



CHILDREN'S MENU

Old Spot sausages, mash potato, peas & gravy 7.00

Grilled free range chicken breast, potato wedges & salad 7.00

Ticklemore goat's cheese arancini, parsnip & purple sprouting broccoli V 7.00

Tempura battered fish fillet, chips & peas GF 7.50

Celeriac & Blue Vinney gratin, salad GF V 7.00

A scoop of homemade ice cream or sorbet V GF 3.00

Small rocky road sundae V 4.00

WE CAN DO MANY OF THE MAIN MENU DISHES IN A SMALLER SIZE,
SO PLEASE ASK IF YOU'RE INTERESTED.

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 three 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 100 years.

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.