



# MENU

## SMALL PLATES

Parsnip & sage soup, crispy parsnip fritter,  
chilli oil & homemade bread V 6.00

Tossed chicken, cucumber, wild rice  
& pumpkin seed satay GF 7.50/14.50

Steak, rocket & mustard mayo ciabatta,  
skinny fries 12.75

Grilled chicken, smoked bacon  
& baby gem ciabatta, skinny fries 11.00

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

Smoked salmon, beetroot & horseradish  
remoulade & watercress 11.50 ciabatta,  
skinny fries 11.50

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 12.00

Mushroom, goats cheese & kale pesto

## TO SHARE

Baked Somerset Camembert,  
air dried ham, homemade bread  
13.50

Goats cheese arancini, pork liver terrine,  
beetroot pickled egg with anchovy & chilli,  
chargrilled purple sprouting broccoli  
with harissa 13.50

## LARGE PLATES

FLAT IRON CHICKEN  
WITH SPICY SLAW 16.50

Crispy potato wedges, chimichurri GF

SPICED LAMB BURGER, RAITA 13.50  
Gherkin, spicy slaw, hand cut chips with  
smoked paprika salt

CIDER CURED HAM,  
FRIED HEN EGG 10.00

Hand cut chips & piccalilli

300g FLAT IRON DRY AGED STEAK 17.50

Roast garlic & parsley butter, hand cut chips,  
crispy onions, roasted field 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 meat comes from two main sources: Dry aged beef & game from Buxton's in  
Bristol, Gloucester Old Spot 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 Kingfisher of Brixham.  
Eggs are supplied by Westleaze Farm, Beaminster

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 VG - Vegan P - Pasteurised UP - Unpasteurised