



MENU

SMALL PLATES

Daily soup V 5.50

Tossed chicken, squash, lentil
& pumpkin seed satay GF 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 AUTUMN 11.50

Wild mushrooms, butternut squash,
mozzarella & rocket pesto V

TO SHARE

Baked Somerset Camembert,
air dried ham, homemade bread
13.50

Celeriac fritters, salt & pepper gurnard,
ricotta & honey crostini, fennel pork scratchings
with apple sauce 13.50

LARGE PLATES

FLAT IRON CHICKEN,
LEMON & OREGANO 16.00
Crispy rosemary polenta, green salad GF

CHIMICHURRI BEEF BURGER
WITH HAND CUT CHIPS 13.00
Crispy onions, paprika mayonnaise,
smoked cheddar & tomato

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