



MENU

SMALL PLATES

Daily soup V 5.50

Chargrilled Castlemead chicken Caesar,
smoked bacon & croutons 7.50/14.50

Steak, rocket & mustard mayo ciabatta,
skinny fries 12.75

Chargrilled chicken, coronation slaw
& salad ciabatta, skinny fries 9.50

Wookey Hole Cheddar, chutney & salad
ciabatta, skinny fries 7.00

Smoked mackerel, creme fraiche, horseradish
& watercress ciabatta, skinny fries 9.00

Ciabatta special

Please ask your server for today's choice

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 SPRING 12.50

Tender stem broccoli, quail eggs,
ricotta & wild garlic V

TO SHARE

Baked Somerset Camembert,
air dried ham,
homemade bread 13.50

Spiced chicken terrine,
ewe's cheese & honey, lamb scrumpets,
smoked mackerel pate, remoulade 13.50

LARGE PLATES

SPICED HADDOCK FISH CAKE 14.50

Bulgur wheat, tender stem broccoli
& poached hen's egg

CIDER CURED HAM, FRIED HEN EGG 10.00

Hand cut chips & piccalilli

RICOTTA, PEA & POTATO FRITATTA 10.00

Spring remoulade V

CHIMICHURRI BEEF BURGER 13.00

Paprika mayonnaise, smoked cheddar,
gherkin & hand cut chips

300g FLAT IRON DRY AGED STEAK 17.50

Roast garlic & parsley butter, hand cut chips,
crispy onions, roast mushroom & watercress

WEST COUNTRY CHEESES

2 for 8.00

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

Bath Soft (UP) • Wookey Hole Cheddar (P) • Cornish Yarg (UP)

Dorset Blue Vinney (P) • Smoked Dorset Red (P)

PROVENANCE

Wherever possible we buy our ingredients from local farmers and growers. We don't buy out of season or imported produce and our menus change almost every day to make the most of the fresh catch, the new season's crop or an exciting new local specialty.

Our dry aged beef & game is from Buxton's in Bristol. Gloucester Old Spot supply our pork including sausages & bacon cured to our recipe from Jim Bakers Orchard Farm in Wedmore, Somerset.

All our fish comes from British waters supplied by Samway's, a family business based in Bridport, who commit to a 24-hour 'port to plate' policy. Eggs are supplied by Westleaze Farm, Beaminstor

Our yoghurts are from Brown Cow Organics in Pilton. Our milk and cream are from Blackmore Vale Dairy and our cheeses from Somerset & surrounding counties.

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 our kitchens, and we churn our own ice cream using milk and cream from Blackmore Vale dairy.

Lovejoys in Melksham supply us with fresh seasonal vegetables.

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 P - Pasteurised UP - Unpasteurised