



Starters

Wild garlic & potato soup, breads *(V, DFEA, GFA)* £8

Crispy chilli beef or halloumi, Asian slaw, cashews, crispy rice noodles *(V, GF, DFEA)* £9/£18

Chicken liver parfait, toasted bagel, pickles, red onion marmalade *(GFA)* £9

Cave aged Cheddar mushrooms & asparagus on toast, rocket & parmesan *(GFA)* £9

King prawn & crispy squid on flatbread, tomato, parsley & garlic *(GFA)* £11

Sharing camembert, warm ciabatta, olives, pickles *(GFA)* £18

Mains

Local Somerset ham, eggs, triple cooked chips, mixed leaf salad *(GF, DF)* £17

Cider battered fish, triple cooked chips, mushy peas, tartare sauce *(GF, DF)* £18

Chicken & ham pie, Cheddar mash, carrot & swede puree, asparagus, chicken gravy £22

Crispy bean burger, battered mozzarella, chutney, lettuce, tomato, onion, fries & coleslaw *(VEA, DFEA)* £17

Southern fried chicken burger, hash brown, aioli, tomato, onion, lettuce, fries & coleslaw *(GFA, DF)* £17

Grilled beef burger, bourbon beef, gherkin, tomato, onion, lettuce, relish, fries & coleslaw *(GFA, DF)* £17

Sweet potato, chickpea & spinach curry, onion bhaji, jasmine rice, poppadom *(GF, DF, VE)* £19

Massaman curry, potato, onion, peanuts, rice, prawn crackers; *Chicken, prawn or crispy beef* *(GF, DF)* £20

Pan roasted duck breast, duck leg spring roll, pak choi, sweet chilli & pineapple salsa £22

Pan roasted salmon, St. Austell Mussels in garlic cream sauce, fries, samphire, green beans *(GF, DFEA)* £23

Dry aged 10oz ribeye steak, roasted tomato, field mushroom, triple cooked chips, salad *(GF, DFEA)* £35

Add peppercorn or blue cheese sauce £3

Sides

Chunky chips or fries – Dressed salad – Garlic bread £4

Cheesy chips or cheesy fries – Cheesy garlic bread – Seasonal vegetables £5

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) (VEA - Can be made vegan)



Dessert Menu

Raspberry & blueberry Eton mess £9

Black forest chocolate mousse, shortbread, brownie, cherry ice cream £9

Warm Bakewell tart, raspberry gel, clotted cream ice cream £9

Hot cross bun cheesecake, easter biscuit, blackberry ice cream, honeycomb £9

Chocolate brownie, chocolate crumb, dark cherry ice cream (GEA, V) £9

Sticky toffee pudding, hot fudge sauce, candied walnuts, clotted cream ice cream (GE, V) £9

Selection of local somerset cheeses, chutney, grapes, pickles, crackers (GEA) £13

Somerset brie, Draycott blue, Cave aged cheddar

Selection of ice creams or sorbets £6

*Please inform a member of the team if you have any allergies before placing your order.
Gluten Free (gfa) Gluten Free option available (vg) vegan (vgac) Vegan option available.*

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

Digestifs

Chateau Lavignac Sauternes	125ml	£8.95
Cockburns Port	50ml	£4.65
Taylor's LBV Port	50ml	£6.95
Fonseca Vintage Port	50ml	£7.95
Harvey's Bristol Cream	50ml	£3.30
Harvey's Amontillado	50ml	£3.30
Rubis Chocolate wine	50ml	£5.95
Frangelico	50ml	£3.95

Single Malt Whisky

	25ml
Glenfiddich	£6.30
Laphroaig	£6.30
Isle of Jura	£6.30
Talisker	£6.30
Glenmorangie	£6.30
Glenlivet	£6.30

Cognac 25ml

Martell	£3.65
Courvoisier	£4.10
Remy Martin VSOP	£4.90
Janneau VSOP	£4.65