
NIBBLES

Mixed marinated olives 4.50

Selection of breads, balsamic & olive oil 5.50

French Rosemary Almonds 3.50

SMALL PLATES

Maple roasted squash soup, sage oil & crusty bread 6.95

Creamy garlic mushrooms on toasted homemade Guinness bread 8.25

Potted ham hock & grain mustard terrine, maple bacon jam, dressed leaves & sunflower toast 8.50

Crispy Tandoori spiced monkfish, potato & coriander salad, pomegranate seeds & chilli jam 8.95

Heritage pickled carrot & beetroot, roasted cauliflower, toasted quinoa, crisp kale & feta mousse 8.25

OUR CLASSICS

10oz Ribeye steak 29.95 / 10oz Rump steak 23.95 – Triple cooked chips, grilled tomato & dressed leaves.
Add a sauce - peppercorn / Devon blue cheese 2.50

Beef, ale & vegetable pie, mash, seasonal veg & rich gravy 15.50

Venison & chorizo burger, flat mushroom, blue cheese, red onion & tomato relish with triple cooked chips & dressed leaves 15.95

Treacle cured ham, triple cooked chips & free range eggs 13.50

Battered fish, triple cooked chips, crushed peas & tartare sauce 15.50

Mac 'n' cheese – spinach, Blue cheese, crisp Parma ham & Parmesan crumb served with pickled veg salad 15.50

Spinach, sweet potato, courgette, pepper, feta & pine nut strudel, pumpkin seed pesto & autumn vegetables 15.95

SIDES

Triple Cooked Chips 5.00

Mushrooms 4.50

House Salad 4.50

Honey & thyme roasted roots 5.00

Buttered new potatoes 5.00

Sage & almond buttered vegetables 4.50

OPEN SANDWICHES

All served with triple cooked chips £10

Bacon, brie, red onion & tomato relish

Chicken goujon, baby gem lettuce & bbq sauce

Feta mousse, beetroot & rocket, pumpkin seed pesto & balsamic glaze

DESSERTS *all 8.50*

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

Autumn fruits Eton Mess

Spiced pumpkin milk tart, maple pecan brittle, vanilla ice cream & sweet pumpkin puree

Toffee apple crème brûlée & cinnamon arlette

Triple chocolate brownie, whiskey & white chocolate parfait, ginger snap & whiskey soaked confit orange

Affogato – Styles Farm vanilla ice cream with a shot of Portioli espresso & Amaretti biscuit

ICE CREAM & SORBET WITH FINE BISCUIT

Styles Ice Cream: Vanilla, strawberry, chocolate, honeycomb, salted caramel

Sorbet: Lemon, raspberry, mango & passion fruit

3 scoops 8.25, 2 scoops 5.95, 1 scoop 2.95

SELECTION OF WEST COUNTRY CHEESES 9.50

Cave Aged Truckle Cheddar, Bath Blue & Summer Solstice, spiced apple & tomato chutney, grapes & Peters Yard sourdough crispbread

DINNER



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