



DINNER MENU

STARTERS

- Seasonal soup with homemade bread V 6.50
- Brixham crab cakes, pickled shallots, celeriac remoulade, lemon & dill 8.50
- Smoked ham hock terrine, apple & gherkin salsa, toasted soda bread 8.00
- Lightly spiced arancini, beetroot ketchup, rocket & chicory VG 7.00
- Chalk stream trout ceviche, cucumber, dill & basil oil, chargrilled malted bread 9.00

WARM SALADS & GRAINS

Starter or Main

- Grilled chicken, quinoa, celeriac, curried oil, pine nuts 7.50/14.50
- Harissa spiced mackerel fillet, potato, rocket, beetroot & caper salad, dill 7.00/14.00
- Chargrilled broccoli, bulgur wheat, squash, ricotta, beetroot dressing, crispy onions V 6.50/13.00

SIDES

- Hand cut chips with Cornish sea salt VG 3.00
 - Purple sprouting broccoli, garlic butter & baked ricotta V 4.00
- Green salad with mustard dressing VG 2.95
 - Bulgur wheat salad VG 3.00

MAIN COURSES

- STUFFED BELLY OF OLD SPOT, FENNEL & SEA SALT CRACKLING 17.00
Lentils, celeriac puree & kale
- FLAT IRON TIKKA CHICKEN, RAITA & POTATO BHAJI 16.50
Butternut dahl, coriander & lime
- CHARGRILLED BEEF BURGER, SMOKED STREAKY BACON 13.50
Gherkin, Barbers cheddar, lettuce & hand cut chips
- FEATHER BLADE OF BEEF, PARSNIP PUREE, GREMOLATA 19.50
Potato terrine, rainbow chard
- PAN FRIED GNOCCHI WITH WILD MUSHROOM RAGOUT 14.00
Baked ricotta, beetroot, spinach & pine nuts V
- TEMPURA SPROUTING BROCCOLI, QUINOA & ROASTED CELERIAC 14.50
Squash, tahini, cardamom dressing VG
- PAN FRIED SOUTH COAST HAKE FILLET, CAFÉ DE PARIS BUTTER 18.50
Soft polenta, cavolo nero, salsify
- CORNISH MACKEREL STUFFED WITH CRAB, CAPERS & LEMON 19.00
Potatoes, squash, harissa & mussels

CHEESY CHIPS
Hand cut chips with cheese & cider fondue sauce V 4.00

300g DRY AGED STEAKS

Served with roast garlic & parsley butter, hand cut chips, crispy onions, slow roasted tomatoes & watercress

- Flat Iron* 17.75 Rump 19.50 Ribeye 23.50
- Add peppercorn sauce or Dorset Blue Vinney sauce 2.00

*Best rare or medium rare

DESSERTS

- Salted caramel & chocolate tart, cherry sorbet V 7.00
- Yoghurt panna cotta, rhubarb, honey & almond crumble 7.00
- Sticky toffee apple pudding, milk ice cream, toffee sauce V 7.00
- Rocky road sundae with toffee sauce & homemade vanilla ice cream V 7.00
- Selection of homemade ice creams & sorbets with pumpkin seed praline V 6.50
Please ask your server for today's flavours

WEST COUNTRY CHEESES

Two of our favourite cheeses with homemade crackers and fig membrillo 2 for 8.00

Please ask about today's choices

TO SHARE

Ideal for two people, or for one as a main

- Baked Somerset Camembert, red onion marmalade, rosemary focaccia V 13.00
- Crispy mac & cheese with romesco sauce, tempura sprouting broccoli, smoked ham hock & cider terrine, Brixham crab cakes with tartare sauce, air dried ham 15.00

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 WINTER 12.00
Caramelised onion, mushroom & ricotta V

ALLERGENIC INGREDIENTS

If you have an allergy or intolerance we can adjust some of the dishes on the menu. To make sure this is handled properly, it's best to ask to speak to one of our managers, who will be pleased to run through our recipes. We cook from scratch in the kitchen, which makes most adjustments straight forward. However, we do need to point out that since many of the dishes prepared in our kitchen contain dairy, nuts, flours and other allergenic ingredients, unfortunately we cannot guarantee that any of our food is completely allergen free.

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 Costeswold Dairy.