

MENU



SMALL PLATES

Seasonal soup with homemade bread V 6.50

Pork, black pudding & pistachio terrine, soda bread, pear & ginger chutney 7.75

Smoked haddock arancini, curried mayonnaise & celeriac remoulade 7.50

Celeriac fritters, smoked paprika, tahini, roasted tomato & pepper dressing, chicory VG 7.50

Salt & pepper squid with fennel, chilli & lime, harissa crème fraiche 10.50

SHARER

All 5 for 15.00

Crispy mac & cheese with romesco sauce

Celeriac fritters with tahini

Pork, black pudding & pistachio terrine

Smoked haddock fish cake with tartare sauce

Coppa ham, cornichons

SALADS & GRAINS

Starter or Main

Roasted beetroot, feta, bulgur wheat, honey & dukka V 7.00/14.00

Williams pear, walnut, celeriac remoulade & chicory GF V 7.00/14.00

Chermoula spiced chicken, squash, wild rice & rocket 7.50/14.50

CIABATTAS

With skinny fries

Grilled chermoula chicken & harissa crème fraiche 11.00

Steak, rocket & mustard mayo 12.75

Smoked bacon & Bath soft cheese 11.50

Toasted Barbers cheddar & red onion marmalade V 10.50

LARGE PLATES

CHICKEN, SMOKED BACON & LEEK PIE 14.75

Cider gravy, mashed potato & kale

CHARGRILLED BEEF BURGER, SMOKED STREAKY BACON 13.50

Gherkin, Barbers cheddar, lettuce & hand cut chips

FALAFEL WITH BABA GANOUSH 14.50

Roasted pumpkin, harissa & pea shoots VG

300g FLAT IRON DRY AGED STEAK* 17.75

Served with roast garlic & parsley butter, and cut chips, crispy onions, slow roasted tomatoes & watercress

*Best rare or medium rare

WEST COUNTRY CHEESES

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

Please ask about today's choices

ALLERGENIC INGREDIENTS

If you have an allergy or intolerance we can adjust some of the dishes on the menu. To make sure this is handled properly, it's best to ask to speak to one of our managers, who will be pleased to run through our recipes. We cook from scratch in the kitchen, which makes most adjustments straight forward. However, we do need to point out that since many of the dishes prepared in our kitchen contain dairy, nuts, flours and other allergenic ingredients, unfortunately we cannot guarantee that any of our food is completely allergen free.

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.