



Starters

French onion soup, Cheddar crouton, bread (GF, DFA, V) £7

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

Authentic Indonesian chicken satay skewers, Asian slaw, peanut dip (GF/DF) £9

Creamy wild mushrooms & cave aged Cheddar on butter crumpet, kale & hazelnut pesto, truffle arancini (V, GFA) £9

St. Austell mussels in garlic cream sauce, fries (DFA) £9/£18

Main Courses

Cider battered fish, thick cut chips, mushy peas, tartare sauce (GF, DF) £17

Steak & mushroom pie, thick cut chips, greens, red wine gravy £19

Trio of pork, tenderloin, belly, ham hock croquettes, thyme mash, carrot and swede puree, sticky red cabbage, cider jus (GF, DF) £25

Pan roasted chicken breast, pork & leek sausage, dauphinoise, mushroom, bacon & pea fricassee (GF) £22

Roast squash, charred corn and beetroot risotto, melted cave aged Cheddar, tortilla shards, rocket (GFA, DFA, VEA, V) £18

Authentic Thai green curry, peanuts, prawn crackers, rice, *crispy beef* or *bbq chicken* £20 - *tempura broccoli & poppadom* (GF, DF) £19

Pan fried seabass, St Austell mussels in garlic cream sauce, samphire, fries (GF, DFA) £22

King prawn & chorizo linguine, tomato, chili garlic, rocket & parmesan (GFA, DFA) £19

Himalayan dry aged 8oz sirloin steak, roasted tomato, field mushroom, thick cut chips, salad (GF, DFA) £28

Add peppercorn or blue cheese sauce £3

Burgers

Charcoal grilled beef burger, bourbon beef, gherkin, tomato, onion, lettuce, relish, fries, coleslaw (GFA, DFA) £17

Buttermilk chicken burger, chicken mayo, hash brown, tomato, onion, lettuce, fries, chicken gravy, coleslaw (GFA, DFA) £17

Sweet potato, courgette & onion bhaji burger, chutney, poppadom, tomato, onion, lettuce, fries, coleslaw (GFA, VEA, V, DFA) £15

Add bacon or cheddar £1/halloumi £2.

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

Bakewell tart, vanilla ice cream, raspberry ice cream (GF) £8

Crème brulee, truffle, cookie, chocolate shard (GFA) £8

Chocolate brownie, berry gel, chocolate crumb, cherry sorbet (GFA) £8

Lemon and Ginger cheesecake, clotted cream ice cream £8

Sticky toffee pudding, hot fudge sauce, candied walnuts, caramel ice cream (GF, V) £8

Selection of West Country cheeses, biscuits, chutney (V, GFA) £12

Somerset brie, Draycott blue, Godminster

Selection of ice creams or sorbets £5

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Gluten Free (gfa) Gluten Free option available (vg) vegan (vga) 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	£2.95
Flat White	£3.20
Café Latte	£3.45
Cappuccino	£3.45
Espresso	£2.25 / £2.95
Hot Chocolate	£3.95
English Breakfast Tea	£2.50
Specialty/Herbal Tea	£2.75

Digestifs

Chateau Lavignac Sauternes	125ml	£8.95
Cockburns Port	50ml	£4.65
Taylors 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