



MENU

SMALL PLATES

Grilled tikka chicken, quinoa, raita & spiced pumpkin seeds 7.50/14.50

Grilled chermoula chicken & harissa crème fraiche ciabatta, skinny fries 11.00

Steak, rocket & mustard mayo ciabatta, skinny fries 12.75

Smoked bacon & Bath soft cheese ciabatta, skinny fries 11.50

Toasted Barbers cheddar & red onion marmalade ciabatta, skinny fries 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

Chorizo, chilli, fennel & mozzarella

PEPPERONI 12.00

Mozzarella & pepperoni

THE SOMERSET SPRING 12.00

Caramelised onion, mushroom & ricotta V

TO SHARE

Baked Somerset Camembert, red onion marmalade, rosemary focaccia V 13.00

Crispy mac & cheese with romesco sauce, spiced arancini, smoked ham hock & cider terrine, Brixham crab cakes with tartare sauce, air dried ham 15.00

LARGE PLATES

BLACK BEAN VEGAN BURGER, BEETROOT & ONION SEED BUN 14.50
Pickles, spicy fries & smokey vegan mayo VG

CHARGRILLED BEEF BURGER, SMOKED STREAKY BACON 13.50
Gherkin, Barbers cheddar, lettuce & hand cut chips

FLAT IRON CHICKEN 16.75
Spicy glaze, slaw, rosemary fries

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 onion seed crackers, chutney, apple & celery 2 for 8.00

Please ask about today's choices

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.