



## CHILDREN'S MENU

Macaroni with cheese & herby bread crumbs V 7.00

Old Spot sausages with new potatoes, peas & gravy 7.00

Grilled free range chicken breast, potato wedges & salad 7.00

Tempura battered fish fillet, chips & peas 7.50

Spring potato dumplings with grated cheddar GF 6.50

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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.

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### 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 The Good Egg Company, 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 Cotteswold Dairy.

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GF - Gluten Free V - Vegetarian 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.