

Nibbles

Mixed Pitted Olives ✓

£2.25

Warm Ciabatta with Olive Oil & Balsamic ✓

£2.50

Smoked Flavour Mixed Nuts ✓

£1.50

Piquillo Peppers Stuffed with Feta Cheese ✓

£1.95

Warm Parsnip Crisps with Chives Sour Cream ✓

£1.95

Mini Sausage Rolls

£2.50

Ideal to Share

Baked Camembert with Garlic and Rosemary, served with Chutneys, Pickles & Bread ✓

£11.95

Charcuterie Platter: Parma Ham, Salami, Chorizo, Mini Pork Pie, Pesto, Mozzarella, Piquillo Peppers, Pickles, Chutneys & Bread

£11.50

Seafood Platter: Selection of Smoked Salmon, Whitebait, Crevettes, Filo Prawns, Crab Beignets, Piquillo Peppers, Aioli, Pickles & Bread

£12.50

Starters

Homemade Soup of the Day served with Crusty Bread ✓

£5.95

Crab and Prawn Linguini served with Chili, Lime, Coriander and Crayfish Bisque

£6.95

Crispy Battered Whitebait with Salad, Aioli and Lemon

£5.50

Local Goat Cheese in Crispy Filo Pastry, Beetroots, Roquito Peppers, Cherry Tomatoes, Croutons and Salad

£5.95

Homemade Terrine of the Day served with Salad, Chutney and Crostinis

£5.95

Slow Braised Pig Cheek in Cider served with Black Pudding and Apple Salad, Wild Mushrooms and Lardons

£5.95

Sautéed Wild Mushrooms on Sourdough Toast with Salad, Bacon and Chive Cream

£5.50

Mains

From the Grill

All of our Meats are sourced from Ruby and White Butchers

Our Beef is Sourced from a small number of West Country Farms specialising in the Ruby Red Devon

Our Grass Fed Lamb, is Sourced from Home Farm in Upper Wraxall and use Texel Cross Breed

Our Pork is Sourced Farm Orchard Farm in the Quantock Hills, and use Gloucester Old Spot Breed

8oz Sirloin Steak	£22.50
10oz Rump Steak	£19.95
10oz Gammon	£12.95
8oz Ribeye Steak	£22.50

All Served with Chunky Chips or Skinny Fries, Salad, Mushroom, Tomato & Onion Rings

Add Peppercorn Sauce, Blue Cheese Sauce, Mushroom Sauce or Béarnaise for £1.50 each

A la Carte

Pan Seared Chicken Suprême, Chorizo Stuffed Leg, Sautéed Potatoes with Onion and Chorizo, Buttered Leeks and Chards, Parmesan Spinach, Roasted Cherry Tomatoes, Baby Carrots and Red

Wine Jus

£13.95

Duo of Texel Lamb: Roasted Rack, Confit Shoulder, Dauphinoise Potato, Roasted Carrots, Baby Leeks, Lentils, Squash and Baby Onion Jus

£16.95

Taste of Old Spot: Pancetta Wrapped Loin, Slow Cooked Pork Belly, Black Pudding and Apple Bonbon, Apple Gel, Baby Vegetables, Paprika and Sage Potato Puffs and Mustard Sauce

£15.50


Pan Roasted Duck Breast, Pomme Purée, Ratatouille, Roasted Peach, Greens, Lardons and Red

Wine Jus

£14.95

Catch of the Day: Please ask your Server for Today's Catch

£ Market Price

Vegetarian Option: Please ask a member of Staff 

£12.95

If you suffer from any dietary or allergen problems, then please make a member of staff aware and we will be happy to talk you through the menu or discuss with the chef any alternatives