

WHILE YOU WAIT

Mixed marinated olives with sun blushed tomatoes and feta - v £4.95

Rustic bread with selection of flavoured butters - £4.50

Homemade Scotch egg with sweet mustard ketchup - £4.95

Halloumi chips with sweet chilli and rocket - v £5.25

Chipolata sausages in a honey mustard glaze - £4.50

STARTERS AND SHARERS

Mackerel, chive and horseradish pâté with toasted bread - £6.95

Tiger prawns served with chargrilled chilli and a red pepper coulis - £8.50

Breaded hen's egg on potato with truffle oil cream, buttered spinach and topped with grilled chorizo - £7.50

Confit chicken, wild mushroom, leek and prosciutto terrine with spiced pears - £7.95

Homemade soup of the day with rustic bread - v £5.75

Aubergine, chickpea and sun-dried tomato hash with tomato chutney - vg £6.25

Baked Camembert with honey and rosemary served with rustic bread and roast garlic jam - v £12.50

Fish board of smoked salmon, tiger prawns, salt and pepper squid, beer battered fish goujons served with tartare sauce and grilled lemon - £17.50

MAINS

6oz Beef burger with spicy tomato chutney on a toasted buttermilk bap, lettuce, tomato, crunchy summer slaw and chips - £11.50

Add bacon, Cheddar, Stilton or Brie for £1.00 each

Fish of the day in a Wadworth 6X Gold beer batter served with chips, peas, lemon and tartare sauce - £12.95 / £8.50

10oz Dry aged rump steak with mushroom, grilled tomato, chips and dressed leaves - £19.95

Add peppercorn sauce, Stilton sauce or garlic butter for £2.00

Home-cooked honey glazed ham with free-range fried eggs, slow roasted tomato and chips - £11.50 / £7.95

Cod, tiger prawn, crab linguine in a chilli tomato sauce with parmesan dressed rocket - £14.95

West Country lamb rump with garlic and herb potatoes, fondant carrot, port and ginger jus - £20.95

Caesar salad of romaine lettuce, croutons, vegetarian cheese and free-range egg - v £10.50

Add chicken and bacon for £3.00

Ballotine of chicken filled with roasted red pepper, goat's cheese and spinach, wrapped in bacon served with garlic parmentier potatoes, seasonal greens and a pesto cream - £14.95

Mushroom and beetroot burger with lettuce, tomato, red onion and gherkin on a ciabatta bun, mayo and chips - vg £12.75

Vegetable fajitas - Cajun spiced and pan-seared onions, peppers, baby corn and mushrooms served with flour tortillas, guacamole, salsa, grated Cheddar and sour cream - v £10.50

Add chicken or steak for £4.00

Asian style sesame duck and squash salad with a honey, soy and ginger dressing - £11.50 / £7.25

GLUTEN FREE - SOME DISHES CAN BE MADE AVAILABLE AS GLUTEN FREE ASK US FOR MORE DETAILS AND PLEASE MENTION THIS WHEN ORDERING

(v) = vegetarian option (vg) = vegan option. All weights are approximate before cooking. All food is prepared in our kitchen where nuts, gluten and other allergens are present. Processes and training are in place to ensure that gluten-free meals on our gluten free menu are gluten-free. Our menu descriptions do not include all ingredients.

IF YOU HAVE A FOOD ALLERGY PLEASE LET US KNOW BEFORE ORDERING.

Full allergen information is available upon request. Fish dishes may contain small bones. We aim to support local farmers and growers from the Assured Food Standards Association. 0617/1.



SIDES

Beer battered onion rings - v £3.50 • Seasonal vegetables - v £3.25
House salad - v £3.25 • Chips - v £3.25 • Fries - v £3.25
Rustic garlic bread - v £3.75 • Rustic garlic bread with cheese - v £4.75

SANDWICHES

Served from 12 noon until 3pm

Please ask for today's bread selection and then choose from the fillings below

Fish goujons with lettuce and tartare sauce - £7.50
Smoked salmon with cream cheese and cucumber - £7.50
Brie, bacon and cranberry - £7.50
Mature Cheddar cheese and spicy tomato chutney - v £6.50
Chicken with crispy bacon, lettuce, tomato and Dijon mustard mayonnaise - £7.50

PUDDINGS

All puddings £6.25

Summer pudding served with clotted cream and basil granita - v
Choose 3 scoops from our ice-cream and sorbet selection, ask us for more details - v
Sticky toffee pudding with rich toffee sauce and vanilla ice-cream - v
Eton Mess - English strawberries with ice-cream, meringues and Chantilly cream - v
Chocolate and coconut tart with vanilla ice-cream - vg
Lemon meringue tartelette with lemon sorbet - v
Lemon curd and coconut cheesecake served with raspberry coulis - v

A selection of British cheeses with assorted biscuits, apple, grapes, celery and chutney - £8.75

HOT DRINKS

Americano £2.75 • Cappuccino £3.00 • Latte £3.00 • Espresso £2.50 • Double espresso £3.00
Flat white £3.00 • Hot chocolate £3.25 • Pot of tea £2.75 • Speciality tea £2.90 • Mocha £3.25

Freshly made daily specials are always available ask us for more details

PUTTING ON OUR SUNDAY BEST...

We only use the best ingredients for our Sunday roasts – our roast joints are cooked to perfection and served with Yorkshire pudding, seasonal vegetables and crispy roast potatoes with a rich flavoursome gravy. So sit back and let us do all of the hard work.