

# MENU



## SMALL PLATES

Parsnip & sage soup, crispy parsnip fritter, chilli oil & homemade bread V 6.00

Pork liver terrine, gherkin & mustard salsa, malted toast 8.00

Potted smoked mackerel with pickled carrot & chervil salad 7.75

Ticklemore goat's cheese arancini, walnut mayonnaise, beetroot dressing V 7.75

Brixham crab cakes, rocket, harissa, aioli & dill 8.50

## LITTLE THINGS

Three for 10.00 or five for 15.00

Crispy smoked ham hock croquette, mustard mayonnaise GF

Lamb & cumin skewer with mint raita GF

Sprout bhajis, lentil dahl GF VG

Spiced halloumi fries, beetroot ketchup V

Smoked salmon scotch pan cake, dill yoghurt

## SALADS & GRAINS

Starter or Main

Tossed chicken, cucumber, wild rice & pumpkin seed satay GF 7.50/14.50

Leek, Blue Vinney & walnut, beetroot & horseradish remoulade GF V 7.00/13.50

Roasted squash, tahini, coriander, grapefruit, lentil & mint GF VG 6.50/13.00

## CIABATTAS

With skinny fries

Steak, rocket & mustard mayo 12.75

Grilled chicken, smoked bacon & baby gem 11.00

Wookey Hole Cheddar, chutney & salad 7.00

Smoked salmon, beetroot & horseradish remoulade & watercress 11.50

Ciabatta special

Please ask your server for today's choice

## LARGE PLATES

FLAT IRON CHICKEN  
WITH SPICY SLAW 16.50

Crispy potato wedges, chimichurri GF

SPICED LAMB BURGER, RAITA 13.50  
Gherkin, spicy slaw, hand cut chips with  
smoked paprika salt

WILD MUSHROOM & RED WINE  
RISOTTO 14.00

Pearled spelt, crispy shallots, oregano VG

300g FLAT IRON DRY AGED STEAK 17.50  
Roast garlic & parsley butter, hand cut chips,  
crispy onions, roasted field mushroom  
& 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 Kingfisher of Brixham.  
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 VG - Vegan 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.