 SELECTION OF 3 WEST COUNTRY CHEESES *8.5*

Bath blue, Black cow, Michaels Mount, Pave Cobble, Isle of Wight blue or Summer Solstice, Peter’s Yard sourdough crispbread & grapes – (gluten free biscuits available)

Why not try Julian Temperleys ‘Somerset Pomona’, a blend of juice & cider brandy producing a full-bodied digestif as an alternative to Port  (50ml)   *3.5*

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*Many of our dishes can be adapted for GF*

*Please let us know if you have any dietary requirements or allergies prior to ordering.*

DESSERT all 6

Pan seared scallops, samphire, red onion, tomato & avocado salsa *8.95*

Moules Marinière & homemade bread *8.5 / 13.95 as main with chips*

Line caught grilled trout, horseradish crème fraiche & toasted rye crisp   *7*

Roasted artichoke heart, tomato, olive, parma ham & manchego *6.95*

Roast chicken breast, carrots, tarragon cream, parmentier potatoes   *14.5*

Slow cooked lamb shank, garlic potato, pea puree, red onion & rosemary jus *16.5*

Steak & Otter ale pie, mash & buttered greens   *13.5*

Homemade steak & red onion burger, streaky bacon & mature cheddar & triple cooked chips   *12.95*

Pan fried lambs liver, mash, bacon & crispy shallots, red wine reduction   *12.5*

Rump steak marinated in garlic & thyme, triple cooked chips, herb roasted plum tomato   *19.95*

*add a peppercorn / Devon blue sauce   2.75*

Fillet of seabass, glass noodles, crispy vegetables, hoisin sauce, sesame seeds & lemon dressing   *16.5*

Otter beer battered cod, triple cooked chips & crushed peas   *13.5*

Pan fried whole plaice, samphire, broad beans, wild garlic & herb butter & straw crisps 19.5

Pan seared herb crusted salmon, wild garlic & spinach risotto, red pepper oil & parmesan crisp 15.5

Brown & forrest smoked salmon linguine, capers, pine nuts, dill & lemon cream sauce   *14.5*

Braised vegetables, saffron & coriander cous cous & cherry tomato dressing *13.5*

Wild mushroom tagliatelle, garlic, parmesan & pine nut pesto  *13.95*

SIDES

Triple cooked chips 3

Mixed veg / Dressed leaves / Mushrooms 2.5

KIDS *all 5.25*

Fish, triple cooked chips & crushed peas

Treacle cured ham, free range egg & triple cooked chips

Pasta, tomato & parmesan

Elderflower & strawberry jelly, meringue & mint sherbet

White chocolate delice, raspberry jelly, brandy snap & balsamic

Rhubarb parfait, orange mascarpone, honeycomb & poached rhubarb

Vanilla & apricot crème brulee, apricot sorbet, almond biscotti

Warm sticky toffee pudding, butterscotch sauce & salted caramel ice cream

Styles farm ice cream & fine biscuit (3 scoops)

Vanilla, strawberry, chocolate, honeycomb, salted caramel

Homemade sorbets & fine biscuit (3 scoops)

*lemon, passionfruit, apricot, raspberry*

Mixed marinated olives   *3*

Homemade bread, balsamic & olive oil   *3*

Gazpacho & homemade bread 5*.5*

White Lake goats curd, heritage tomatoes, local black summer truffle, pickled shallot & crostini 9.95

Confit pork belly, celeriac remoulade, black pudding, green apple dressing & raspberry gel 8

Confit duck, pickled mushroom & pheasant rillettes, fennel, rocket & orange salad & sunflower croutons 6.5

TO START

MAIN

