



Food Allergies & Intolerances: Before ordering your food, please speak to a member of staff if you have any food allergies or intolerance.

ON THE SIDE

Mixed Leaf Salad (V) £3

Skin on Fries (VE) £3

Spring Vegetables (V) £3*

Artisan Breads (V) £4

Marinated Olives (VE) £3

Peppercorn Sauce £3

V – Vegetarian

VE – Vegan

GF – Gluten Free

STARTERS

Chef's Homemade Soup of the Day (VE, GF) £6.50

Artisan bread roll & butter (V)

Ham Hock & Tarragon Terrine £7.50

Charred sourdough, piccalilli

Deep Fried Salt & Pepper Calamari £7.50

Garlic mayonnaise, lemon & rocket salad

Textures of Beetroot (V, GF) £7.50

Goat's cheese, candied walnuts, wild rocket

Mussels £9.00

Garlic, cream & cider sauce, bread roll

Twice-Baked Three-Cheese Soufflé (V) £8.50

Red onion marmalade, sourdough bread

Cured Meat Selection £8.00

Pickled onion, spiced tomato chutney, sourdough

MAIN COURSE'S

Homemade Beef Burger £13.50

Onion, beef tomato, gem lettuce, smoked bacon & Monterey Jack cheese (or blue cheese) in a toasted brioche bun, skin on fries & spiced tomato chutney

Vegan Burger (VE) £12.00

Chickpea & roasted pepper patty, beef tomato, vegan cheese in a toasted bun with skin on fries & a spiced tomato chutney

Mussels & Fries £15.50

Garlic, cream & cider sauce, bread roll, skin on fries

Roasted Filet of Salmon (GF) £16.50

Tender stem broccoli, lemon mashed potato, chive cream butter sauce

Catch of the Day (GF) (ask server for price)

Skin on fries, side salad, chunky tartare sauce

Slow-Roasted Pork Belly (GF) £18.00

Char-grilled bok-choy, turned potatoes, five spice apple puree

Gnocchi (V) £13.00

Cream sauce, wild mushrooms, kale & pine nuts

Cheese Ploughman's (V) £14.00

Wookey hole Cheddar, Artisan bread, apple, celery, pickled onions, sweet pickle, piccalilli

STEAK'S

Peppered Châteaubriand (GF) £60.00 for 2 sharing

Large shell on prawns, onion loaf, sauteed spinach & wild mushrooms, chunky chips, Jack Daniels Sauce

28 Day Aged 10oz Sirloin (GF) £22.00

Herb butter, roasted cherry tomatoes, sautéed wild mushrooms & spinach, watercress, chunky chips, brandy & peppercorn sauce

7oz Char-grilled Fillet (GF) £30.00

Herb butter, roasted cherry tomatoes, sautéed wild mushrooms & spinach, watercress, chunky chips, brandy & peppercorn sauce

SALADS

Sauteed Scallops (GF) £14.00

Chorizo, pea shoots

Whole Cracked Crab (ask server for price)

Lemon mayonnaise, artisan bread

Chicken Caesar £14.00

Quinoa (VE) £14.00

Roasted vegetables, toasted walnuts, pomegranate seeds

During Your Visit

To reopen our doors we must follow Government Guidelines. These include enforcing social distancing (2 metres; OR 1 metre plus when 2 is not possible. There will be clear signage throughout the premises) and limiting face to face communication. Below is our premises guidelines that must be adhered to during your visit. We kindly request your understanding and patience during this difficult time, this is as new to us as it is to us.

- ALL members of your party must either use the NHS covid-19 track & trace app OR provide contact details.
- The rule of six must be adhered to.
- Table service will be provided for all food & drink orders.
- Children must not attend the bar. Unless they are being supervised to use the toilets, they must remain seated at all times.
- Disposable menus will be provided by staff.
- You must remain seated at your table and must not wander around.
- Please place empty glasses and plates to one end of your table to be cleared by a member of staff.
- Empty glasses & plates must not be brought to the bar.
- Food & drinks must be paid for as you go for outside
- Social distancing must be practiced at all times, including in the toilets.
- Anybody found to be compromising the safety of other customers or staff members will be asked to leave the premises.