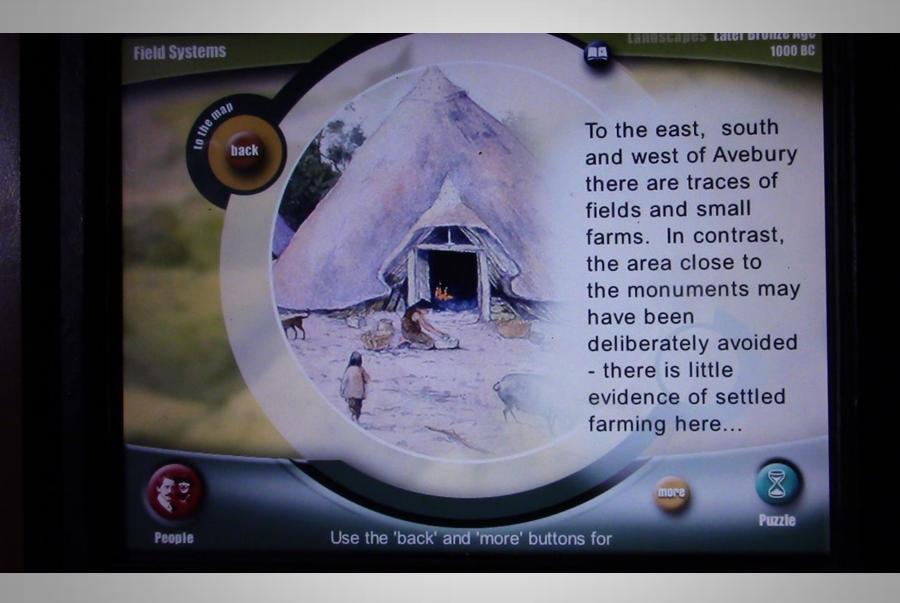


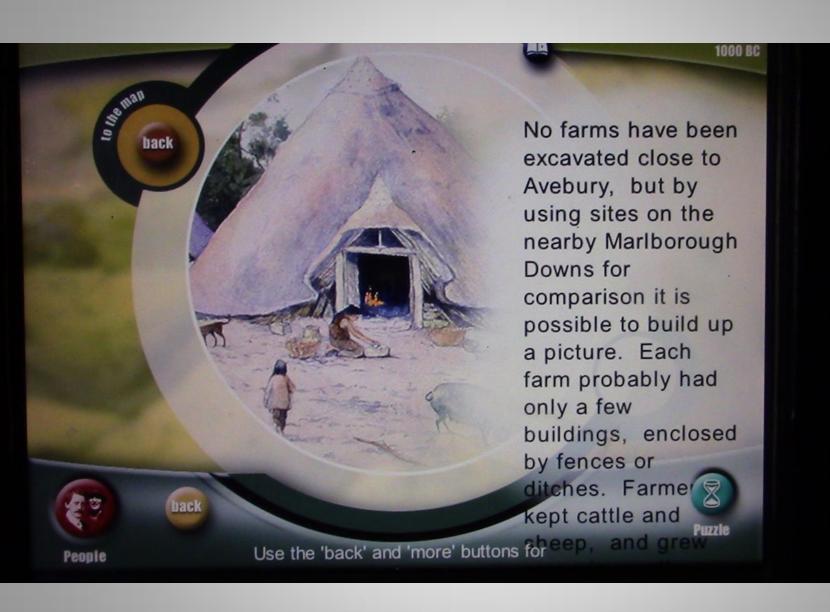
















Avebury World Heritage Site

A complex of outstanding prehistoric monuments



Scale 1:50000

The major monuments of the Avebury World Heritage Site are jointly managed by the National Trust and English Heritage. They offer a fascinating insight into Neolithic and Bronze Age life. Each site has its own story to tell about how the area has been used and who has lived here. The monuments are all within easy walking distance of each other so why not take time to explore this beautiful prehistoric landscape?

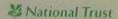
A guidebook is available from the Alexander Keiller Museum in the centre of Avebury where you can also learn more about these sites.

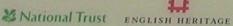
Most of Avebury Henge and its Stone Circles. and part of the West Kennet Avenue is owned by the National Trust and is in the guardianship of English Heritage. They are managed by the National Trust on behalf of English Hentage. The two organisations share the cost of managing and maintaining the property.

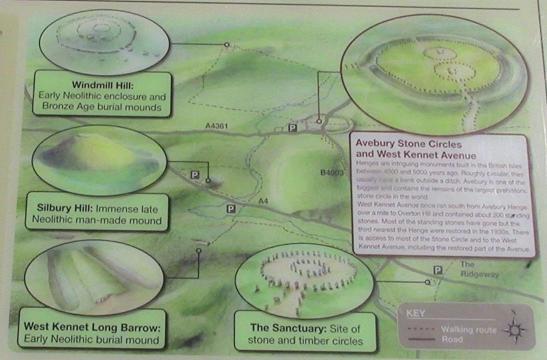
For more information about the organisations that manage these sites visit:

www.nationaltrust.org.uk www.english-heritage.org.uk

For more information about the World Heritage Site visit www.wiltshire.gov.uk







Walking time from Avebury Stone Circles

Silbury Hill 25mins | West Kennet LB 35mins | The Sanctuary 45mins | Windmill Hill 40mins

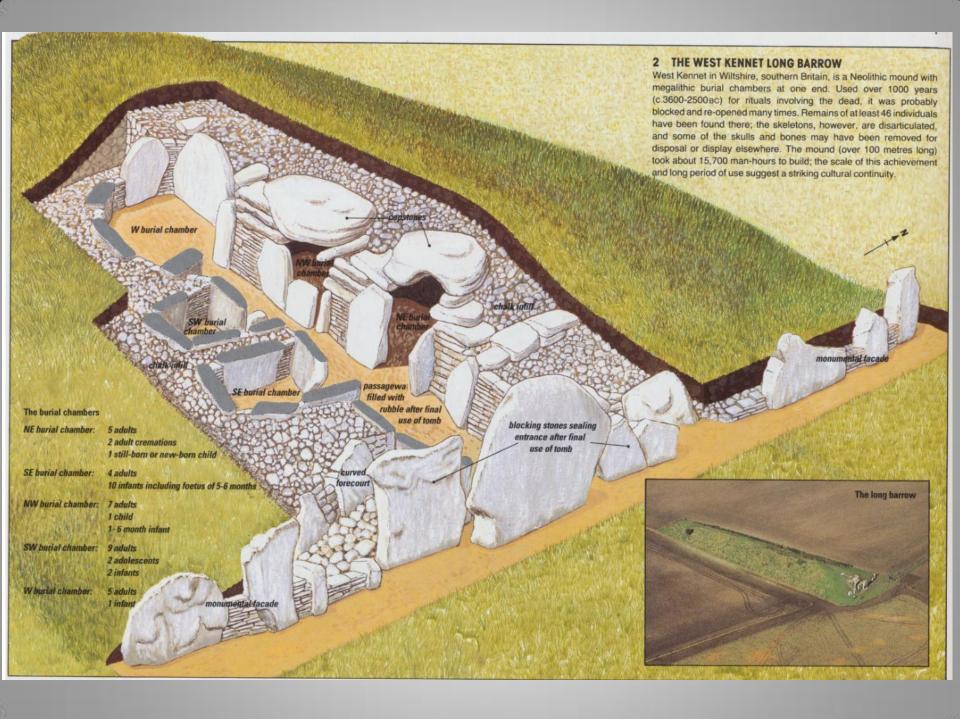


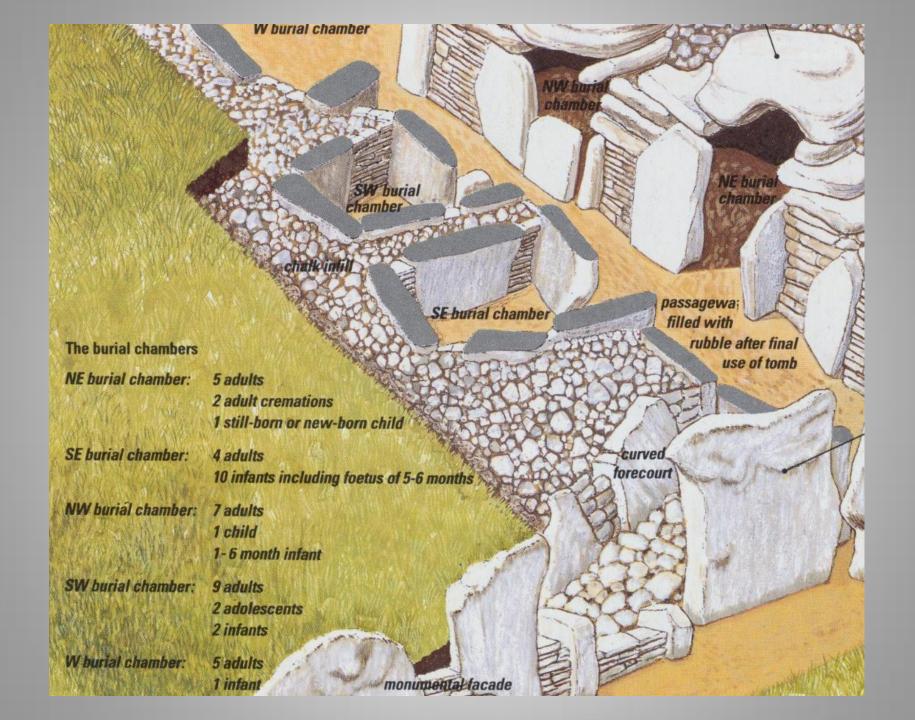




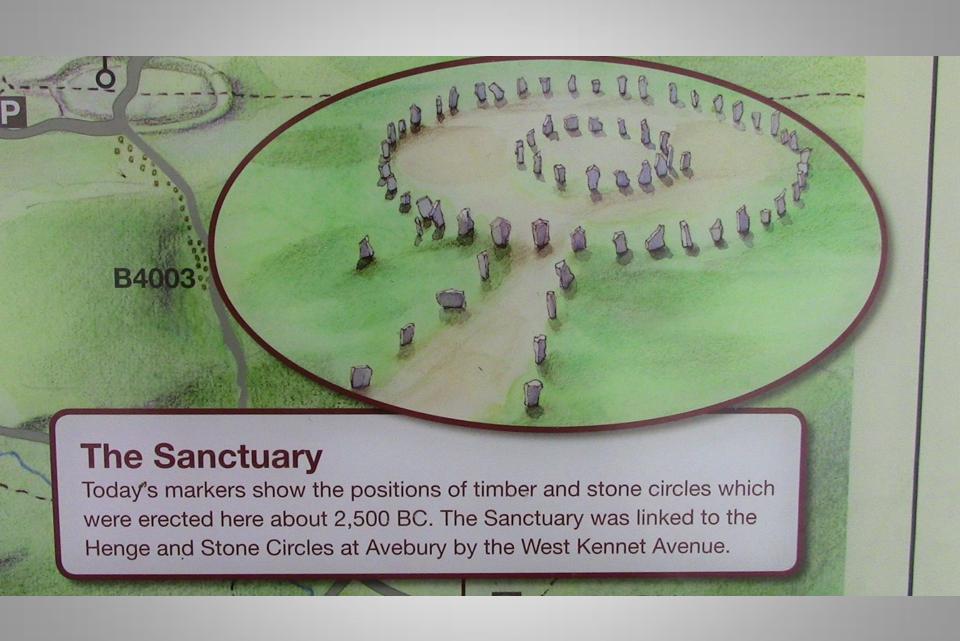












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plex of outstanding prehistoric monuments



s of the Avebury World Heritage and by the National Trust and offer a fascinating insight into ge life. Each site has its own the area has been used and monuments are all within each other so why not take tiful prehistoric landscape?

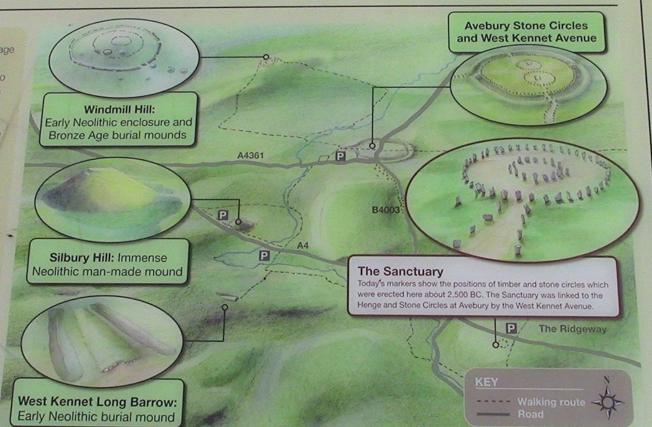
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onaltrust.org.uk ish-heritage.org.uk

Vorld Heritage Site





Avebury World Heritage Si



THE SANG

The Sanctuary was probably built 4,500 years ago as a ceremonial site. The concrete marker posts in front of you show the position of the original stone and wooden posts.

It is thought that the wooden posts formed the original monument, but were later replaced by the stones.

A ceremonial site

The Sanctuary is thought to have been used as a ceremonial site. It was connected to the Avebury stone circle by the West Kennet Avenue, a processional way. The monument was probably in use for about 500 years.

The plan view (above right) shows the post holes as recorded by Cunnington in 1930. Red indicates holes of wooden posts and blue, the position of stones.

Discovering the Sanctuary

The Sanctuary was first noted by 17th and 18th century antiquarises, including John Aubrey and William Stukeley, and the famous diarist Samuel Pepys. The origin of its name is unknown.



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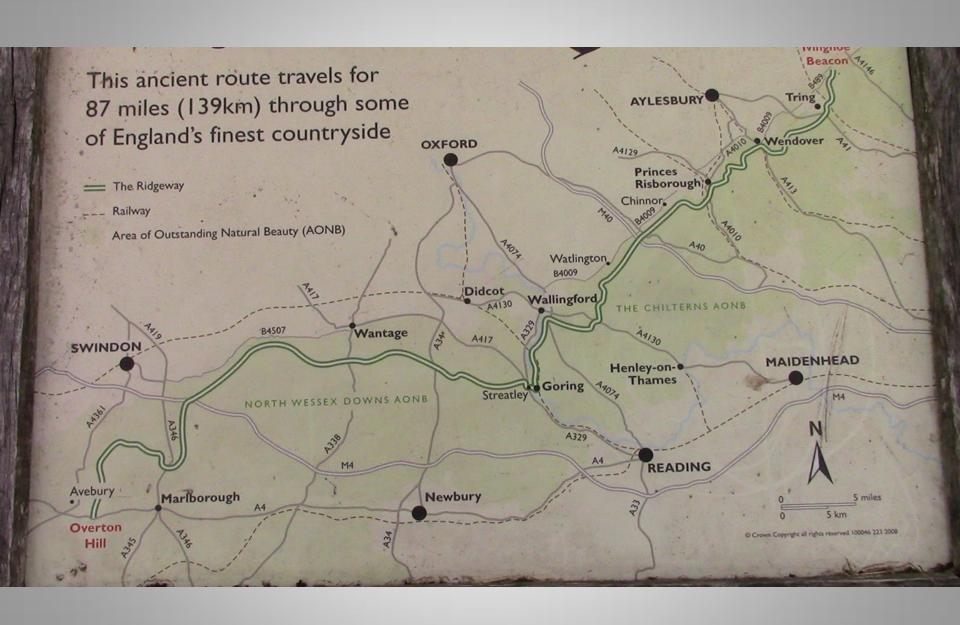
1930, the location was
e-discovered from Stukeley's
biserrations and the use was
excavated. Further excavation,
carried out in 1969, revealed a mos
complex sequence of construction
and use than proviously thought.

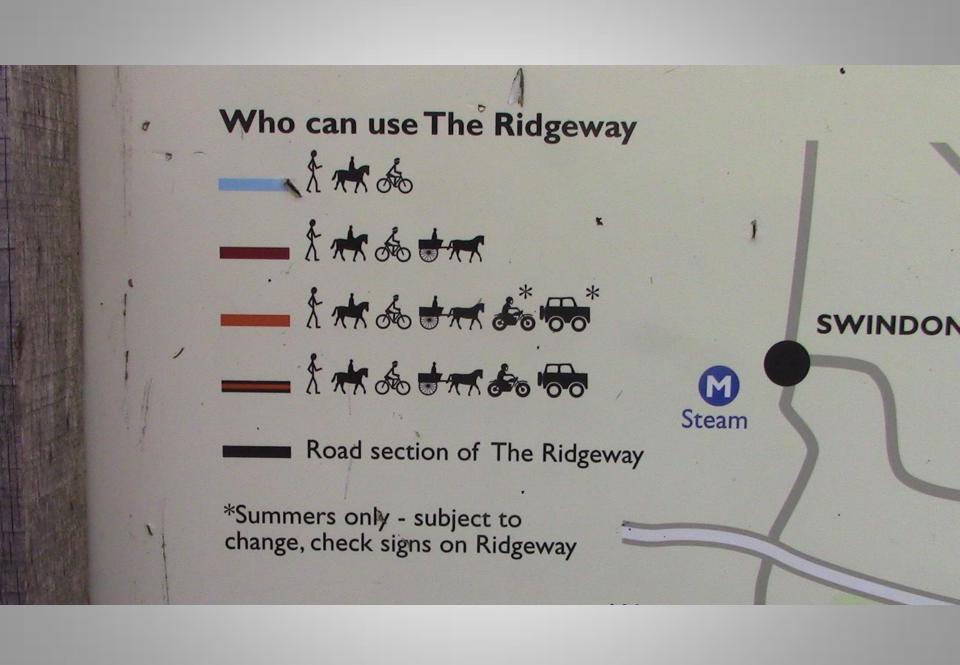


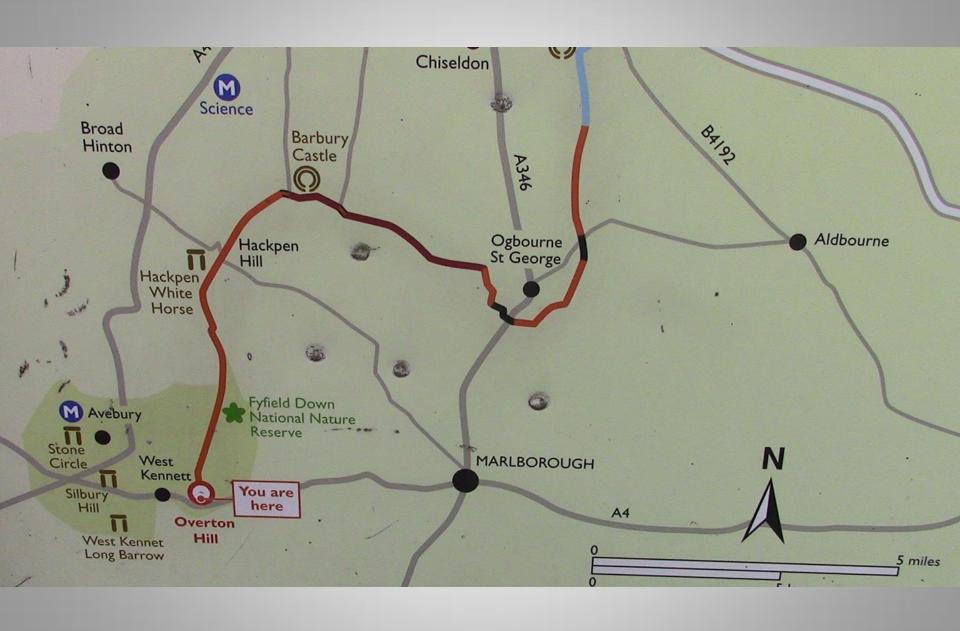
The Secretary or owners in Widow State















This is one of the most important geological sites in Britain. Natural events have created dry valleys with spectacular quantities of sarsen stones. These now support rare and unusual lichens.

The remains of settlements, field systems, burial mounds, ancient tracks and the widespread working of sarsen stones show that people have lived and worked in this downland landscape for over 7,000 years. The reserve is part of the Avebury World Heritage Site.

Please help us look after the Reserve by:

- Keeping dogs under proper control
- not disturbing wildlife or damaging the sarsen stones

We hope that you enjoy your visit.

Please see the back of this sign for further important information, or call Natural England on 0300 060 6000.





Up on the Downs

In 2012 the Marlborough Downs farmers formed a unique partnership and began to work together to make space for nature on their farms. Originally funded through the Government's Nature Improvement Area initiative, the partnership involves over 30 farms covering 25,000 acres of Wiltshire countryside.

The Marlborough Downs farmers are enthusiastic in their efforts to increase biodiversity. Our aims are to create joined-up habitats, develop practices that will boost wildlife, and offer local communities plenty of opportunities to get involved. Supported by Wiltshire Council and the Game & Wildlife Conservation Trust, we have initiated projects to conserve and extend flower-rich chalk grassland; protect and manage designated Wildlife Sites; provide new habitat for insect pollinators and farmland birds; and create a necklace of ponds strung across the downland landscape.

And we want to share all this with you, so we've also worked hard to improve access to the Downs for everyone, as well as holding lots of open events and activities on our farms. We've got to know local specialists and volunteers and a wide range of surveys and habitat management has been carried out with the help of these new friends. The whole project is underpinned by a detailed monitoring programme that will help to measure and record the environmental benefits of our unique approach to landscape scale conservation.

Get in touch
Tel 01380 871012
Email info@mdnla.org.uk
Web www.mdnla.org.uk



The project is managed by Black Sheep Country ade Managemen



temproving access with local

named by California





BARBURY CASTLE COUNTRY PARK

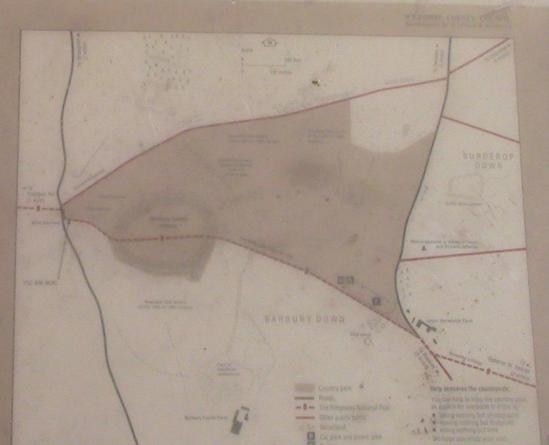
Welcome to Borison Costle Concary Port. The site is demonstral to the Iron Age billion and was sequent for Welcome Council in Pro-

Harriors has near the partition of according historic party, the most concord which is the April in Bullions. You can still walk on more of this ancient. I say by bellowing the Redge way National Trail. I seemed in 1977, which capt from near Archary in Workson to Prophys Bears in Backingham fore; a battern of suggest of maters.

Sometimes the Natureal Trust deviates from the Astrono Ridgeway. This happens at Barbary, where the modern Frint takes you though the intitort office about a law one; effect Sincathe's Radge. The Astrono Radge was process below the gatheri co your left.

Between Movemble New coulder, strong graze the William becoming the grain short and helping to me origin to our could be mad accord commission tree.







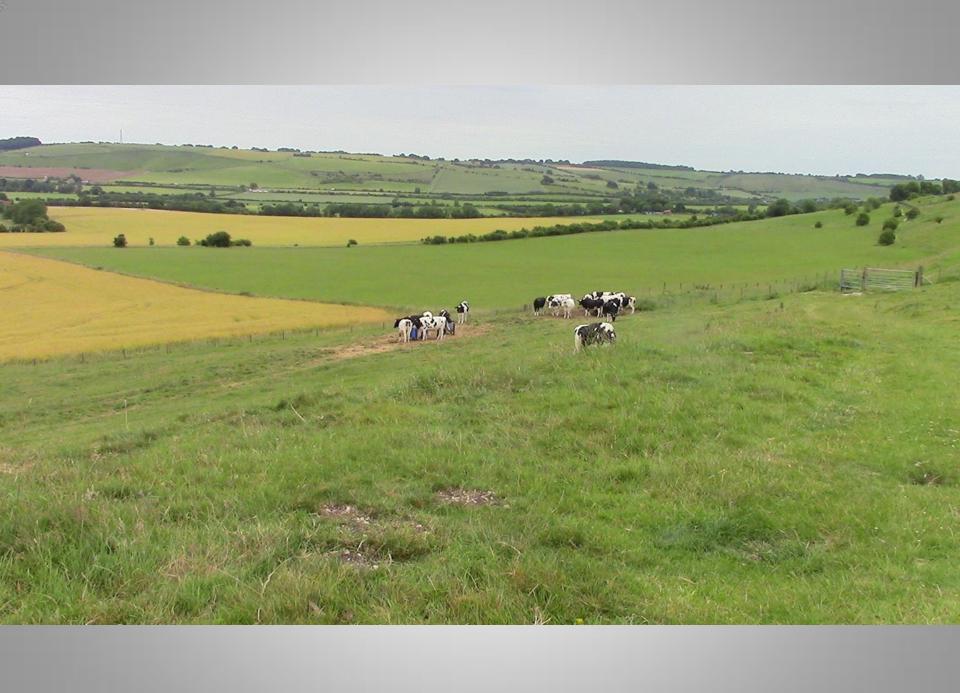


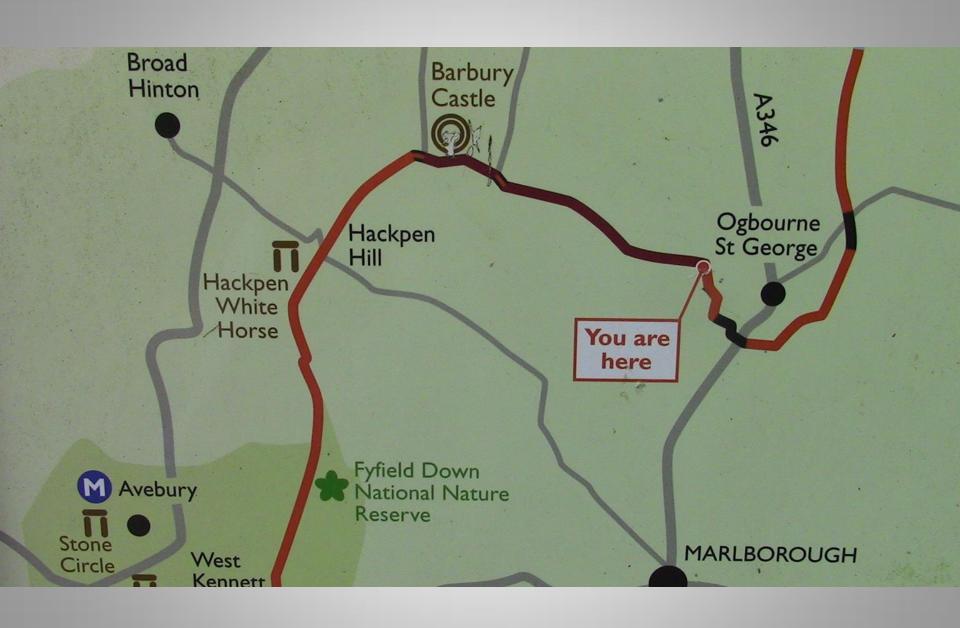














Overton Hill to Sparsholt Firs

The Ridgeway is one of 15
National Trails in the country.
These long distance routes
pass through the most
stunning landscapes providing
the best walking, and in some
cases cycling and horse riding,
opportunities in Britain.

TI

The last a show or rid route

Landa

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Prehistory: People were already settled

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Wildlife: There are pockets of unimproved chalk grassland found along The Ridgeway, usually on steep scarp slopes, including at Fyfield Down, Barbury Castle, White Horse Hill and the Devil's Punchbowl. Traditionally grazed by sheep and rabbits, these areas are home to a wide array of wild flowers including several species of orchids, rare butterflies and many farmland birds such as skylark, corn bunting and yellow hammer.

Common spotted orchid











The Oldest Road 2

Ogbourne St George to Ashbury





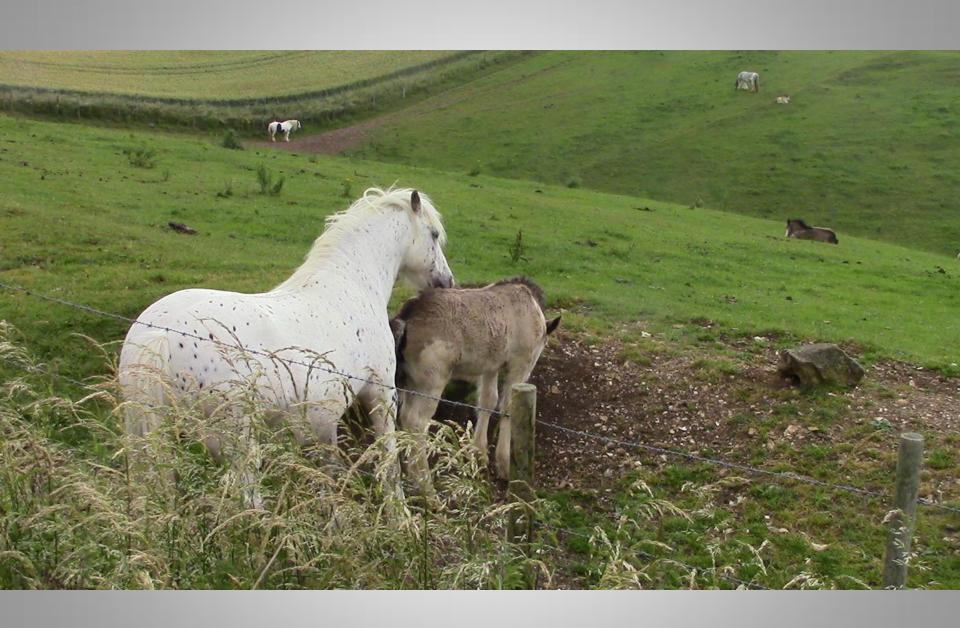












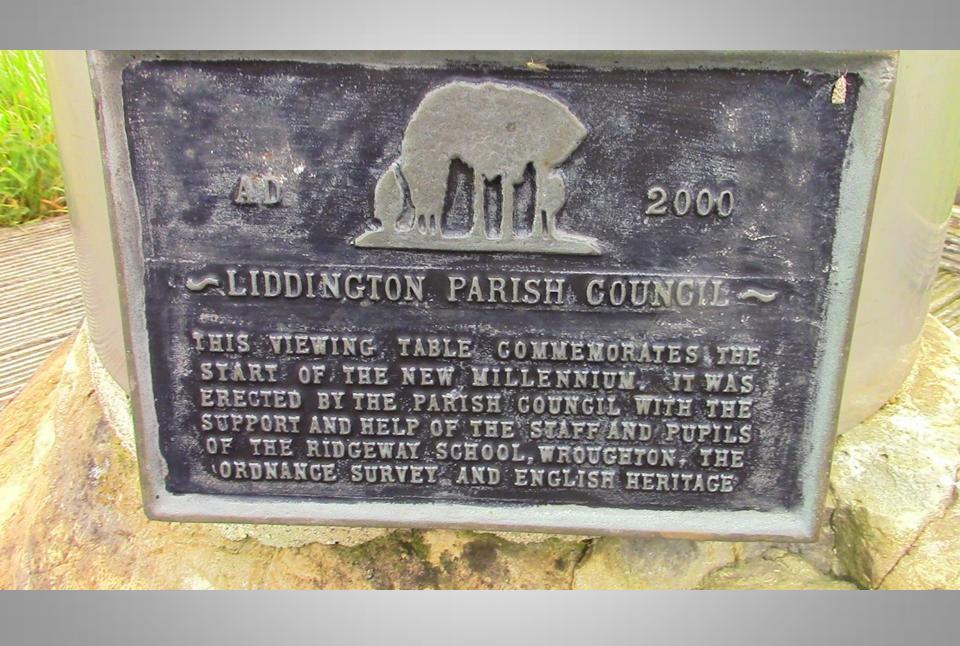


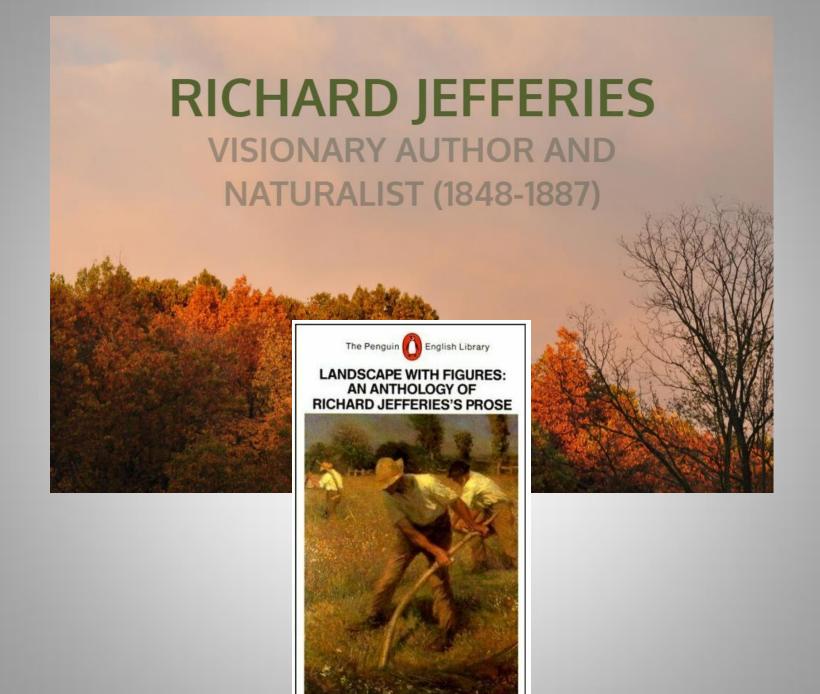












JEFFERIES, Richard (1848-87), Wiltshire writer about nature and countrymen, son of a farmer at Coate (Jefferies Museum) outside Swindon. The best of his copious writings are The Gamekeeper at Home (1878), Wild Life in a Southern County (1879), The Amateur Poacher (1879), Hodge and his Masters (1880) - about the Wiltshire farm labourer - and his two children's books Wood Magic (1881) and Bevis, The Story of a Boy (1882). But he had little gift of extracting and intensifying essences. A perch Jefferies much loved was the Iron Age hill-fort of Liddington Castle, which now looks down at night on the violet street lights of an industrial Swindon more than double the size of the little railway and market town he knew.



"It is eternity now. I am in the midst of it. It is about me in the sunshine; I am in it as the butterfly in the light-laden air. Nothing has to come; it is now. Now is eternity; now is the immortal life."

Richard Jefferies, Story of My Heart: My Autobiography
 tags: eternity, life

"Oak follows oak, and elm ranks with elm, however many times reduplicated, their beauty only increases. So, too, the summer days; the sun rises on the same grasses and green hedges, there is the same blue sky, but did we ever have enough of them? No, not in a hundred years!"

Richard Jefferies, The Life Of The Fields

"The exceeding beauty of the earth, in her splendour of life, yields a new thought with every petal. The hours when the mind is absorbed by beauty are the only hours when we really live..."

- Richard Jefferies, The Life Of The Fields







nion and petato, deep fried with gram flour until golden brow	AT.AU
corn & Potato Cake (Wheat) potato and corn mash, mixed with light spice, then deep fried den brown.	£4.25
Chilli (Dairy) (Soya) ndian style cheese) tossed with fresh garlic, ginger, bell pepper th onion, green chilli, spring onion, soya and sweet chilli sauce	£5.95
Onion & Spinach Samosa (Dairy) (Wheat) stive approach to the samosa.	£4.95
ring Roll (Wheat) (Soya) mixed vegetables with sesame oil, soya sauce, rolled in a e pastry dough.	£4.95
ION VEGETARIAN STARTERS	
Lollypop (Egg) (Wheat) blets marinated with fresh ginger, garlic, coriander, seasoned then mixed with corn flour and deep fried until golden.	£6.25
or Lamb Tikka (Dairy)	£5.50
Malai Tikka (Datry) (Egg) (Nuts) ajasthani delicacy, this chicken barbecue evokes images of addunes roaring camp fires and lifting folk music. These ken tikkas are mildly flavoured with cheddar cheese.	£5.95
p (Dairy) chop marinated in a blend of yoghurt, herbs and spices to ipe for 24 hours before cooking in the tandoori.	£7.45
Sheek Kebab (Egg) b blended with medium spices and garlic, l cooked in the tandoori clay oven.	£4.95
o (Dairy) (Egg) n of tender lamb tikka, Lacknow and a piece of chicken tikka.	£6.50
hicken (Dairy) piece of leg or breast.	£6.95
aat Puree (Wheat)	£5.95
b (Egg) (Wheat) ith chana dal, red chillies and whole spices, deep fried.	€6.45
SEAFOOD STARTERS	

a (Nuts) (Fish)

VEGETARIAN STARTERS

Chicken Tikka (Dairy)	27.73
Lamb Tikka (Dairy)	£10.95
Tandoori Chicken (Dairy)	£12.45
On the bone, 3 pieces of chicken that includes leg of chicken and brea	ist.
Chicken Malai Tikka (Nuts) (Dairy)	£10.95
Mixed Chicken Tikka (Egg) (Dairy)	£10.95
Lucknow Sheek Kebab (Egg)	€9.95
Shashlick (Chicken or Lamb) (Dairy)	£11.95
King Prawn Shashlick (Fish) (Dairy)	£14.95
Tandoori King Prawn (Fish) (Dairy)	£13.95
Salmon Tikka (Fish)	£14.45
Salmon fish marinated in yogurt, garlic and ginger paste	and
mix of Indian spice, cooked in Tandoori Clay oven.	
Tandoori Mixed Grill (Fish) (Dairy) (Egg) Very popular dish. A selection of Tandoori king prawn, Tandoori chick lamb chops, sheek kebab and Reshmi kebab served with a special garr	ish.
Tandoori Mixed Grill (Fish) (Dairy) (Egg) Very popular dish. A selection of Tandoori king prawn, Tandoori chick lamb chops, sheek kebab and Reshmi kebab served with a special garr THE BURJ HOUSE SPECIALIT	en, iish.
Tandoori Mixed Grill (Fish) (Dairy) (Egg) Very popular dish. A selection of Tandoori king prawn, Tandoori chick lamb chops, sheek kebab and Reshmi kebab served with a special garr THE BURJ HOUSE SPECIALIT Duck Duplaza (Dairy)	en, iish.
Tandoori Mixed Grill (Fish) (Dairy) (Egg) Very popular dish. A selection of Tandoori king prawn, Tandoori chick lamb chops, sheek kebab and Reshmi kebab served with a special garr THE BURJ HOUSE SPECIALIT Duck Duplaza (Dairy) Roasted duck breast, sliced onion, bell pepper, cooked	en, oish.
Tandoori Mixed Grill (Fish) (Dairy) (Egg) Very popular dish. A selection of Tandoori king prawn, Tandoori chick lamb chops, sheek kebab and Reshmi kebab served with a special garr THE BURJ HOUSE SPECIALIT Duck Duplaza (Dairy) Roasted duck breast, sliced onion, bell pepper, cooked bhuna style with light spice and tomato sauce.	IES £13.95
Tandoori Mixed Grill (Fish) (Dairy) (Egg) Very popular dish. A selection of Tandoori king prawn, Tandoori chick lamb chops, sheek kebab and Reshmi kebab served with a special gare THE BURJ HOUSE SPECIALIT Duck Duplaza (Dairy) Roasted duck breast, sliced onion, bell pepper, cooked bhuna style with light spice and tomato sauce. Duck Lemon Grass (Nuts) (Dairy) Breast of duck cooked in tangy sweet and sour curry, flavoured with fresh lemongrass. Of Thai origin given an Indian twist, garnished	en, oish.
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Tandoori Mixed Grill (Fish) (Dairy) (Egg) Very popular dish. A selection of Tandoori king prawn, Tandoori chick lamb chops, sheek kebab and Reshmi kebab served with a special gare THE BURJ HOUSE SPECIALIT Duck Duplaza (Dairy) Roasted duck breast, sliced onion, bell pepper, cooked bhuna style with light spice and tomato sauce. Duck Lemon Grass (Nuts) (Dairy) Breast of duck cooked in tangy sweet and sour curry, flavoured with fresh lemongrass. Of Thai origin given an Indian twist, garnished with fresh coriander and lemon grass. Roasted Lamb and Duck Special (Dairy) (Celery) Chef's special recipe. Please tell the waiting staff if you would	E13.95
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Tandoori Mixed Grill (Fish) (Dairy) (Egg) Very popular dish. A selection of Tandoori king prawn, Tandoori chick lamb chops, sheek kebab and Reshmi kebab served with a special gare THE BURJ HOUSE SPECIALT Duck Duplaza (Dairy) Roasted duck breast, sliced onion, bell pepper, cooked bhuna style with light spice and tomato sauce. Duck Lemon Grass (Nuts) (Dairy) Breast of duck cooked in tangy sweet and sour curry, flavoured with fresh lemongrass. Of Thai origin given an Indian twist, garnished with fresh coriander and lemon grass. Roasted Lamb and Duck Special (Dairy) (Celery) Chef's special recipe. Please tell the waiting staff if you would	£13.95 £13.95 £13.95

Chicken or Lamb Kalimiri Chettinad (Nuts) #

Chicken or Lamb Handi Adraki (Dairy) #

Kolapuri Chicken or Lamb (Dairy) ##

€8.50

A classic peri-peri chicken flavour with crushed black pepper, chilli, and tamarind extract. Well balanced and an equally hot companion.

Central Indian style of cooking. Spring chicken or lamb with onion,

A famous dish made during the Moghul era using black onion seed,

hunks of mustard lamb/chicken infused with garam massala and

tomato, ginger and coarsely ground spices, finished with fresh fenugreek.

Tandoori Dishes (Traditional)

Our chef is quite happy to select food for you. Please tell our waiting staff how you would like the food, i.e. mild, medium, or hot and whether you prefer your food creamy or with a specific flavour i.e. coconus etc.

Prices start from

£10.95

Vegetarian / Chicken / Lamb / King Prawn / Mixed Seafood (i.e. tiger prawns, scallop, fish, squid, mussels)

Vegetarian Dishes

All vegetarian dishes are served as a main course or as a side portion.

Side £4.50

Main £7.50

Methi Mattar Malai (Nuts) (Dairy)

Roasted fenugreek leaves, spinach, and peas in a light spicy creamy sauce.

Mushroom Mattar (Nuts) (Dairy)

Mushroom and peas in a tomato and yogurt creamy sauce.

Mixed Vegetable Curry

Fresh seasonal vegetables cooked in light spices and an onion and tomato gravy.

Palak (Spinach) (Dairy)

Red kidney beans cooked with spinach, fenugreek leaves and light spices in a creamy sauce.

Bombay Aloo

Baby potato gently spiced and cooked with tomatoes and chopped onions.

Chanaa Masala

Chickpeas cooked with onions, tomato, garlic, ginger, fenugreek leaves and light spicy sauce.

Rajma Masala

Red kidney beans cooked with spinach, fenugreek leaves and light spice and creamy sauce.

Begun Massala

Whole baby aubergines cooked with cumin seeds, curry leaves, onion and tomato gravy.

Tarka Dall (Dairy)

Red and yellow lentils cooked with butter, onion, tomato, ginger, garlic and cumin/mustard-seeds.

Dall Palak Mushroom (Dairy)

Cooked mixed lentils with spinach and mushroom, coriander and tomato.

£12.45

£12.45

£12.95

Baby potato and cauliflower cooked with cumin seeds, curry leaves, onion, tomato, and spley Bhuna style sauce.

Aloo Begun

Baby potato and whole baby aubergines cooked with cumin seeds, curry leaves, onion, tomato, and spicy Bhuna style sauce.

A comomation of tender tomo tikko, tacknon		поамеа спіскен сікка син ін јашенне ріесез, ргерагеа этін стеат, са	MIEW	Iarka Dall (Dairy)
sheek kebab and a piece of chicken tikka.	£6.95	nut, tomato, mushroom, and saffron with a touch of grand marnier.	012.45	Red and yellow lentils cooked with butter
Tandoori Chicken (Dairy) On the bone, piece of leg or breast.	20,73	Chicken or Lamb Kalimiri Chettinad (Nuts) ** A classic peri-peri chicken flavour with crushed black pepper, chilli,	£12.45	garlic and cumin/mustard seeds.
Chicken Chaat Puree (Wheat)	€5.95	and tamarind extract. Well balanced and an equally hot companion.		Dall Palak Mushroom (Dairy) Cooked mixed lentils with spinach and mi
Shami Kebab (Egg) (Wheat)	€6.45	Chicken or Lamb Handi Adraki (Dairy)	£12.45	Aloo Gobi
Lamb mince with chana dal, red chillies and whole spices, deep fried.		Central Indian style of cooking. Spring chicken or lamb with onion, tomato, ginger and coarsely ground spices, finished with fresh fenugre		Baby potato and cauliflower cooked with
STATOOD STADTEDS		Kolapuri Chicken or Lamb (Dairy) #	£12.95	tomato, and spicy Bhuna style sauce.
SEAFOOD STARTERS		A famous dish made during the Moghul era using black onion seed.	212.75	Aloo Begun Baby potato and whole baby aubergines co
Kalnoji Jinga (Nuts) (Fish)	€8.50	chunks of mustard lamb/chicken infused with garam massala and		seeds, curry leaves, onion, tomato, and spic
Jumbo king prawns marinated with roasted gram flour, cashew nuts, yogurt, cream, roasted kalonji and cooked in the tandoori clay oven.		Crushed ginger in a light sauce.		Aloo Palak (Dairy)
Garlic King Prawn (Dairy) (Fish)	€8.95	Mother Chicken (Wheat) (Celery) (Egg) (Mustard) ** A favourite in South India. Stir fried breast chicken cooked with diced	£11.95	Baby potato and sautéed spinach cooked w
Jumbo king prawns marinated in fresh garlic, coriander and mozzarelle	a cheese.	tomato, mustard seed, Kashmiri chilli, black pepper and fresh coriande	er.	Palak Paneer (Nuts) (Dairy)
Prawn Kaliwad (Fish)	£5.95	Banjara Chicken (Egg) (Wheat)	£11.95	Homemade Indian style cheese cooked with served with butter.
Tiger prawns marinated in garlic, ginger, seasoned with salt & pepper, lemon juice, dipped in gram flour and deep fried.		Stir fried chicken breast cooked with green and red pepper strips in a juicy North Indian sauce.		Paneer Butter Masala (Nuts) (Dairy)
Garlic Chilli Squid (Fish) (Soya)	£5.95	Dal Gosht (Mustard)	05	Homemade Indian style cheese cooked with
Squid tossed with garlic, chilli, soya and bell pepper.	23.75	Tender lamb marinated in mixed spice and vogurt for at least 24 hours	£11.95	with butter.
Grilled Atlantic Scallop (Fish)	£7.25	and served with yellow (chana) lentils, red onion, and green chillies.		Dal Makhani (Dairy)
Scallops marinated with olive oil, dill leaves, seasoning, and light spices, cooked in a pan grill served with tomato chutney.		Murch Lababder (Nuts) (Fac)	£12.95	Red kidney beans, black whole urid and yel, garlic, ginger, butter and fresh cream.
Salmon Tikka (Dairy) (Fish)	20.00	Tender pieces of succulent chicken with Rajastani spices and an age old cooking technique. (Served with eggs)		Rajma Chanaa Massala
Salmon fish marinated in vogurt, parlie and aincer paste	€6.95	Lamb Shank Rogan	£14.95	Red kidney beans and chick peas cooked wir
and mix of Indian spice, cooked in Tandoori Clay oven.		A king of curries A classic Kashmiri dish conhad with a 1	£14.95	garlic, finer, fenugreek leaves, mixed spices a
DODLIL AD CTARTERS		lamb shanks in a rich onion and fresh tomato puree.		Vindi Bhaji (okra)
POPULAR STARTERS		A North Indian dish Tender places of lamb and land	£12.50	Stir fried okra gently prepared in dry spices.
Bur Signature Platter (Egg) (Dairy) (Fish)	£10.95	A North Indian dish. Tender pieces of lamb and lamb mince cooked wit. onion, tomato, garlic, and ginger; a secret recipe of our award winning	h	Khatte baingan (baby aubergine) (Mustal Baby aubergine cooked in a liquor made from
A selection of jumbo king prawns, lamb chop, Salmon tikka and a chicken lollypop.		Lamb Rack	£14.50	coriander seeds
Mixed Vegetable Platter (Wheat) (Daim)		render pieces of finished rack of lamb marinated with and all L.	214.30	
Three typed of vegetable starters selected by our chef.	£6.25	seasoning, yogurt, a touch of mint 24 hours before preparing. Served with sautéed vegetables.		RICI
Burl Seafood Platter (Fish) (Dairy)	£8.95	Lamb Chop Masala (Dairy)	214 50	Steam Basmati Rice
Three types of seafood starters selected by our chef.		Lamb chop cooked with black pepper, mixed spices and grave	£14.50	Basmati Pilau Rice (Dairy)
TRADITIONAL CURRIES		Croan Unicken Cummi /II	£11.50	Burj Special Rice (v) (Dairy)
Assure hard as a red was a second to the sec		Chicken prepared with goan spices, coconut milk, curry leaves, and mustard seeds, served with seasoning/gram massala.	tomato	Egg Fried Rice with Peas (Egg) (Dairy
A sauce based on a traditional range of Indian spices, giving a rich flat Chicken or Lamb				Mushroom Fried Rice (Dairy)
Chicken Tikka or Lamb Tikka	£9.50		£12.95	Jeera Rice (Dairy)
Tiger Prawn	£10.50	served with a separate accompaniment of a spicy, tangy sauce. Butter Chicken (Dairy) (Nuts)		Lemon Rice (Dairy) (mustard)
King Prawn	£11.50	Chicken breast cooked in a Tandoori clay oven, mixed with cashew nuts.	£11.95	Prawn Rice (Dairy)
Vegetarian	£12.50	tomato, butter feach come 4 -111		Coconut Diaz (1)

ture reacter (egg) (Darry) (rish)	£10.95	onion, tomato, garlic, and ginger; a secret recipe of our award with	nnis abot	Baby autoraine cooked in a livery 1 C	
of jumbo king prawns, lamb chop, ta and a chicken lollypop.	210.75	Lamb Rack	014 50	Baby aubergine cooked in a liquor made from or cortander seeds	nions, red chillies o
retable Platter (Wheat) (Dairy) of vegetable starters selected by our chef.	£6.25	Tender pieces of finished rack of lamb marinated with special her seasoning, yogurt, a touch of mint 24 hours before preparing. Served with sautéed vegetables.	bs,	RICE	
of seafood starters selected by our chef.	£8.95	Lamb Chop Masala (Dairy) Lamb chop cooked with black pepper, mixed spices and gravy	£14.50	Steam Basmati Rice Basmati Pilau Rice (Dairy)	
TRADITIONAL CURRIES		Chicken prepared with agan spices cocony milk curry laws	£11.50	Burj Special Rice (v) (Dairy)	
sed on a traditional range of Indian spices, giving a rice		and mustard seeds, served with seasoning/gram massala.	tomato	Egg Fried Rice with Peas (Egg) (Dairy) Mushroom Fried Rice (Dairy)	
or Lamb		Garlic Chilli Chicken or Lamb (Celery) (Yogurt)	£12.95	Jeera Rice (Dairy)	
Tikka or Lamb Tikka	£9.50 £10.50	Chicken or Lamb cooked with fresh garlic chilli, onion and pepper served with a separate accompaniment of a spicy, tangy sauce.		Lemon Rice (Dairy) (mustard)	
awn	£11.50	Butter Chicken (Dairy) (Nurs)	£11.95	Prawn Rice (Dairy)	
awn	£12.50	Chicken breast cooked in a Tandoori clay oven mixed with and	-	Coconut Rice (Mustard) (Nuts)	
ian	€7.95	tomato, butter, fresh cream. A mild curry with sweet and sour flavor Chicken or Lamb Spinach Balti			
		Lamb Navarin	£11.95	BREAD	
s 11		A ragout of lamb and potatoes. Named after the navet (turnia)	£11.95	Plain Naan (Wheat)	
00 111		originally the main accompanying venetable. This dish has been		Butter Naan (Dairy) (Wheat)	
(Nuts) (Dairy) - Very mild dish cooked cream, cashew nuts, and a mild sauce.		given an Indian twist with baby potatoes. Chicken or Lamb Gunpowder (Dairy)		Garlic Naan (Wheat)	
Massala (Nuts) (Dairy) - Most popular dish		Apart from pickles spicy our powders are another form of min	£11.95	Peshwari Naan (Nuts) (Wheat)	
in which needs no introduction.		and are the mother of all powders. Very popular in South Ind	la.	Keema Naan (Wheat)	
nda (Nuts) (Dairy) - Very mild dish cooked cream, cashew nuts and butter.		Stir Fried Chilli Chicken or Lamb (Egg) (Wheat) Battered chicken cooked in a smoking wok with peppers, red onions,	£12.95	Kulcha Naan (Wheat)	
a (Dairy) - Well cooked, medium hot with different spices		spring onions. A marriage of Indian and Chinese spices.		Paratha (Wheat)	-
garne, and a pile of fresh tomato in a thick sauce.		Control		Stuffed Paratha (Wheat)	£
n - Rogan dishes are medium to hot, well spiced and cook	ked in butter	SEAFOOD DISHES		Tandoori Roti (Wheat)	£
ck gravy with fried tomatoes on top. mir (Nuts) (Dairy) - A mild curry with tropical fruits		Kerala Fish Curry (Fish) (Mustard) 1	£13.95	Chapatti (Wheat)	£1
ectal Kashmiri sauce.		Fillet of sea bass cooked South Indian style, mustard seeds fresh		ACCOMPANIMEN	CEC.
(Dairy) - Sweet, sour, hot and saucy.		Goan Fish Curry (Fish) (Mustard)			13
CLASSIC DISHES		Salmon fish cooked with Goan spices, coconut milk curry leaves	£13.95	Mixed Raita Chips	£2.
		tomato and mustard seeds, served with seasoning/garam massala.		Green Salad	£3.
ce based on a traditional range of Indian spices, giving a r. eken or Lamb		Fish Rara (Fish) (Mustard)	£12.95	Plain Papadum	£2.5
cken Tikka or Lamb Tikka	£10.50 £11.50	Stir fried white boneless fish tossed with onion, garlic, pepper and coriander, cooked North Indian style.		Spicy Papadum	80
er Prawn	£12.50	Tamarind King Prawn (Mustard)	£12.95	Mint and Corlander Sauce (Dairy)	80 70
g Prawn	£13.50	Fresh water jumbo king prawns cooked with tamarind sauce and a		Mango Chutney	70
etarian	48.95	touch of mango, delicately cooked with light spice and coconut milk. King Prawn Malai Curry (Mustard)	*12.05	Chutney Tray per person (Dairy) Onion Salad	70
frezi (Datry) - Hot favourite. Food cooked with onions, gr	een pepper	Fresh water king prawn cooked with various spices.	£13.95	Mixed Pickle (Mustard)	70p
fresh green chillies. Garnishes with coriander and ginger. rai (Dairy) - A very popular dish that does not need any ir	ntroduction	coconut milk, cream, and a touch of Dijon mustard.		Tamarind Sauce	70p 70p
illi (Daire) - Massala Rhuna etala Fank anna skilling	inroduction.	Garlic Chilli Squid (Fish) (Soya)	£12.50		70р

s no introduction. Dairy) - Very mild dish cooked v nuts and butter. 'ell cooked, medium hot with different spices, onion, pile of fresh tomato in a thick sauce. thes are medium to hot, well spiced and cooked in butter fried tomatoes on top.

(Dairy) - A mild curry with tropical fruits

weet, sour, hot and saucy.

CLASSIC DISHES

traditional range of Indian spices, giving a rich flavour. £10.50 or Lamb Tikka £11.50

£12.50 £13.50

€8.95

) - Hot favourite. Food cooked with onions, green pepper hillies. Garnishes with coriander and ginger. - A very popular dish that does not need any introduction.

- Massala, Bhuna style. Fresh green chillies give a lovely taste.

A very popular dish in the British curry industry. ry) - Sweet and sour, cooked with lentils.

airy) - Briskly fried chopped onions, herbs and spices cooked in a ick onion gravy.

Medium dish, well spices, cooked with fresh spinach.) - Medium dish cooked with fenugreek leaves in a thick sauce.

BIRYANI DISHES

ll be cooked by our chef in Hyderabadi style that is most popular

the majorite to serve a minimum regetable curry.	
yani (Dairy) (Egg)	£12.95
nl (Dairy) (Egg)	£13.50
ani (Dairy) (Egg)	£13.95
Biryani (Dairy) (Egg)	£14.95
Biryani (Dairy) (Egg)	£11.95

dishes and are the mother of all powders. Very popular in South India. Stir Fried Chilli Chicken or Lamb (Egg) (Wheat) Battered chicken cooked in a smoking wok with peppers, red onions, £12.95 spring onions. A marriage of Indian and Chinese spices.

SEAFOOD DISHES	
Kerala Fish Curry (Fish) (Mustard) * * Fillet of sea bass cooked South Indian style, mustard seeds, fresh curry leaves, onion, tomato, coconut milk and a touch of tamarind	£13.9
Goan Fish Curry (Fish) (Mustard) Salmon fish cooked with Goan spices, coconut milk, curry leaves, tomato and mustard seeds, served with seasoning/garam massala.	£13.95
Fish Rara (Fish) (Mustard) \$\int Stir fried white boneless fish tossed with onion, garlie, pepper and coriander, cooked North Indian style.	£12.95
Tamarind King Prawn (Mustard) f Fresh water jumbo king prawns cooked with tamarind sauce and a touch of mango, delicately cooked with light spice and coconut mili	£12.95
King Prawn Malai Curry (Mustard) \$\forall Fresh water king prawn cooked with various spices, coconut milk, cream, and a touch of Dijon mustard.	£13.95
Garlic Chilli Squid (Fish) (Soya) Squid tossed with garlic, chilli, soya and bell pepper.	£12.50
Galda Chingri Massala (Mustard) * A Persian / West Indian dish cooked with jumbo king prawns	£15.95
(in the shell) using mixed spices, onion, tomato, mustard sauce and curry leaves to make the dish really rich.	mixed with
Vasha Chingri (Mustard) Very popular in West Bangal in India and Bangladesh. Jumbo	£15.95
king prowns (in the shell) cooked with saffron, spices from Bengal, with fresh tossed spinach.	Served
Garlic Chilli King Prawn (Celery) King prawn cooked with fresh garlic chilli, onion, and pepper, served with a separate accompanying spicy tangy sauce.	£13.95
King Prawn Nagoori (Dairy) Saffron and garlic flavoured king prawns cooked in the Tandoor. Served with spiced sauteed mushrooms.	£14.95

(?) Allergen warning Medium Hot

Peshwari Naan (Nuts) (Wheat)	£3.45
Keema Naan (Wheat)	£3.45
Kulcha Naan (Wheat)	£3.45
Paratha (Wheat)	£3.45
Stuffed Paratha (Wheat)	£3.45
Tandoori Roti (Wheat)	£3.95
Chapatti (Wheat)	£2.95
Onapatu (mneat)	£1.95

ACCOMPANIMENTS Mixed Raita £2.95 Chips £3.95 Green Salad £2.95 Plain Papadum 80p Spicy Papadum Mint and Corlander Sauce (Dairy) 70p 70p 70p 70p 70p 70p 70p Mango Chutney Chutney Tray per person (Dairy) Onion Salad Mixed Pickle (Mustard)

SET MENUS

We can only cater for tables of four and above.

Burj Special Set Meal

Tamarind Sauce

£22.50pp

A selection of the finest dishes from our main thef's own collection, prepared as a feast fit for emperors.

Papadum with selection of chutney . Mixed Kebab . Chef special lamb · Goan Chicken Curry · Mixed vegetable curry · Tarka dall · Selection of rice and breads · Gulub jam (Indian sweets) or any other desserts.

The Royal Family Meal

£25.00pp

Papadum with selection of chutneys . Burj signature platter

· Gulub Jam (Indian sweets) or any other desserts.



















5 DEADLY TERMS USED BY A WOMAN

1-FINE

This is the word women use to end an argument when she knows she is right and you need to shut up

2-NOTHING

Means "Something" and you need to be worried

3-GO AHEAD

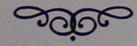
This is a dare, not permission, don't do it

4- WHATEVER

A woman's way of saying screw you

5-IT'S OK

She is thinking long and hard on how and when you will pay for your mistake.



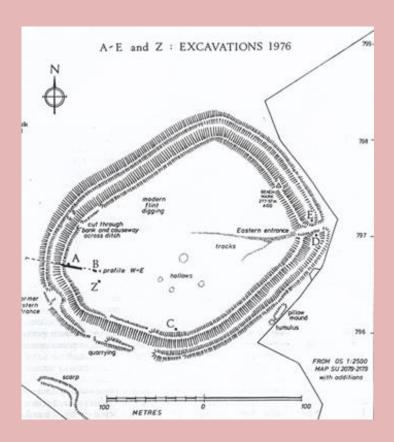
Liddington Castle—

—<u>possible</u> location of a battle which

<u>probably</u> occurred, led by a famous commander who

<u>probably</u> did not exist......

"King Arthur"



"We come, last in the fifth century and first in the sixth, to Arthur....I think we can dispose of him quite briefly. He owes his place in our history books to a 'no smoke without fire' school of thought....The fact of the matter is that there is no historical evidence about Arthur; we must reject him from our histories and, above all, from the titles of our books."

—David Dumville, "Sub-Roman Britain: History and Legend," in <u>History</u> 62(205), July 1977

"No survey of warlords in post-Roman Britain would be complete without at least a small section on Arthur. Having said that, it is hard to know if Arthur belongs anywhere near a history book. With some of the previous characters we have looked at, question marks have been raised over their authenticity as genuinely historical figures. However, nowhere do these question marks loom larger than with Arthur."

—Stuart Laycock, <u>Warlords: the Struggle for</u>
Power in Post-Roman Britain (2009)

Two essays for you (email attachments, .pdf files)

-RONALD HUTTON, WITCHES, DRUIDS, AND KING ARTHUR (2003)

2

Arthur and the Academics

Many people have studied, and continue to study, the impact of the Arthurian legend upon the imagination of poets, novelists and artists. Less frequently discussed is the impact of that legend upon the minds of modern historians and archaeologists. The reason is obvious enough: that in the later two-thirds of this century these professional scholars are generally supposed to have been immune to the lure of romance, confining themselves to the pragmatic evaluation of objective data. Such a view tends to be associated with a concept of the academy as essentially a sealed community, immune to influence from enthusiasts outside it and having in turn a minimal effect upon the creative imagination of the wider society; it is supposed to educate with fact, not to inspire with myth. This, at least, is the ideal to which it aspires. Had that ideal been even remotely attainable then the story of modern scholarly attitudes to the historical Arthur would be infinitely less engrossing, less endearing, and less sad.

It must be admitted at once that Arthur has always caused problems to historians, for ever since his legend became internationally renowned, over eight hundred years ago, there have been writers to cast doubt on his very existence. The list of such sceptics stretches from William of Newburgh in the twelfth century, through Sir Walter Raleigh in the sixteenth and John Milton in the seventeenth, to a clutch of respected authors around 1900. What rescued him from them in earlier periods was mostly blind faith, but

Archaeol. J., 153 (1996), 1-59

Liddington Castle and the Battle of Badon: Excavations and Research 1976

By Susan Hirst and Philip Rahtz
with contributions by Emma Ashton, Richard Bradley, Hugh Carter,
J. D. R. Davies, Julie Gardiner, Jenny Stevens, and Robin Taylor

Small-scale excavations in 1976 demonstrated that the hillfort of Liddington Castle was first defended in the Late Bronze Age/Earliest Iron Age, though there had been earlier use of the hilltop. The initial defences were of timber and turf, later enlarged to a more massive dump rampart; there was evidence of at least two or three phases in these works. In the interior of the fort, a shaft of uncertain date was located, and a small pit or emplacement of the Early or Middle Iron Age. Test pits in the entrance area suggested a possible refurbishment. Finds include a useful group of pottery of the seventh-fifth enturies B.C., a group of probably associated flints, iron and copper alloy objects, human and animal bone, and mollusca. There were also a few Roman and later sherds; the discovery of the former was germane to the principal aim of the excavation, to test the hypothesis that the site might be identified as that of the Battle of Mount Badon. In pursuance of this aim, the report includes an extensive discussion of the hill and its area, the debate on the nature and location of Badon, and a theoretical account of the extent to which archaeology can be expected to throw light on the dark age 'history' of Liddington.

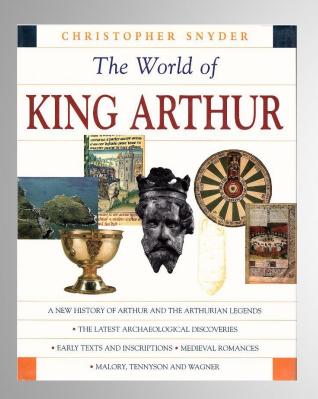
INTRODUCTION

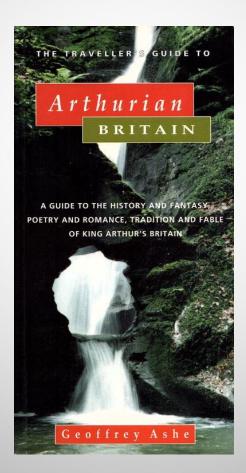
In 1975, Mrs Betty Buchanan, of Texas, offered to sponsor an excavation at Liddington Castle. Her studies at the University of Lamar had suggested to her that the hillfort was a strong candidate for the battle or siege of Mount Badon. While it was realized that this question was one which could not be positively answered by archaeology, it was felt that it might be possible at least to show if there was any evidence for occupation or re-fortification of the site in Roman or later centuries: a topic with

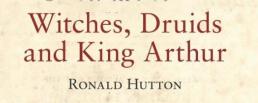
If you would like to receive essays as email attachments, let me know—

fchriste@illinois.edu

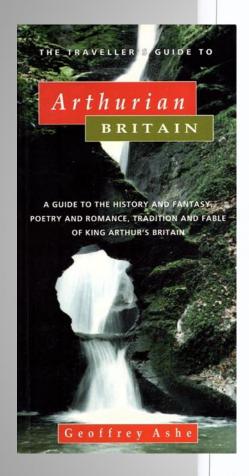
Recommended—





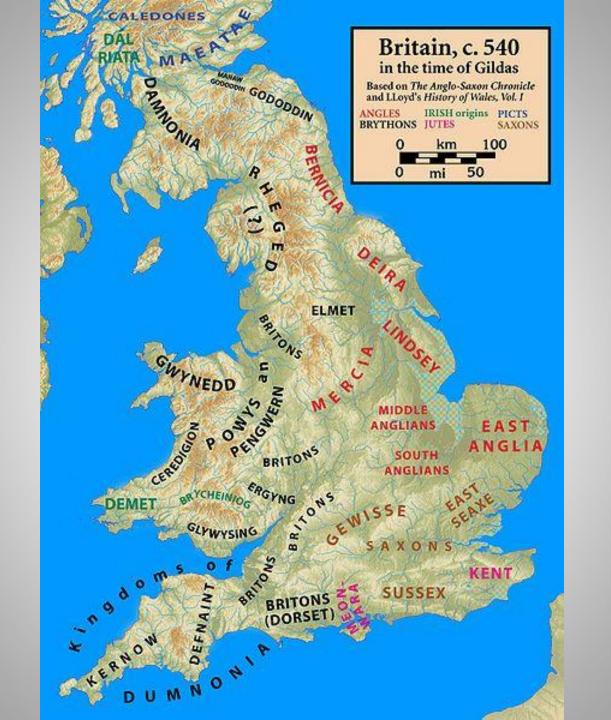


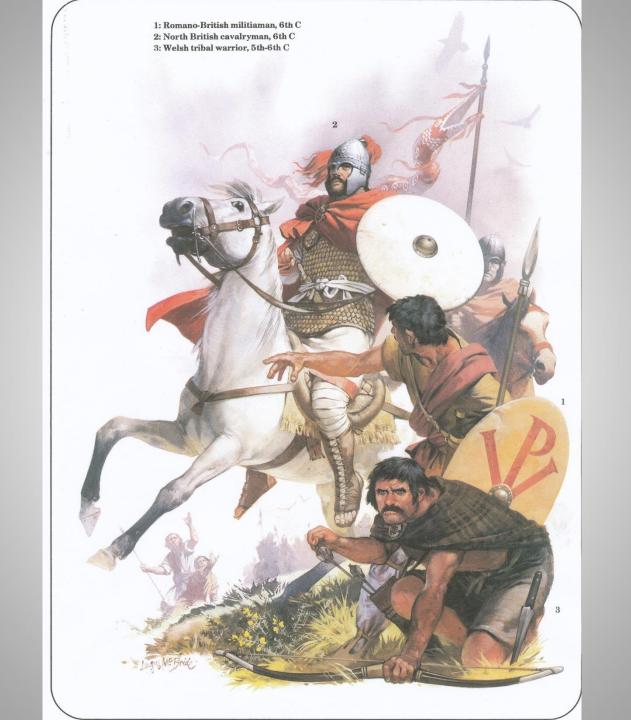






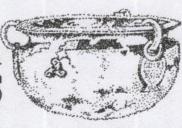
A comprehensive list of all sites in Britain connected in any way with King Arthur.







Bronze hangingbowl (5th or 6th century)



Pictish warrior gravestone inscription (8th century)



· Harleian manuscript produced,

Annales Cambriae

containing Historia Brittonum and

· Culhwch ac Olwen is written down

· Geoffrey of Monmouth's

History of the Kings of

Britain (c.1136-38)

· Geoffrey of

(c.1150)

Monmouth's

Life of Merlin

- Claudius invades Britain (43)
 - Revolt of Boudica (60/61)
 - Construction of Hadrian's Wall begins (122)
 - Lucius Artorius Castus commanded Sarmatian cavalry in Britain (175)

- Picts, Saxons, Scots and Atacotti harass Britain (364)
 - Magnus Maximus declared emperor (383)
 - Stilicho withdraws troops from Britain (401 or 402)
 - Election of usurpers Marcus, Gratian and Constantine III (406-7)
 - Britain devastated by Saxon incursions (408 or 410)
 - Britons revolt from Roman Empire (409)
 - - · Britons ask Agitius for aid against barbarians
 - - - - Gildas's De Excidio Britanniae (c.529)
 - Entry for the Battle of Camlann in Annales Cambriae (539)
 - Battle of Arderydd, in which Myrddin goes mad (c.573)
 - - - St Augustine arrives at Canterbury and the death of St Columba at Iona (597)

 - St Kentigern's mission in Strathclyde
 - Bede completes his Ecclesiastical History (731)

- - - St Germanus of Auxerre sent to Britain (429)
 - Patrick's mission in Ireland
 - · Superbus tyrannus invites Saxon mercenaries to Britain
 - Ambrosius Aurelianus leads British forces against the Saxons
 - Battle of Mount Badon and birth of Gildas (c.485)
 - Entry for Battle of Badon in Annales Cambriae (518)

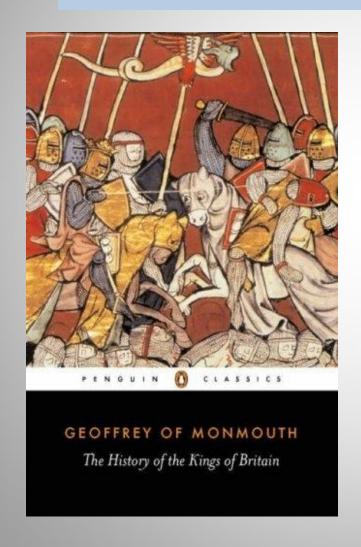
 - Battle of Dyrham (577)
 - Battle of Catraeth (c.590)

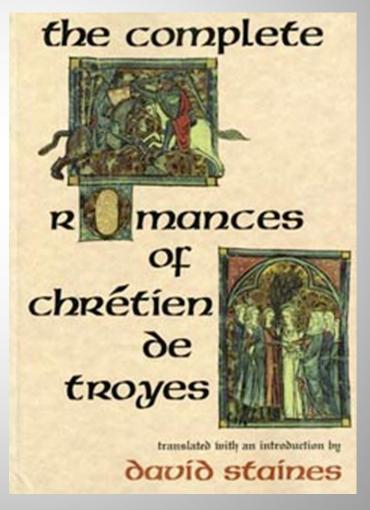
 - · Aneirin composes Y Gododdin
 - Kingdom of the Gododdin destroyed (638)

BRITAIN AND IRELAND

· Wace's Roman de Brut (c.1 Chrétien de Troves

Six hundred years after he (supposedly) lived, Arthur became a hugely popular figure in medieval romances and pseudo-history.....







The Sword in the Stone, from a medieval manuscript illumination

Guinevere, detail from a stained glass window designed by William Morris (19th century)



Prince Valiant, created by Hal Foster in 1937

· Layamon's Brut

- · Sir Gawain and the Green Knight
 - Thomas Malory's Le Morte d'Arthur (1470)
 - Edmund Spenser writes The Faerie Queene (1590-96)
 - · Alfred Tennyson's Idylls of the King
 - . T.H. White's The Sword in the Stone (1938)
 - · Rosemary Sutcliff's Sword at Sunset
 - · Leslie Alcock's excavations at Cadbury 'Camelot' (1966-70)
 - · Monty Python and the Holy Grail (1975)
 - John Boorman's Excalibur (1981)
 - · Geoffrey Ashe's Discovery of King Arthur (1985)

- Robert de Boron's Merlin
- . The anonymous Perlesvaus
 - French Vulgate cycle (1215-35)
 - Post-Vulgate cycle (1230-40)

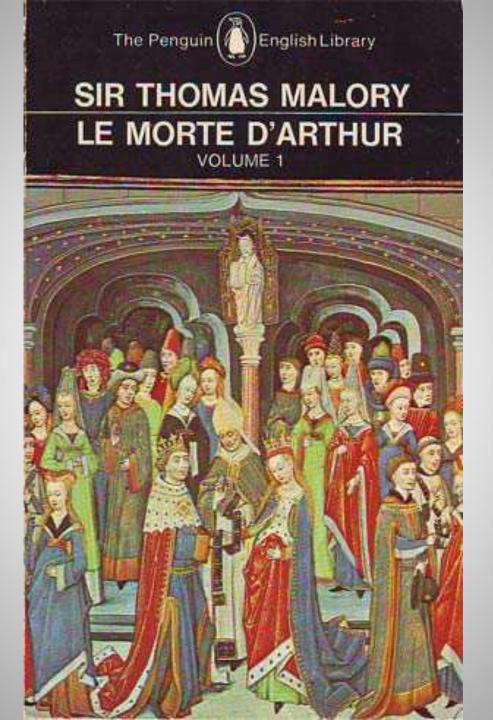
- Joseph Bédier's Le Roman de Tristan et Iseut (1900)
 - . Founding of the International Arthurian Society (1949)

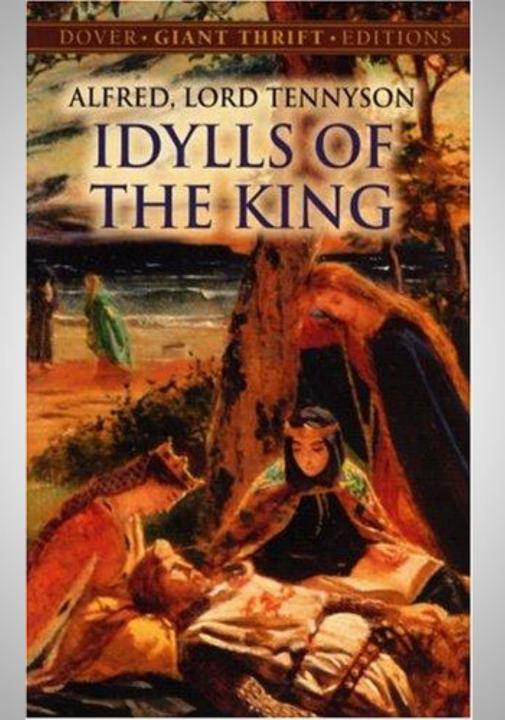
- . Hartmann von Aue's Erec and Iwein
- Ulrich von Zatzikhoven's Lanzelet
- · Wolfram von Eschenbach's Parzifal (1210)
- Gottfried von Strassburg's Tristan (1210)

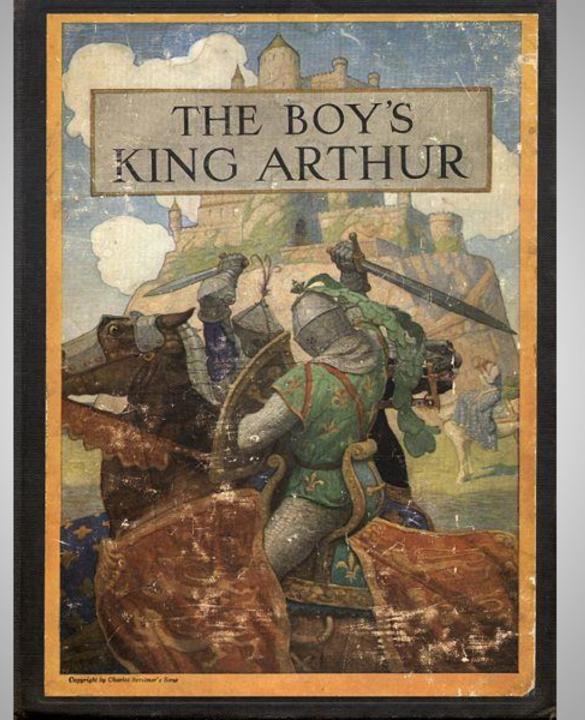
- · Richard Wagner's Tristan und Isolde (1865)
 - Richard Wagner's Parsifal (1882)
 - · Hal Foster's Prince Valiant appears in American newspapers
 - · Camelot opens on Broadway (1960)
 - - Marion Zimmer Bradley's The Mists of Avalon (1982)
 - The NBC-TV mini-series Merlin (1998)

- Dante's Inferno (c.1310)
 - (1516)
- Ariosto's Orlando Furioso
- Mark Twain's A Connecticut Yankee in King Arthur's Court (1889)

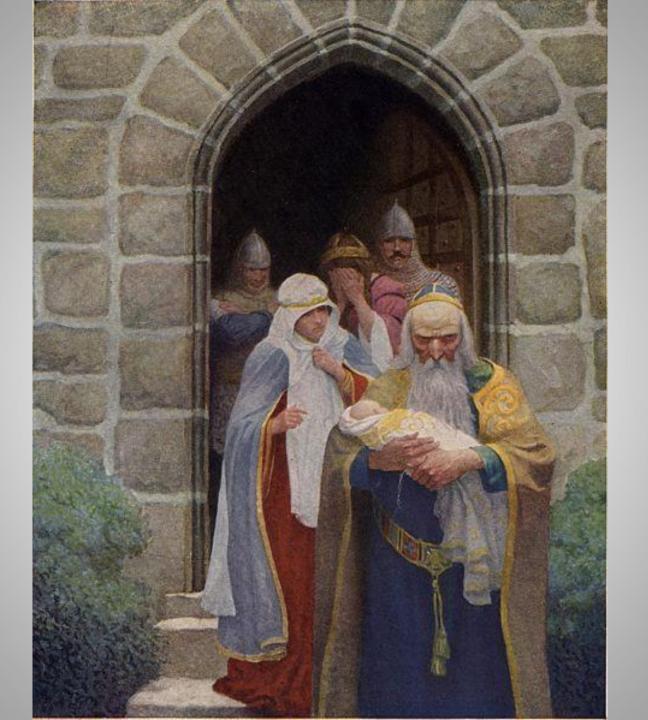
• Old Norse Tristrams Saga

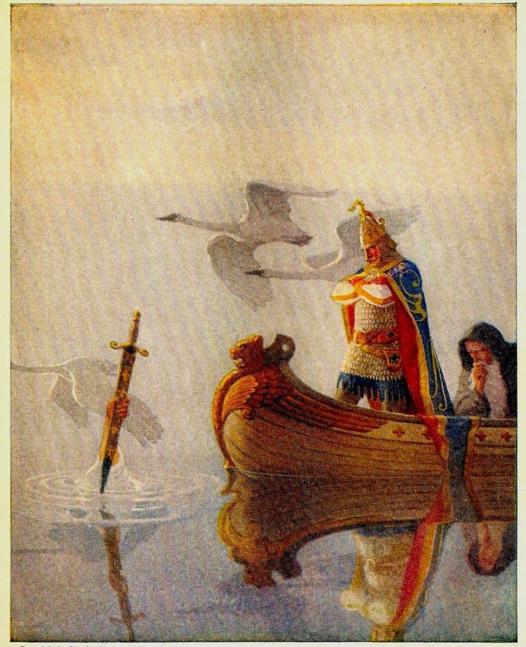






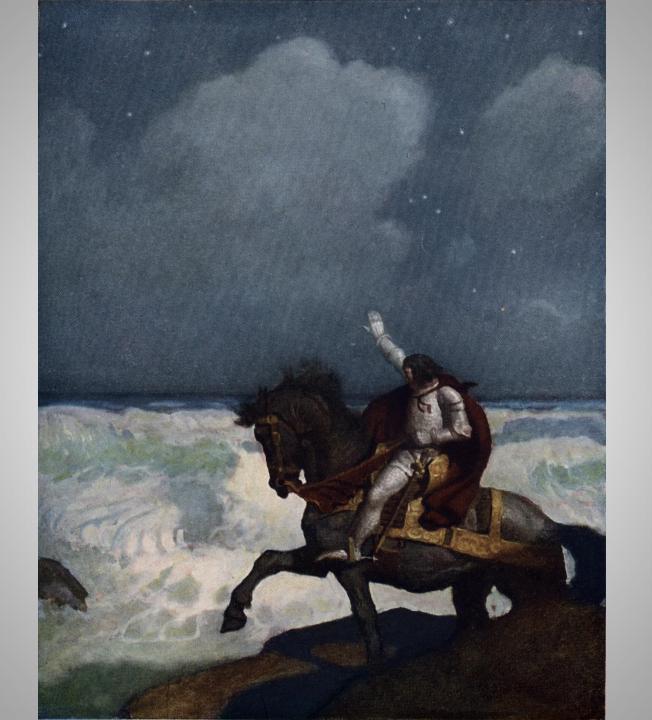


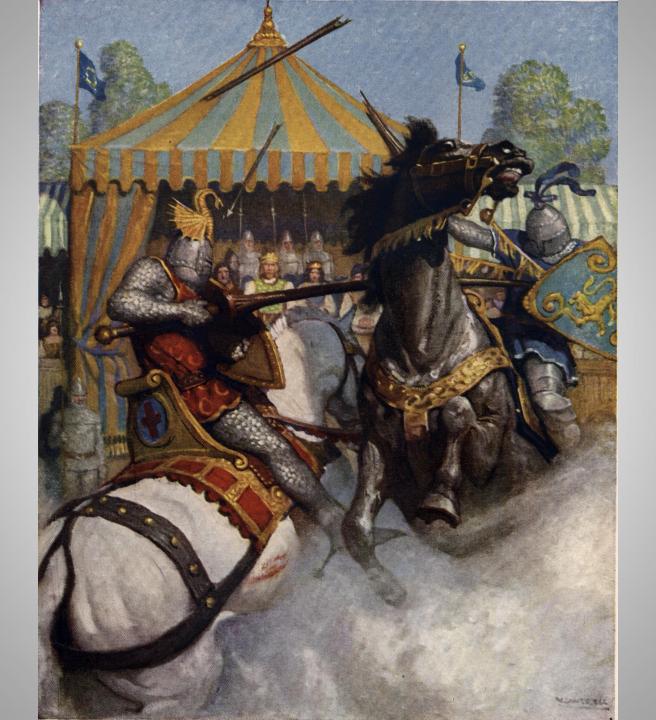


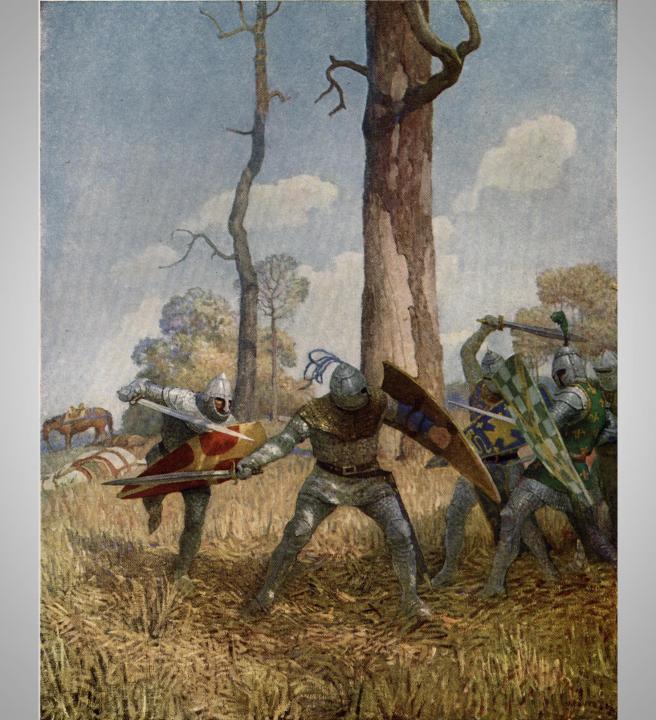


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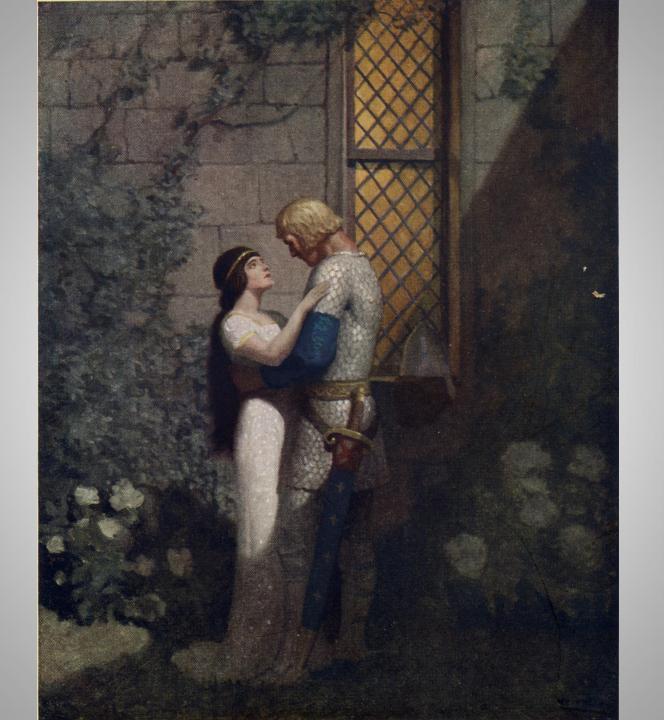
And when they came to the sword that the hand held, King Arthur took it up



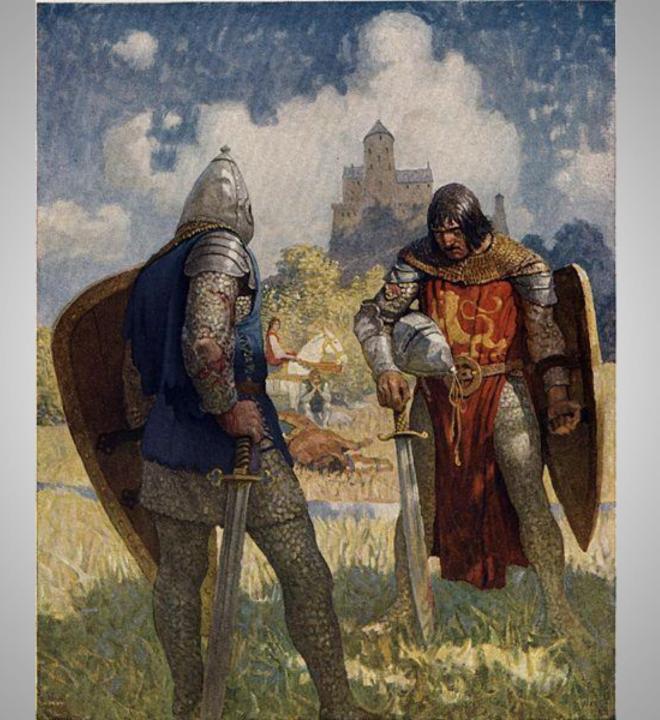


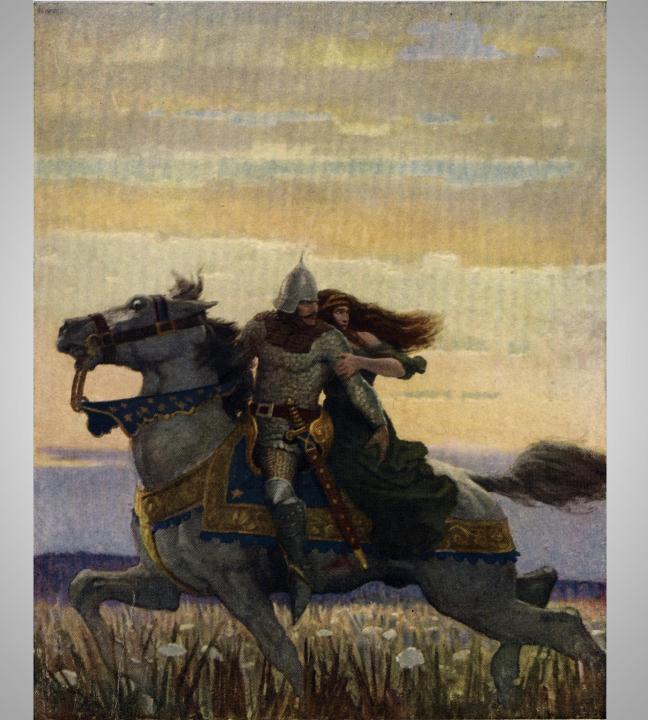


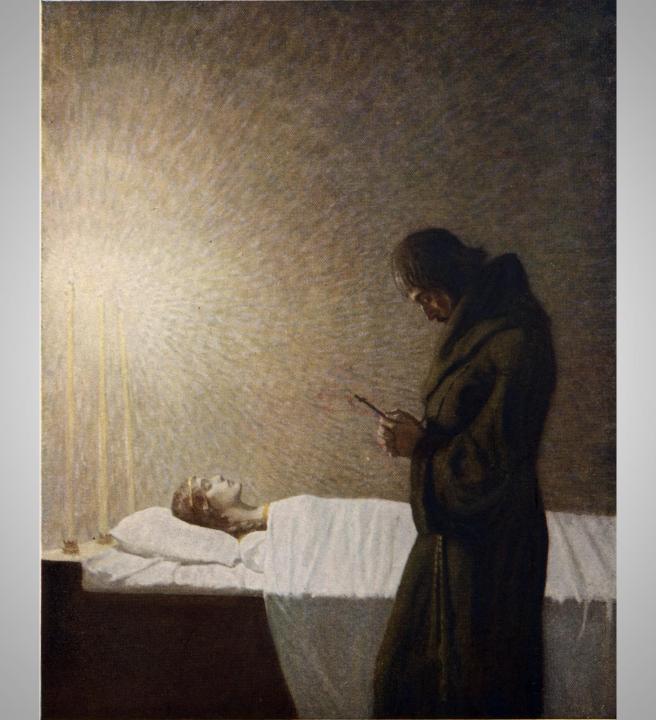


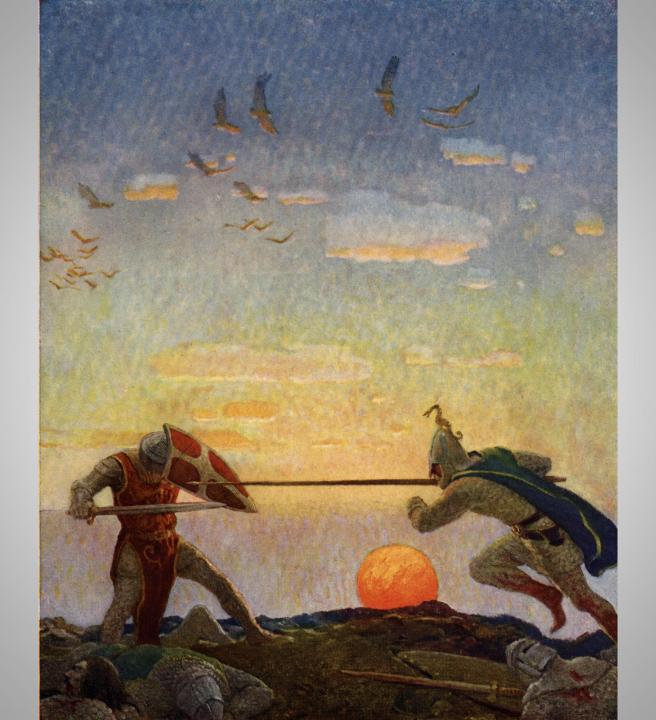




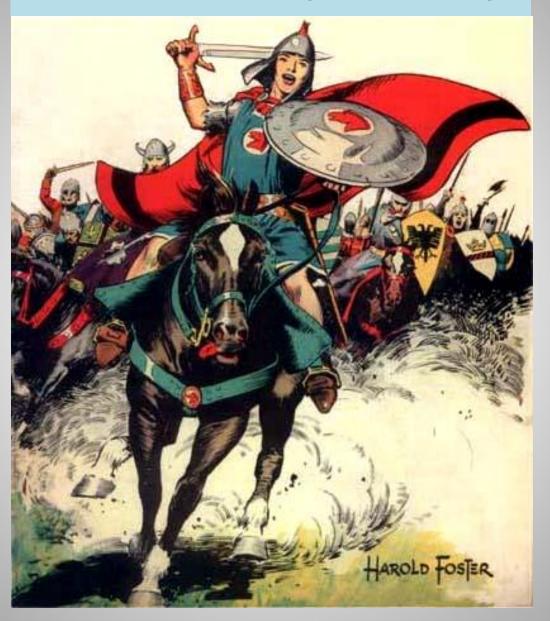








Prince Valiant—weekly, 1937 to today.



www.comicskingdom.com > prince-valiant > archive •

Prince Valiant - Comics Kingdom

COMICS

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1,298 Archived Comics. HOME > PRINCE VALIANT > ARCHIVE. Year, 2020, 2019, 2018, 2017, 2016, 2015, 2014, 2013, 2012, 2011, 2010, 2009, 2008, 2007 ...



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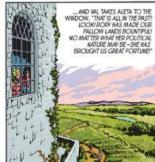
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Sunday, October 18, 2020









ALETA APRIVES AS VAL'S ACCOUNTANT SINGS FIORY RED

HOOD'S MANAGERIAL PRAISES, "SO! THIS GIRL PRESUMES TO CONTROL MY FAMILY'S FORTUNES? I REMEMBER YOU ...





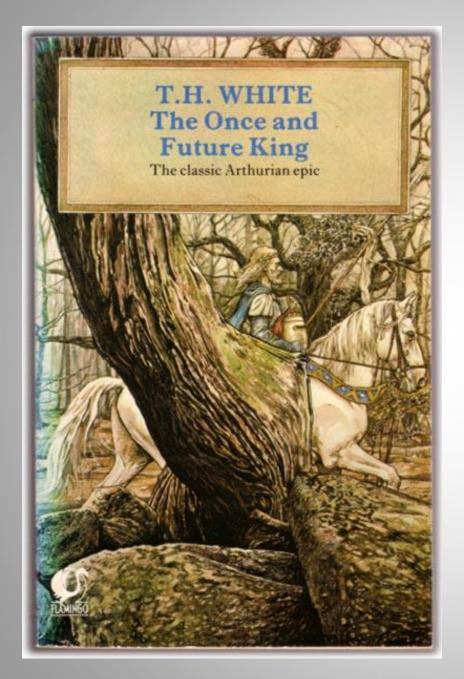


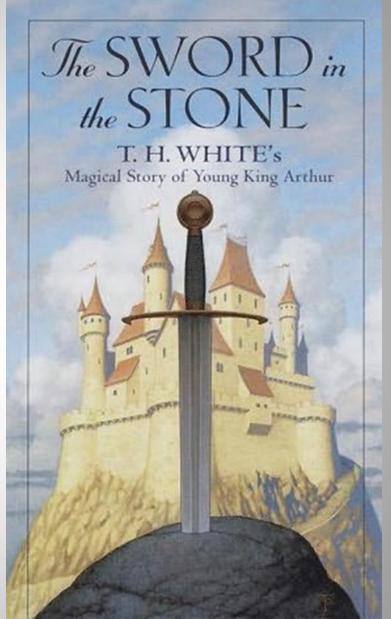


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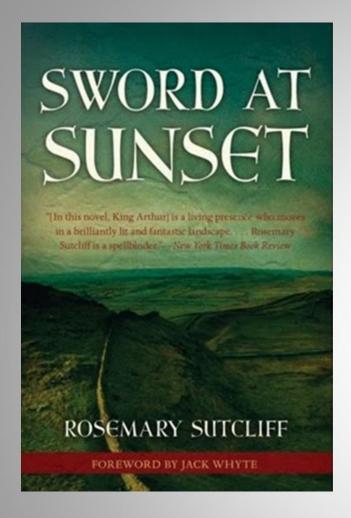


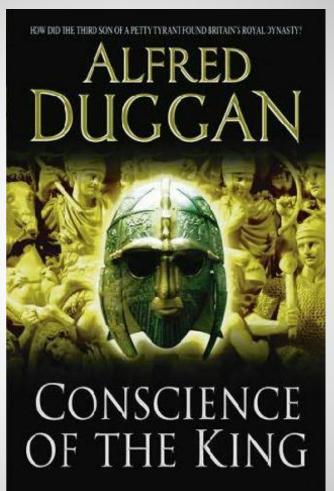


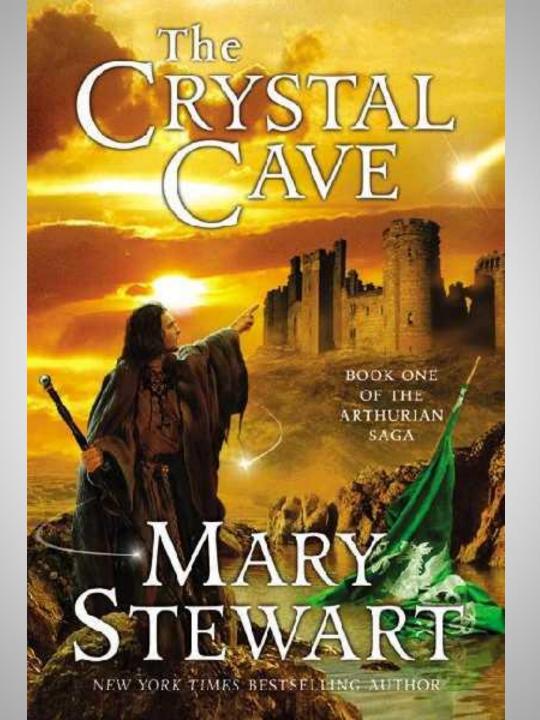


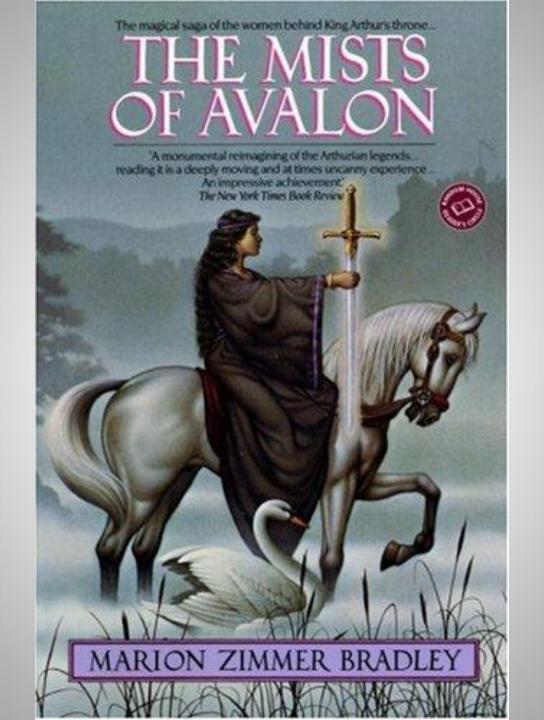


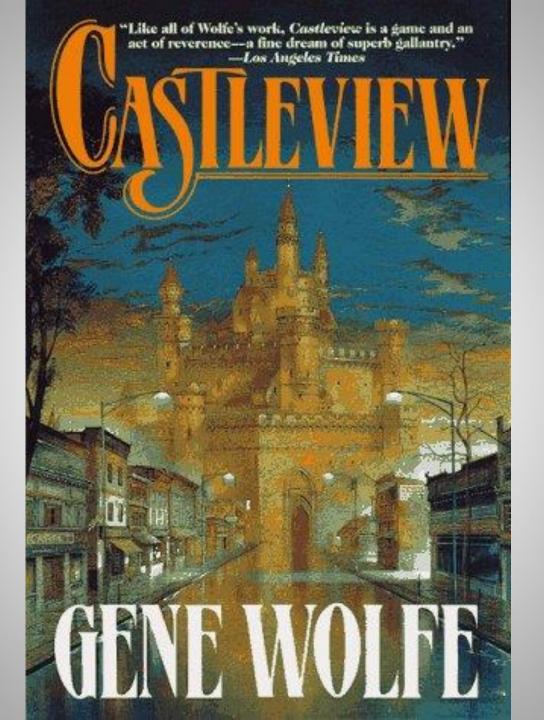


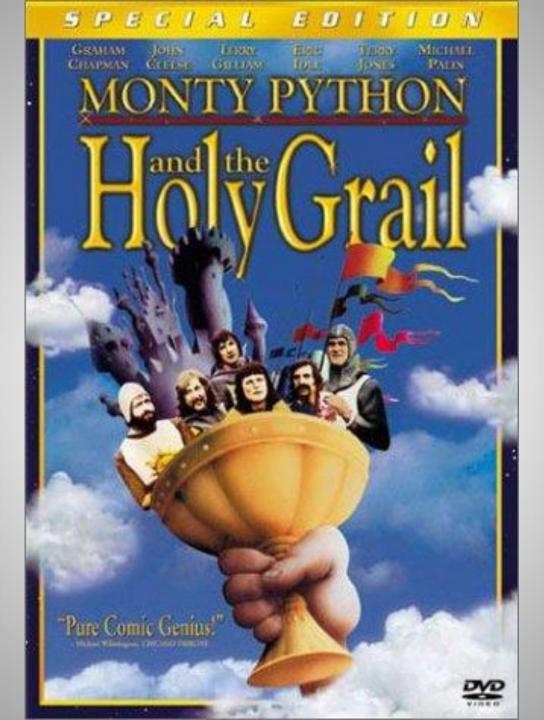














OVERTO 7KM 4

MARLBOROUGH

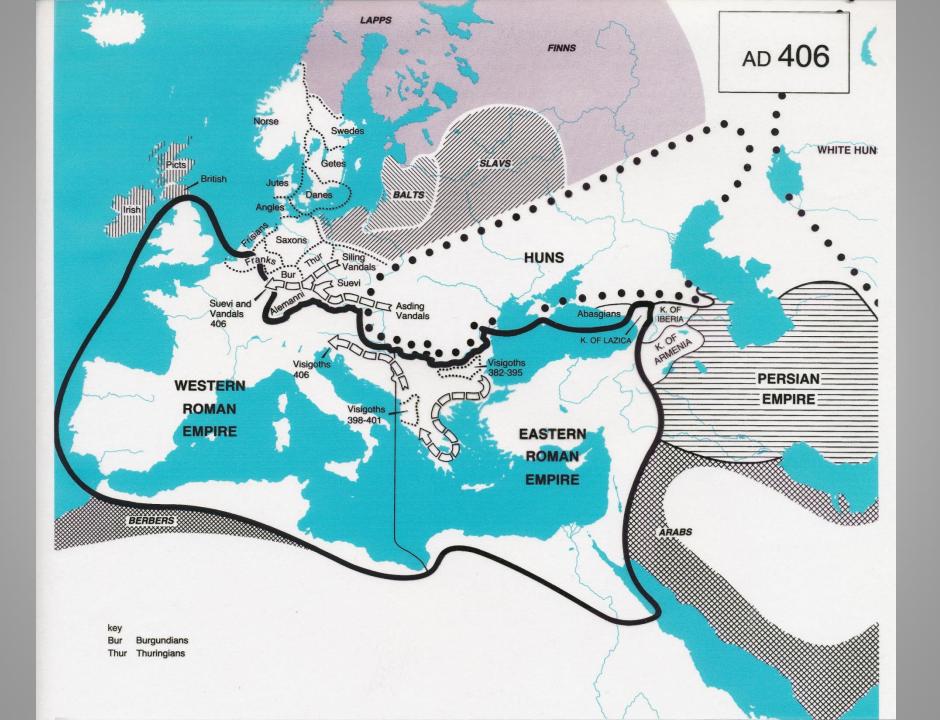
RIDGEWAY

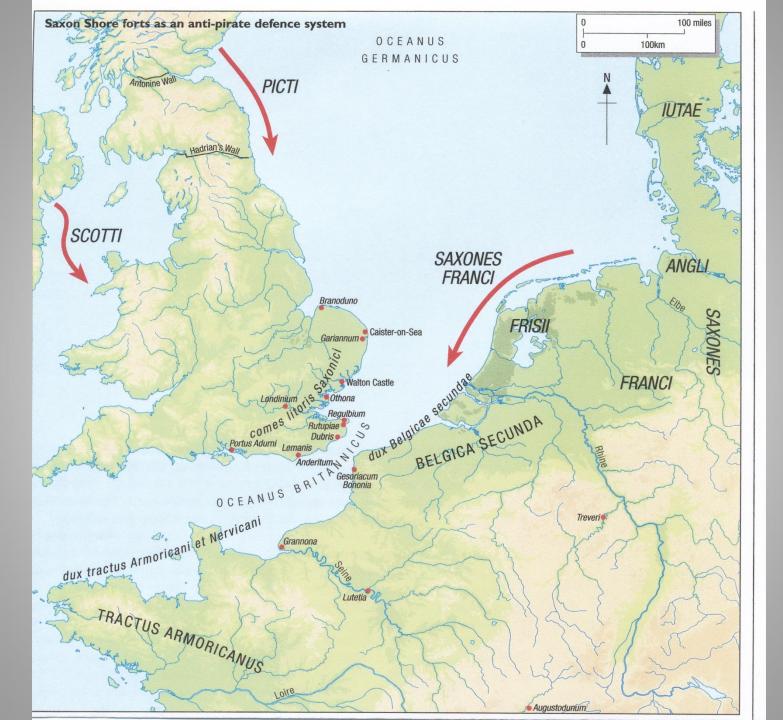
BARBURY CASTLE 2.7KM 1.7MILES



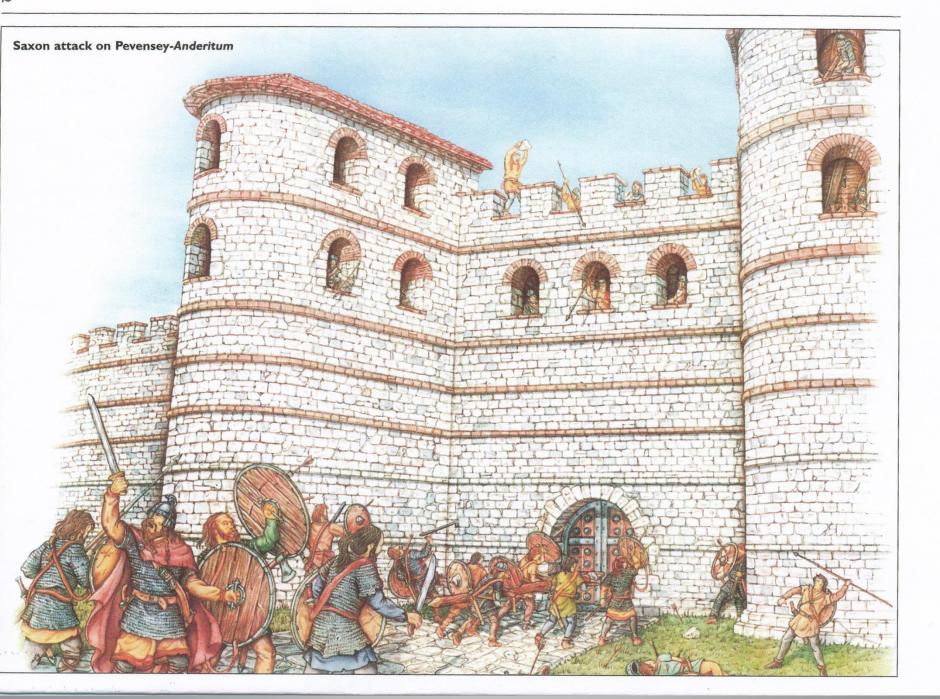




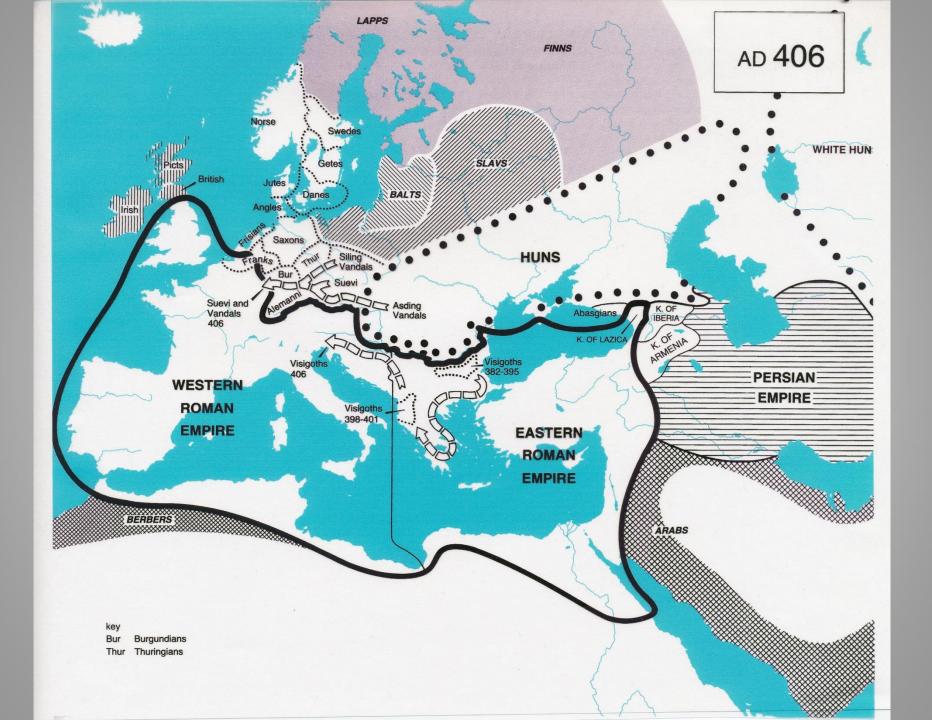


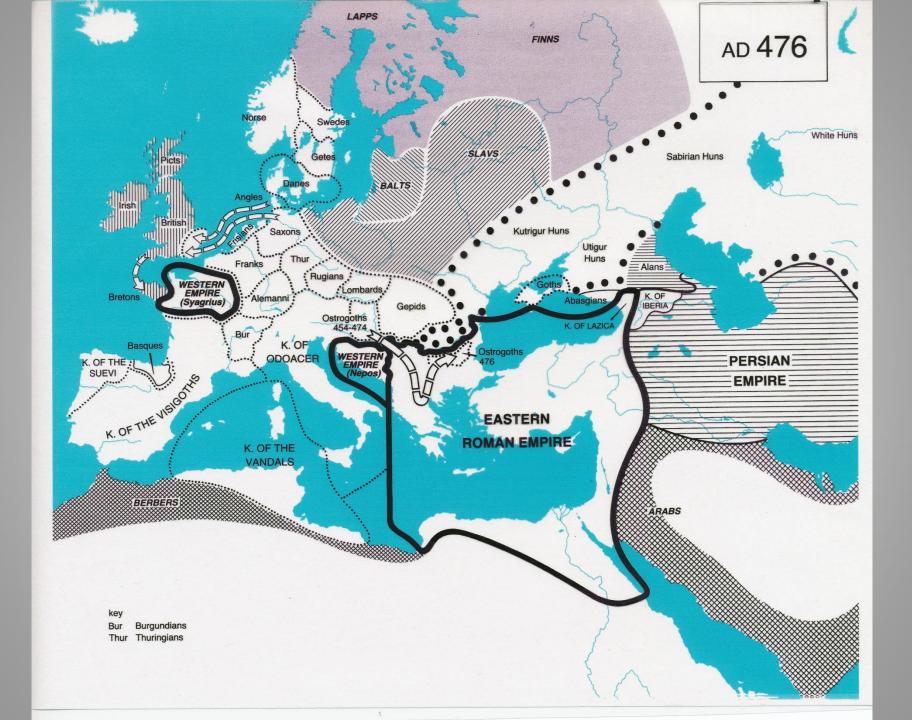


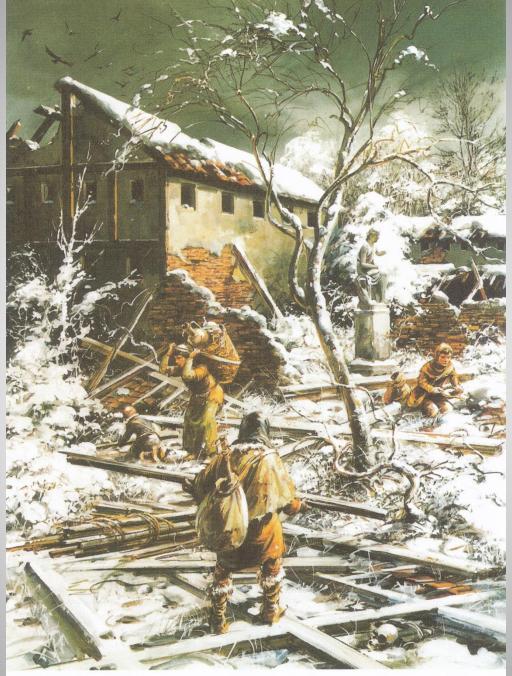




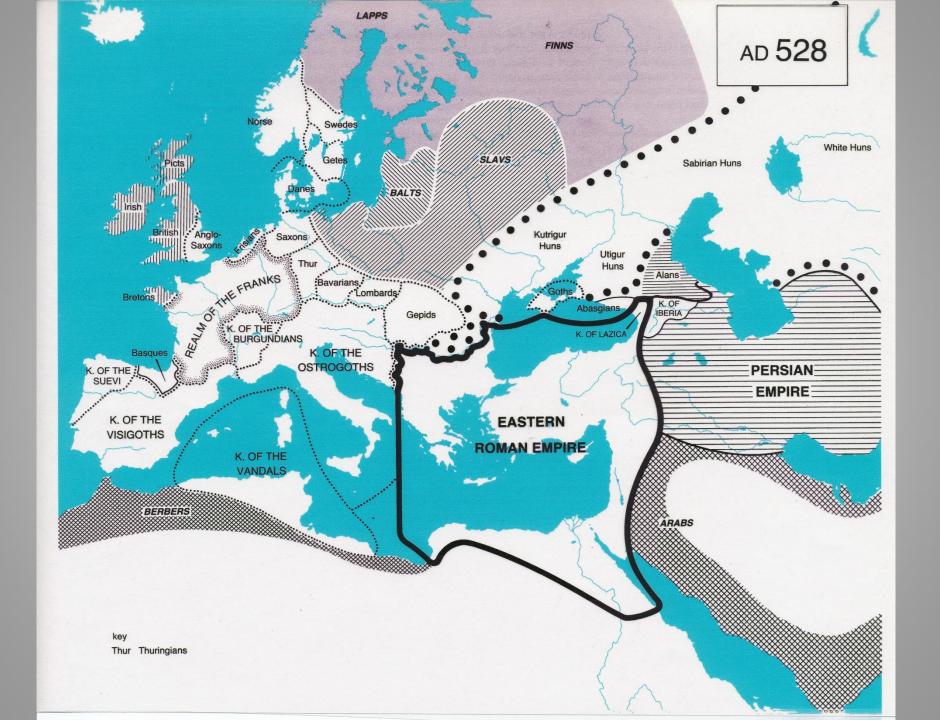


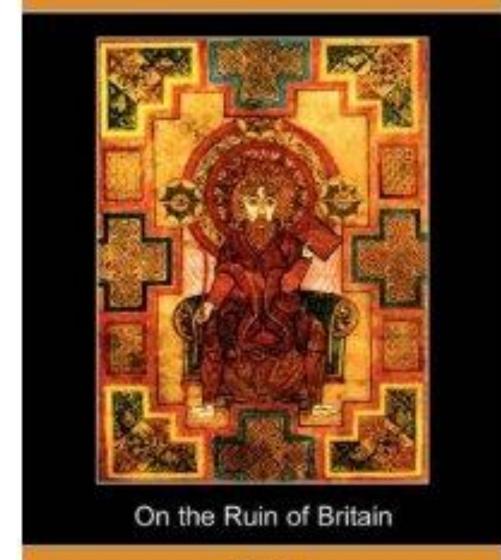






58. Post-Roman scavengers in the derelict Rockbourne villa. The painting (based on the excavations) shows the scene before the man in the foreground was killed by the falling masonry. (Michael Codd and Hampshire County Council)

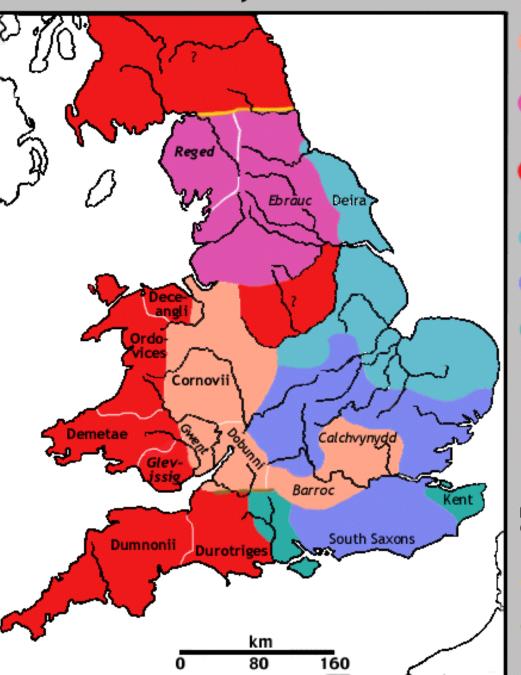




Gildas



Britannia, A.D. 530



- British realms under civilian government
- British realms under military government
- British realms under royal government
- Anglian settlement
- Saxon settlement
- Jutish settlement

Demetae - Roman name attested in C 5th or 6th

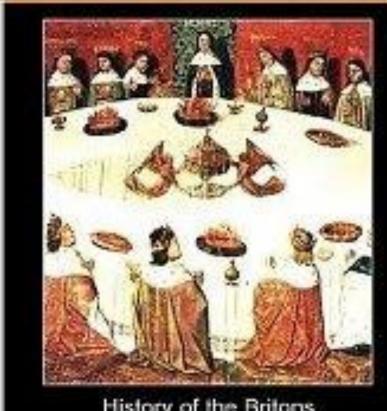
Reged - Brittonic name attested quite early

Barroc - Brittonic name attested only late

Deira - modern name of early Germanic kingdom

Hadrian's Wall

— The Wansdyke



History of the Britons (Historia Brittonum)

Nonnius



DXFORD MEDIEVAL TEXTS

General Editors

D. R. GREENWAY

B.F. HARVEY

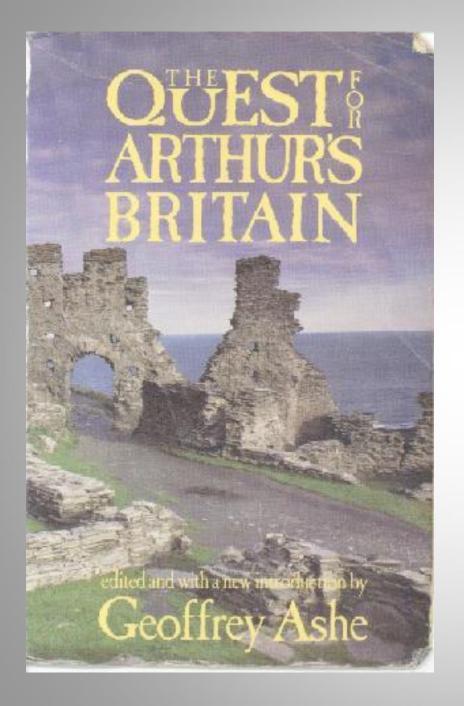
M. LAPIDOE

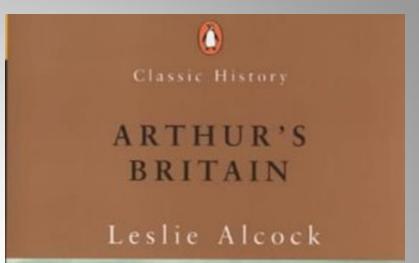
BEDE

OF THE ENGLISH PEOPLE

> BERTRAM COLGRAVE and R. A. B. MYNORS







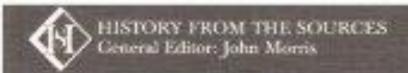


THE AGE OF ARTHUR

A HISTORY OF THE BRITISH ISLES FROM 350 TO 650



JOHN MORRIS



ARTHURIAN PERIOD SOURCES



ARTHURIAN SOURCES, VOL. 7
GILDAS

The Roin of Britain and other documents

PHILLIMORE

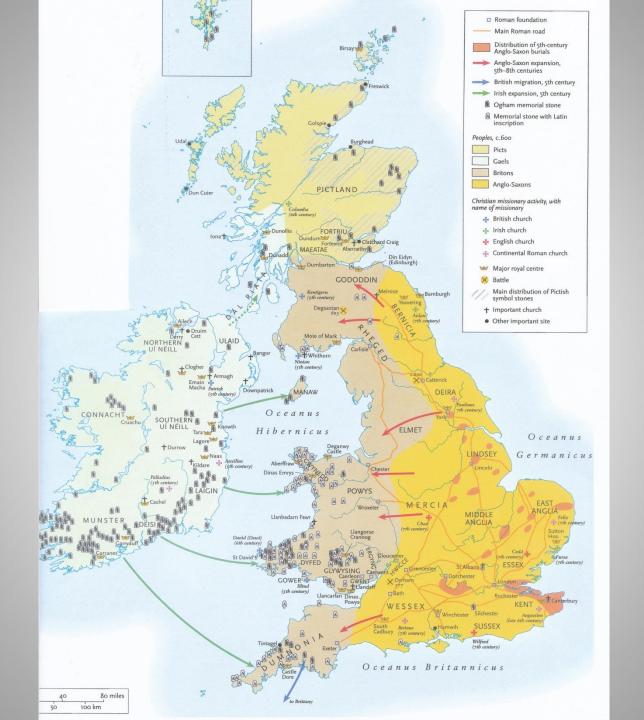








4 The first Germanic settlers in Britain were probably mercenaries in Roman service. In the early 5th century the last Roman legions left Britain and the numbers of barbarian incomers increased (map above). According to the Anglo-Saxon Chronicle, the Anglo-Saxons set up their own kingdoms from about the middle of the 5th century, establishing control of most of modern England by about 650.





DXFORD MEDIEVAL TEXTS

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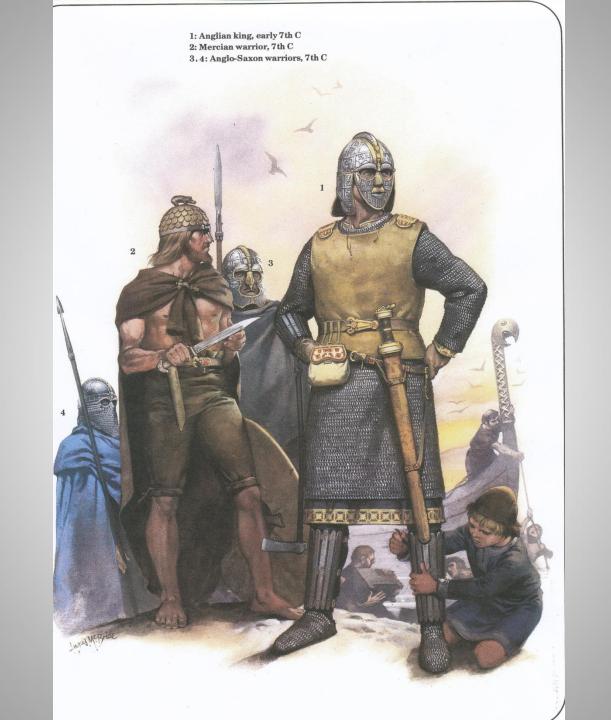
BEDE

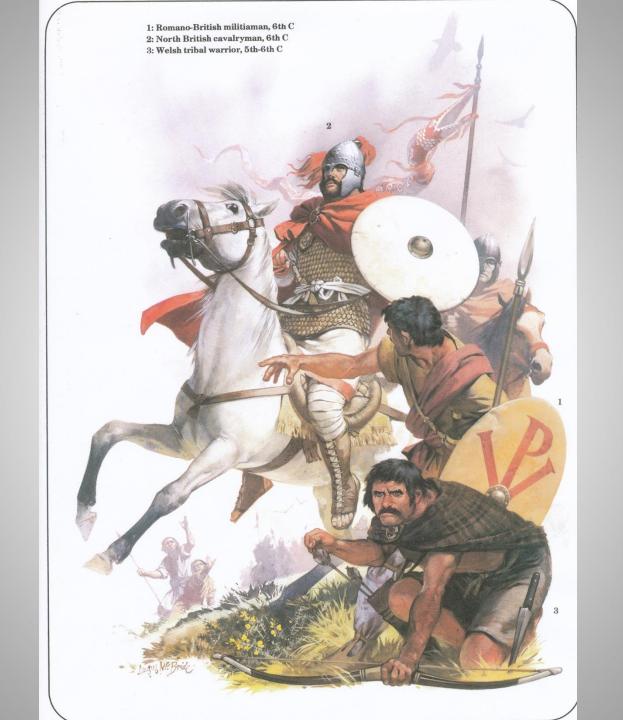
OF THE ENGLISH PEOPLE

> BERTRAM COLGRAVE and R. A. B. MYNORS



Key fortified sites in 'Arthurian' Britain Lindisfarne Bamburgh High Rochester Birdoswald Castell Degannwy Dinas Emrys Dee Garn Baduan GWYNEDD EAST ANGLIA MERCIA DYFED GWENT WESSEX St Albans Colchester Gloucester ESSEX Cirencester • Caerlon . Dinas Powys London Cadbury-Congresbury KENT Old Sarum South Winchester SUSSEX DUMNONIA • Chun 50 miles 100km







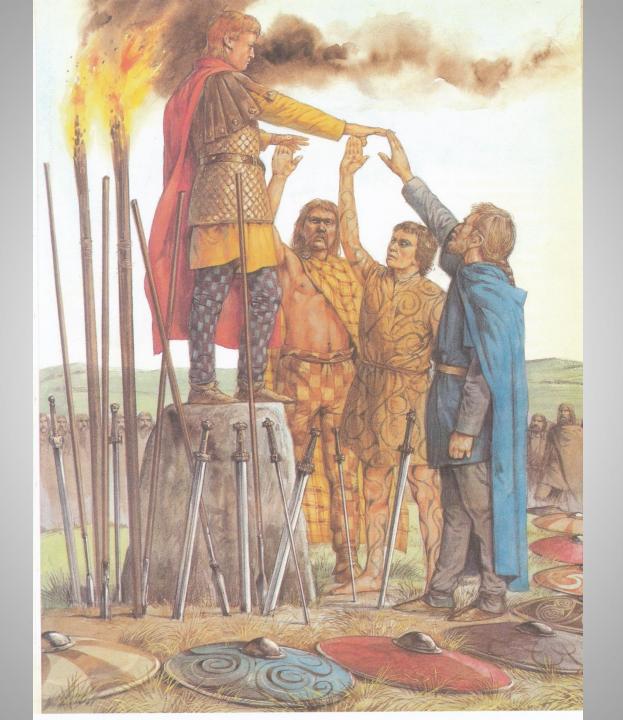
turian Romano-British landlord clashes with a Saxon raider on the outskirts of Bath, Britain, in the late fifth century.

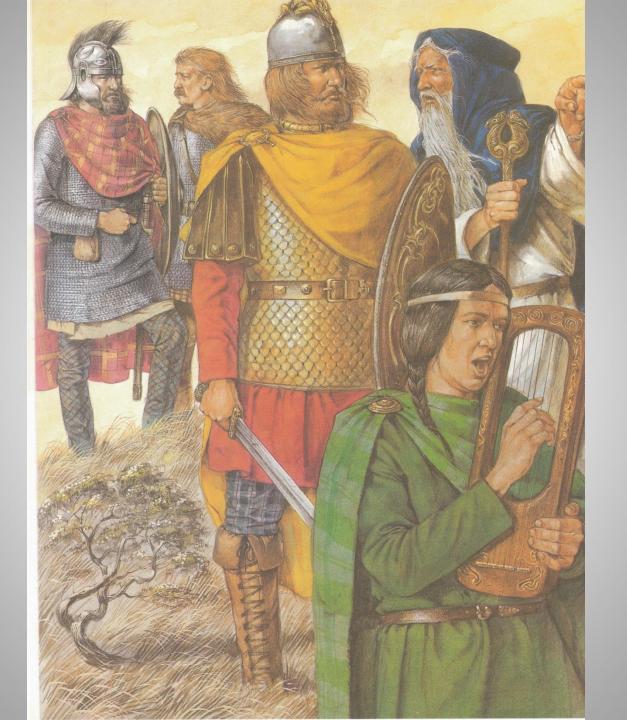


Ills. 165, 166. A dark-age warrior as he might have looked when prepared for battle. The helmet is an iron frame with a brown leather cap' inside. The leather cuirass is based on an interpretation of the finds at Sutton Hoo. The shield is based on late Roman examples. The white background is referred to in an early Welsh source and the cross might reasonably be expected on a Christian warrior's shield. The breeches are of brown leather worn over plain linen trousers tucked into brown leather boots. The spear has a polished iron head on a wooden shaft. The sword is of the Roman long-bladed 'spatha' type, which was more effective for slashing than for stabbing. The imperial-red cloak is of wool. *Ill.* 165 is a reconstruction of the brooch from the lead die found at Dinas Powys (Ills. 85, 86). It is of the kind that might have been used for fastening the cloak.









m nut o igneo fecundo modo mmonce que draginta dieb; e adraginta noctib; iciuna me rerao modo fimilet fuer ecare centu un oma annif quarco modo fepulchiu illi'ne mo fere 5; mocculco humat i nemme fer ente-quindea annif meapetuicace mutera mo quinco dono ab amacheo feo epifeopo fubrogac occungentory & guing; annori. inhibernia parcame. & efaut exigebac ampli'loqui de feo parnero fed camen p covendio fermonif uolui bremare. nillo compore faxonef mudlefechane m mulacudine & erefectant intracedinilit. Dorano due henguto ocche fili a cranti me de finitiali parce brierannie ad rec nu cantoru . de polo orci regel cantor . une archur puonabae conera illos. millif dieb; cu regib; bricconit fi ipfe duv ente belloru Primi bella fur motha flum . nuf quod dicie ofem fedin & cett & apru councu fay alud flumen quod dicie dubolafige mregione limiti Sexu bellum fup flumen quod woal & baffar Severmu fut bell i milua celidonifide car cort celidon. Occanum for bella meastello gumn on Inquo archur porcaut imagine See make precue urround fur Trume ror fuof epagam nerfit in fuga in illo die a ceder magna fint fup illor purcucan da mithuxpi &purcut fee orakie inromit geniencifei? Nonii bella gella murbe legionis Decimi gene bella intere fluming quad nocie tubruit Indecunii faccii bellu mmonte gui dicie doned Duo decimi fure bellu inmonce badoni! inquo corruer inuno die nocinci fexal omed um de uno impecti archur.

The first battle was at the mouth of the river called Glein.

The second, the third, the fourth and the fifth were on another river, called the Dubglas, which is in the country of Linnuis.

The sixth battle was on the river called Bassas.

The seventh battle was in the Caledonian Wood, that is, Cat Coit Celidon.

The eighth battle was at Guinnion fort, and in it Arthur carried the image of the holy Mary, the everlasting virgin, on his shoulder, and the heathen were put to flight that day, and there was great slaughter upon them, through the power of Our Lord Jesus Christ and the power of the Holy Virgin Mary, his mother.

The ninth battle was fought in the City of the Legion.

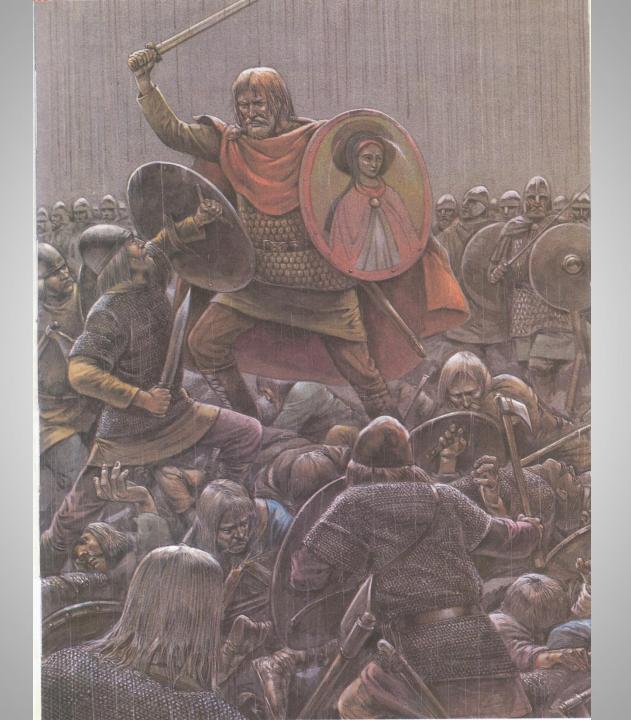
The tenth battle was fought on the bank of the river called Tribruit.

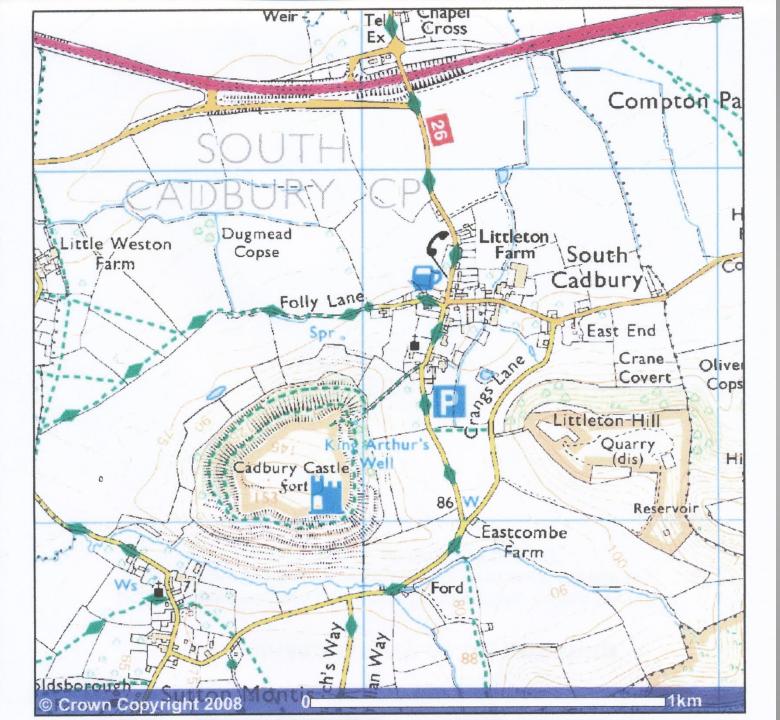
The eleventh battle was on the hill called Agned [some manuscripts say Breguoin]..

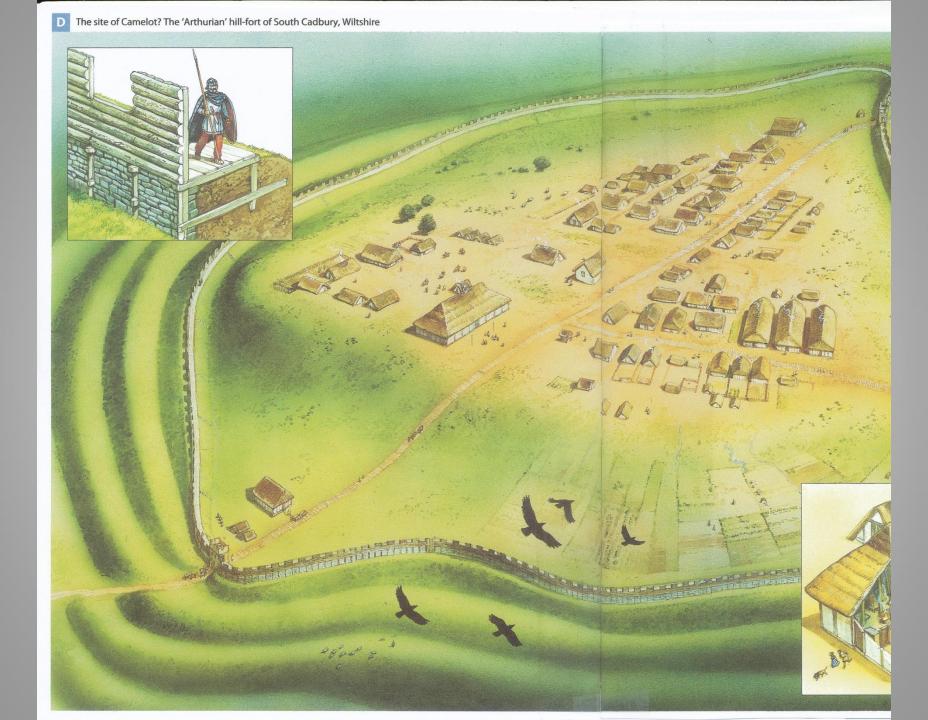
The twelfth battle was on Badon hill and in it nine hundred and sixty men fell in one day, from a single charge of Arthur's, and no one laid them low save he alone, and he was victorious in all his campaigns.

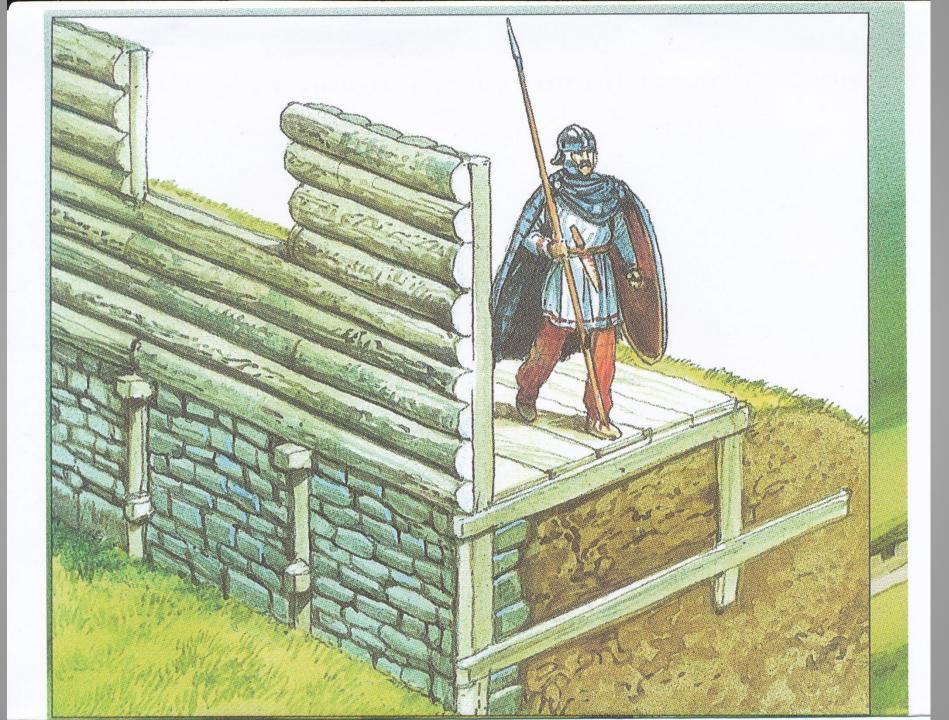


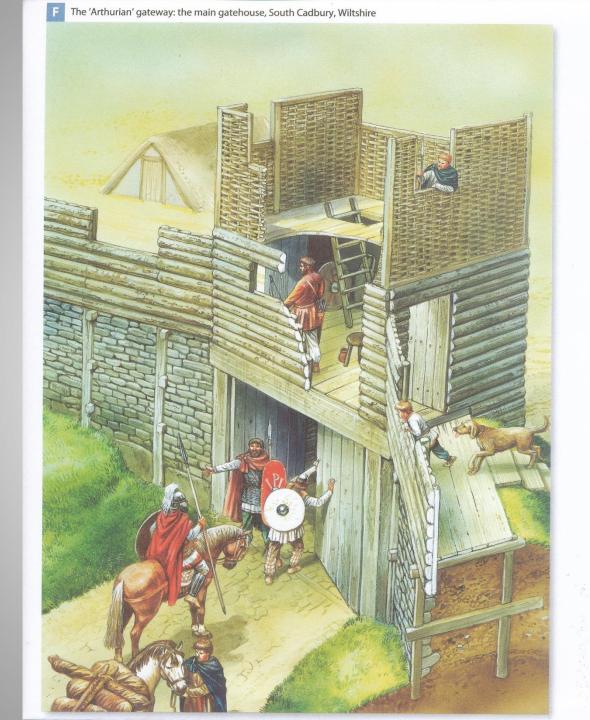
Map 2. Possible locations for Arthur's battles.

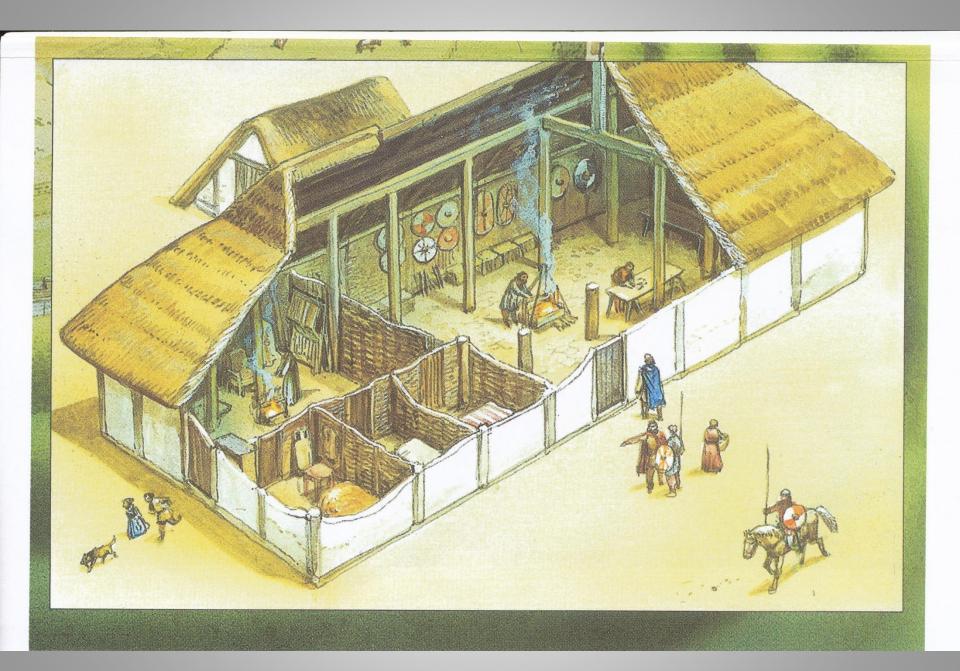


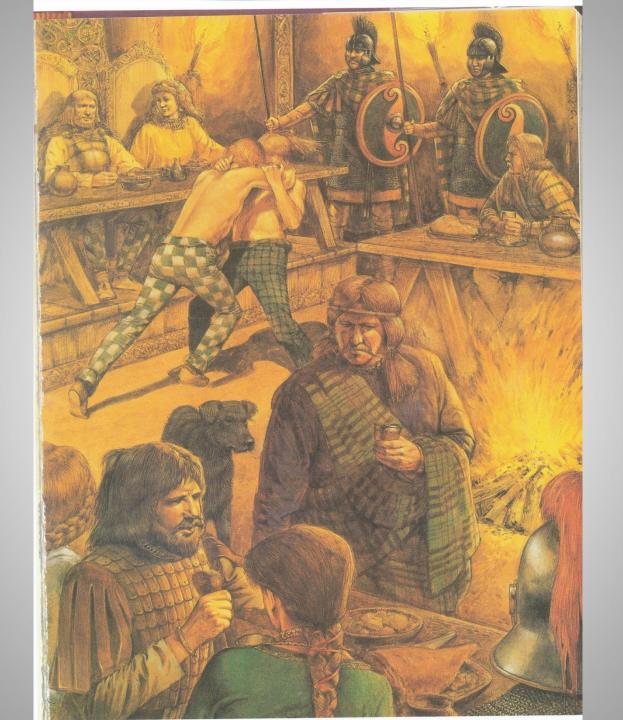






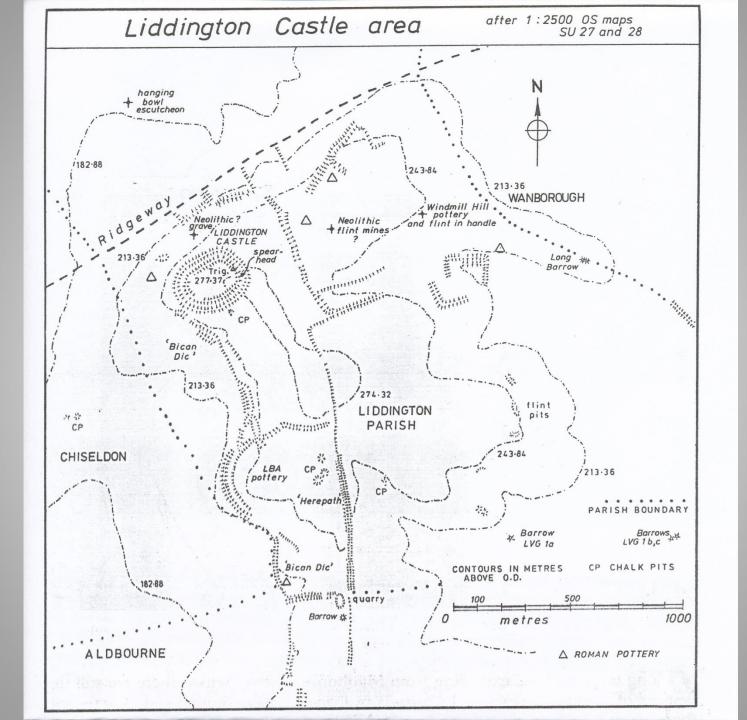


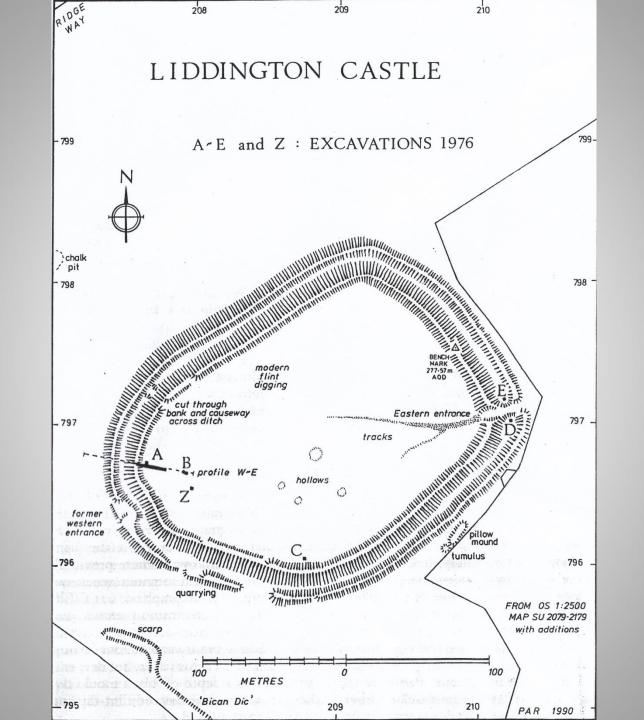






Map 2. Possible locations for Arthur's battles.





Liddington Castle and the Battle of Badon: Excavations and Research 1976

By Susan Hirst and Philip Rahtz
with contributions by Emma Ashton, Richard Bradley, Hugh Carter,
J. D. R. Davies, Julie Gardiner, Jenny Stevens, and Robin Taylor

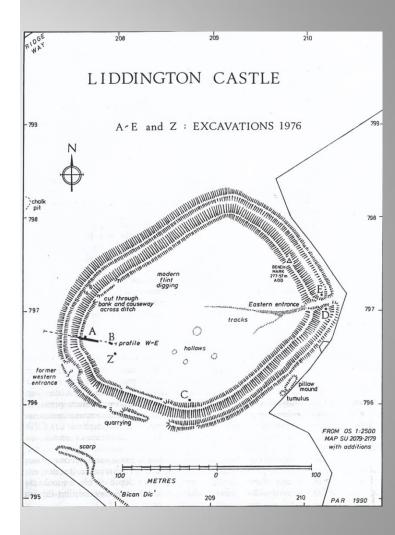
Small-scale excavations in 1976 demonstrated that the hillfort of Liddington Castle was first defended in the Late Bronze Age/Earliest Iron Age, though there had been earlier use of the hilltop. The initial defences were of timber and turf, later enlarged to a more massive dump rampart; there was evidence of at least two or three phases in these works. In the interior of the fort, a shaft of uncertain date was located, and a small pit or emplacement of the Early or Middle Iron Age. Test pits in the entrance area suggested a possible refurbishment. Finds include a useful group of pottery of the seventh-fifth centuries B.C., a group of probably associated flints, iron and copper alloy objects, human and animal bone, and mollusca. There were also a few Roman and later sherds; the discovery of the former was germane to the principal aim of the excavation, to test the hypothesis that the site might be identified as that of the Battle of Mount Badon. In pursuance of this aim, the report includes an extensive discussion of the hill and its area, the debate on the nature and location of Badon, and a theoretical account of the extent to which archaeology can be expected to throw light on the dark age 'history' of Liddington.

INTRODUCTION

In 1975, Mrs Betty Buchanan, of Texas, offered to sponsor an excavation at Liddington Castle. Her studies at the University of Lamar had suggested to her that the hillfort was a strong candidate for the battle or siege of Mount Badon. While it was realized that this question was one which could not be positively answered by archaeology, it was felt that it might be possible at least to show if there was any evidence for occupation or re-fortification of the site in Roman or later centuries: a topic with which Philip Rahtz and Susan Hirst were at that time especially concerned. An excavation was organized, with Mr and Mrs Buchanan and Lamar University as cosponsors with the University of Birmingham (School of History).

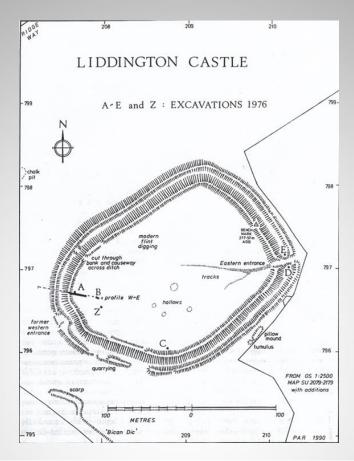
Prior to the excavation, which took place during three weeks of August 1976, at a cost (including post-excavation) of c. £1,600, Hirst wrote an extended essay on the topographical, historical, and archaeological background to both Liddington Castle and the concept of Mount Badon, which forms the first part of this report, with additions by Rahtz.

Inevitably, most of the data recovered were prehistoric, and of considerable interest. The delay in the preparation of this report has been occasioned by the problems of

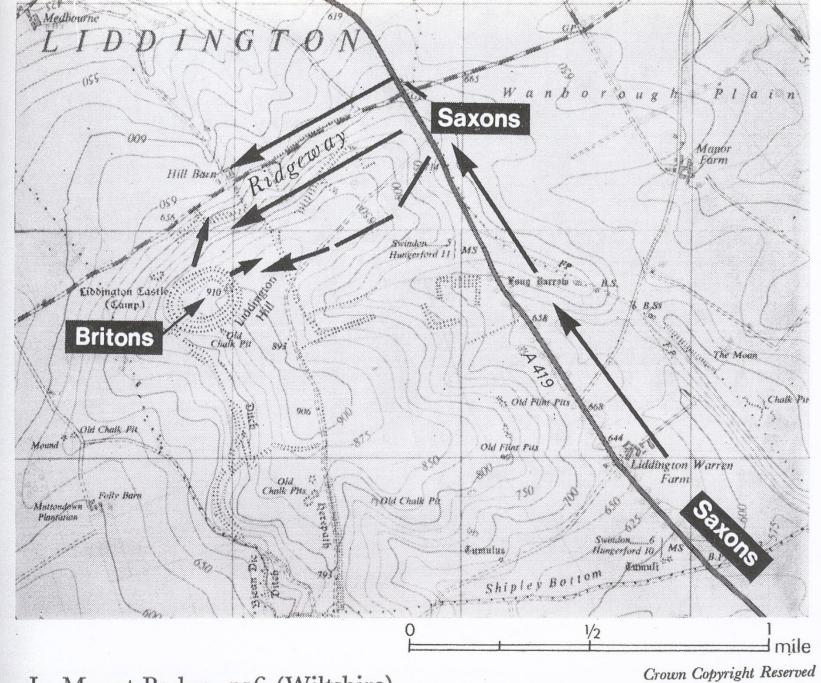


58 (Right) Liddington Castle, Berkshire, an Iron Age hillfort not far from Swindon. It has been claimed as the site of the battle of Mons Badonicus, where Arthur defeated the Anglo-Saxons. Excavation in 1976 showed refurbishing of the rampart in the late Roman or post-Roman period. The picture shows a section across the rampart in the south-west corner of the fort, looking west





To conclude, while the results of the work did nothing to support the hopes of the sponsors, they are of considerable interest for prehistoric archaeology, especially considering the limited resources and expenditure incurred; and the work has provided an opportunity to put all the archaeological and other evidence together into a discrete package, and to generate yet another written contribution to the problem of *Mons Badonicus*.



I Mount Badon, 516 (Wiltshire)

