

MENU



SMALL PLATES

Real Cure coppa ham, broad beans,
Bromham beetroot, feta & honey GF 7.50

Grilled Cornish sardines, chermoula,
Sicilian style bread crumbs & dill 7.75

White Lake goats curd, Isle of Wight tomatoes,
bloody mary dressing,
buckwheat & almond cracker V 8.00

Courgette & mozzarella arancini, brown bread
pesto, watercress & tomato V 7.75

Dressed Brixham crab on toast, pickled fennel,
rocket, harissa & coriander 10.00

LITTLE THINGS TO SHARE

All 5 for 15.00

Crispy mac & cheese, romesco sauce V

Coppa ham, cornichons

Pakorras with raita V

Hake dumplings, coriander & lime mayo

Baba ganoush, crostini VG

SALADS & GRAINS

Starter or Main

Grilled aubergine, sweet potato, pumpkin seed
satay, wild rice, coriander & lime VG GF
7.00/14.00

Broad bean, mint & feta, bulgur wheat & dukka
V 7.00/14.00

Grilled chicken skewer, fine beans,
panzanella & salsa verde 7.50/14.50

CIABATTAS

With skinny fries

Steak, rocket & mustard mayo 12.75

Grilled chicken, smoked bacon & baby gem 11.00

Wookey Hole Cheddar, chutney & salad 10.50

Smoked salmon, beetroot & horseradish
remoulade & watercress 11.50

Ciabatta special

Please ask your server for today's choice

LARGE PLATES

FLAT IRON CHICKEN WITH TOMATO,
CAPER & OREGANO SALSA 16.50
Green salad & hand cut chips

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

FALAFEL, BROAD BEANS
& BABA GANOUSH 14.50

Heritage tomatoes, harissa & pea shoots VG

300g FLAT IRON DRY AGED STEAK 17.50
Served with roast garlic & parsley butter,
and cut chips, crispy onions,
slow roasted tomatoes & watercress

WEST COUNTRY CHEESES

Two of our favourite cheeses with onion seed crackers, chutney, apple & celery.
2 for 8.00

Choose from:

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

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.

Please be aware that game may contain shot. GF - Gluten Free V - Vegetarian VG - Vegan 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.