

MENU



SMALL PLATES

Daily soup V 5.50

Spiced chicken terrine, spring onion,
raita, naan crisp bread 7.50

Courgette & mozzarella frittatas, tomatoes,
fregola & lemon verbena V 7.75

Smoked lamb scrumpets, summer remoulade,
radish, chicory & chives 7.50

Dorset crab on toast, pickled cucumber,
kohlrabi & dill 10.00

LITTLE THINGS

Three for 10.00 or five for 15.00

Old spot sea salt & fennel crackling,
gooseberry & cider ketchup GF

Bromham carrots, hummus, dukkah
& rapeseed oil VG GF

Salt & pepper gurnard, coriander,
lemon & paprika aioli GF

Courgette & mozzarella frittatas,
basil crème fraiche V

Grilled baby corn, harissa, salt
& vinegar seeds VG GF

SALADS & GRAINS

Chargrilled Castlemead chicken Caesar,
smoked bacon & croutons
7.50/14.50

Grilled Cornish mackerel fillet,
panzanella, baby gem & salsa verde
8.00/15.00

Baba ganoush, fine beans, rocket,
olive, lemon & spelt VG
6.75/13.50

CIABATTAS

With skinny fries

Steak, rocket & mustard mayo 12.75

Chargrilled chicken, coronation slaw
& salad 9.50

Wookey Hole Cheddar, chutney & salad 7.00

Smoked mackerel, creme fraiche,
horseradish & watercress 9.00

Ciabatta special

Please ask your server for today's choice

LARGE PLATES

1/2 GRILLED CASTLEMEAD CHICKEN,
LEMON & THYME 16.00
Romesco sauce, crispy polenta,
slow cooked courgettes

CHIMICHURRI BEEF BURGER 13.00
Crispy onions, paprika mayonnaise,
smoked cheddar & tomato

WESTCOMBE RICOTTA, BEETROOT
& CHARD LASAGNE 12.50
Salsa verde V

300g FLAT IRON DRY AGED STEAK 17.50
Roast garlic & parsley butter, hand cut chips,
crispy onions, grilled tomato & watercress

WEST COUNTRY CHEESES

2 for 8.00

Two of our favourite cheeses with onion seed crackers, chutney, apple & celery

Choose from:

- Smoked Dorset Red (P) • Bath Soft (UP) • Dorset Blue Vinney (P)
- Wookey Cheddar (P) • Driftwood (Glastonbury) (UP)

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 Samway's, a family business based in Bridport, who commit to a 24-hour 'port to plate' policy. Eggs are supplied by The Good Egg Company in Hilperton.

Yoghurts from Brown Cow Organics in Pilton, and 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.

The Paget family supplies us with fresh seasonal vegetables from Stills Farm, Bromham, Wiltshire - where they have been farming for 100yrs.

Please be aware that game may contain shot.

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

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.