



MENU

SMALL PLATES

Chermoula spiced chicken, squash,
wild rice & rocket GF 7.50/14.50

Grilled chermoula chicken &
harissa crème fraiche ciabatta,
skinny fries 11.00

Steak, rocket & mustard mayo ciabatta,
skinny fries 12.75

Smoked bacon & Bath soft cheese ciabatta,
skinny fries 11.50

Toasted Barbers cheddar
& red onion marmalade ciabatta,
skinny fries V 10.50

WOOD FIRED PIZZA

Freshly made pizzas with the best British charcuterie
from the Real Cure, Somerset Charcuterie
and Trealy Farm, baked in our wood fired oven

MARGHERITA 8.50

Tomato sauce, fresh basil & mozzarella V

THE DEVIL 12.50

Somerset salami, chilli, fennel
& mozzarella

PEPPERONI 12.00

Mozzarella & pepperoni

THE SOMERSET AUTUMN 12.00

Caramelised onion, mushroom & ricotta V

TO SHARE

Baked Somerset Camembert,
red onion marmalade,
rosemary focaccia V 13.00

Crispy mac & cheese with romesco sauce,
celeriac fritters with tahini,
pork, black pudding & pistachio terrine,
smoked haddock fish cake with tartare sauce,
air dried ham 15.00

LARGE PLATES

**FLAT IRON CHICKEN WITH ROASTED GARLIC,
LEMON & OREGANO 16.50**
Polenta fries & pepperonata

**CHARGRILLED BEEF BURGER,
SMOKED BACON KETCHUP 13.50**
Gherkin, Barbers cheddar, lettuce, hand cut chips

FALAFEL WITH BABA GANOUSH 14.50
Roasted pumpkin, harissa & pea shoots VG

300g FLAT IRON DRY AGED STEAK 17.75
Served with roast garlic & parsley butter,
and cut chips, crispy onions,
slow roasted tomatoes & watercress

WEST COUNTRY CHEESES

Two of our favourite cheeses with onion seed crackers, chutney, apple & celery.
2 for 8.00

Bath Soft (UP) • Wookey Hole Cheddar (P) • Cornish Yarg (UP)
Dorset Blue Vinney (P) • Smoked Dorset Red (P)

PROVENANCE

Wherever possible we buy from local farmers and growers. We rarely buy out-of-season or use imported produce and we regularly change our menus to make the most of a freshly landed catch or the new season's crop. We are in tune with the seasons and in touch with the provenance of everything we use. Of course, citrus fruits come in from Southern Europe, and other items from further afield. But typically imports will make up just a small sample of the vibrant, joyful food we always aim to create.

Our meat comes from two main sources. Jim Baker, in Wedmore, provides us with the very best burgers and sausages made to our own exclusive recipe. And Buxton Butchers, in Winterbourne, supplies us with phenomenal beef and lamb, scrupulously traceable to individual animals from the lush pastures of Somerset and Dorset.

Fish comes from British waters and is supplied by Kingfisher of Brixham. Eggs are supplied by Fenton Farm in Taunton, where hens range freely and happily across 155 acres of grasslands.

Yoghurts are from Brown Cow Organics in Pilton, and our cheeses come from the best and most interesting producers in the South West.

All our bread, burger buns, cakes and biscuits are baked daily on the premises, using Shipton Mill and Doves organic flours. Gluten-free alternatives are available on request.

Jams, chutneys, piccalilli and sauces are made freshly in the kitchens, and we churn our own ice cream using milk and cream from Costteswold Dairy.

Please advise if you have any allergies or require further information on the ingredients used in our dishes.
Some of our dishes contain nuts and nut oils which may not be listed on the menu.

Please be aware that game may contain shot. GF - Gluten Free V - Vegetarian VG - Vegan P - Pasteurised UP - Unpasteurised