

MENU



SMALL PLATES

Spiced parsnip, coconut & lentil soup, sprout bhaji,
coriander & tahini dressing VG 7.00

Roasted beetroot, feta, bulgur wheat, honey & dukka V 6.50

Williams pear, walnut, celeriac remoulade & chicory V 6.50

Venison, partridge & pheasant terrine, pear chutney,
mustard & cornichons 8.75

Salt & pepper squid with fennel, chilli & lime,
harissa crème fraiche 10.50

CIABATTAS

Served with skinny fries

Grilled chermoula chicken & harissa crème fraiche 11.00

Steak, rocket & mustard mayo 12.75

Smoked bacon & Bath soft cheese 11.50

Toasted Barbers cheddar & red onion marmalade V 10.50

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

TO SHARE

Whole baked Somerset Camembert with
garlic, rosemary, onion marmalade
& crisp breads V 13.00

Beetroot cured salmon & yoghurt dressing,
game terrine on crostini, sprout bhajis with
tahini dressing, crispy mac & cheese,
air dried ham 15.00

LARGE PLATES

SPICED BELLY OF
GLOUCESTER OLD SPOT 17.50
Mashed potato, braised red cabbage,
fennel & sea salt crackling

CHARGRILLED GAME BURGER,
MUSHROOM KETCHUP 14.50
Smoked bacon, gherkin, lettuce,
hand cut chips

STUFFED GNOCCHI
& WILD MUSHROOMS 14.75
Jerusalem artichoke, fondant squash & basil oil V

300g FLAT IRON DRY AGED STEAK* 17.75
Served with roast garlic & parsley butter,
and cut chips, crispy onions,
slow roasted tomatoes & watercress

* Best rare or medium rare

WEST COUNTRY CHEESES

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

Please ask about today's choices

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 be aware that game may contain shot.

GF - Gluten Free V - Vegetarian VG - Vegan P - Pasteurised UP - Unpasteurised

ALLERGEN INFORMATION

Many of our dishes are free of wheat or gluten but we have not marked them as gluten free as they are cooked in frying oil. This frying oil is also used for non-gluten free dishes. Please do ask if you would like to know more about ingredients in our dishes.