



## Starters

- Spiced butternut squash soup, breads, salt & pepper butter, cream, herb oil (VEA) £9  
Burrata & smoked salmon on focaccia, cherry tomatoes, capers, lemon, herb oil (GFA) £11  
Chicken liver pate, chutney, hazelnut crumb, toast, dressed salad £10  
Tomato & basil bruschetta, Greek salad, balsamic dressing, herb oil (GFA, VEA) £11  
Chilli beef or halloumi, Asian slaw, cashews, crispy rice noodles (V, GF, DFA) £11/£19

## Mains

- Local Somerset ham, two fried eggs, thick cut chips, salad (GF, DF) £19  
Cider battered fish, triple cooked chips, mushy peas, tartare sauce (GF, DF) £19.50  
Sweet chilli Bang Bang; *chicken or halloumi*, egg noodle stir-fry, beansprouts, soy sauce (DFA, V) £23  
Katsu curry, jasmine rice, edamame beans, pickled red onion & chilli; *chicken or vegan seitan* (DFA, VEA) £23  
Rigatoni, creamy Tuscan sauce, sun dried tomatoes, garlic, spinach, parmesan; *chicken or vegan seitan* £24  
Pork meatballs, linguini, chilli, parsley & roasted tomato sauce, rocket, parmesan (DFA) £22  
Southern fried chicken burger, aioli, hash brown, onion, lettuce, tomato, fries, coleslaw (GFA, DFA) £19  
Mushroom & black bean Cajun burger, sweet chilli mayo, pickled onion, mozzarella, onion rings, lettuce, tomato, coleslaw, fries (GFA, VEA) £19  
Charcoal grilled beef burger, bacon, cheese, gherkin, tomato, onion, lettuce, relish, fries, coleslaw (GFA, DFA) £19  
10oz sirloin, roasted tomato, field mushroom, triple cooked chips, salad (GF, DFA) £36  
Add peppercorn or blue cheese sauce £4

## Sandwiches

*Sandwiches are served with triple cooked chips & salad. Available on ciabatta, white, brown or gluten free bread*

- Bacon, lettuce, tomato, mayonnaise (GFA) £13  
Battered fish fingers, iceberg lettuce, tartare (GFA, DFA) £14  
Prawn cocktail, Marie Rose sauce, iceberg lettuce (GFA, DFA) £13  
Roasted Mediterranean vegetables, halloumi, hummus (DFA, VEA) £13  
Roast beef, horseradish mayonnaise, rocket (GFA, DFA) £14

## Sides

- Chunky chips or fries – dressed salad- garlic bread – sweet potato fries £5  
Katsu curry sauce £4.50  
Cider battered onion rings (GF) £6  
Bread & olives with oil & balsamic £7  
Cheesy chips or cheesy fries – cheesy garlic bread – seasonal greens £6

*Please inform a member of the team if you have any allergies before placing your order*

*(V–Vegetarian) (GF–Gluten free) (GFA–Can be made gluten free) (DF–Dairy free) (DFA – Can be made dairy free) (VE – Vegan)*



## Dessert Menu

Passionfruit cheesecake, chocolate shard, clotted cream ice cream £11

Pear & apple crumble, almond topping, vanilla custard £11

Sticky toffee pudding, hot fudge sauce, candied walnuts, salted caramel cream ice cream (GFA) £10

Chocolate brownie, chocolate & almond crumb, strawberry ice cream (GFA) £10

Strawberry & cream baked Alaska £11

Selection of ice creams or sorbets £6

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Gluten Free (gfa) Gluten Free option available (vg) vegan (vga) Vegan option available.*

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### Liqueur Coffee - £7.95

Irish	- Jameson's
Parisienne	- Courvoisier
Calypso	- Tia Maria
Gaelic	- Famous Grouse
Seville	- Cointreau
Baileys Latte	
Baileys Hot chocolate	

### Coffee / Tea

Americano	£3.45
Flat White	£3.70
Café Latte	£3.95
Cappuccino	£3.95
Espresso	£2.75/£3.45
Hot Chocolate	£4.45
English Breakfast Tea	£3
Specialty/Herbal Tea	£3.25

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### Digestifs

Chateau Lavignac Sauternes	125ml	£8.95
Cockburn's Port	50ml	£4.85
Taylors LBV Port	50ml	£6.95
Fonseca Vintage Port	50ml	£7.95
Warre's Port	50ml	£7.95
Harvey's Bristol Cream	50ml	£3.60
Harvey's Amontillado	50ml	£3.60
Rubis Chocolate Wine	50ml	£5.95
Frangelico	50ml	£3.95

### Single Malt Whiskey 25ml

Glenfiddich	£6.60
Laphroaig	£6.60
Isle of Jura	£6.60
Talisker	£6.30
Glenmorangie	£6.30
Glenlivet	£6.60

### Cognac 25ml

Martell	£3.95
Courvoisier	£4.10
Remy Martin VSOP	£4.90
Janneau VSOP	£4.65