



MENU

SMALL PLATES

Daily soup & homemade bread V 6.50

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, potted Old Spot,
crab bhaji with raita,
chargrilled purple sprouting
broccoli with harissa 13.50

LARGE PLATES

FLAT IRON CHICKEN
WITH SPICY SLAW 16.50

Crispy potato wedges, chimichurri GF

CIDER CURED HAM,
FRIED HEN EGG 10.00

Hand cut chips & piccalilli

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

300g FLAT IRON DRY AGED STEAK 17.50
Roast garlic & parsley butter, hand cut chips,
crispy onions, slow roasted tomatoes
& 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 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