

TO START

Mixed marinated olives 3
 Homemade bread, balsamic & olive oil 3
 Vegetable soup & homemade bread 5.50
 Devon Blue cheese, pear, endive & walnut salad 6.5
 Herb roasted butternut squash crisp beets & puy lentil dressing 6.95
 Black pudding scotch egg, celeriac remoulade & homemade tomato ketchup 6.5
 Chicken liver parfait, tomato & apple chutney & toasted sultana bread 6.5

Home cured Pastrami, pickled red cabbage, mustard mayo & toasted sunflower bread 6.5

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

Soy marinated fish spring roll, pickled vegetable salad & sesame oil 6.95

Pan seared scallops, samphire, butternut squash puree & pesto oil 8.95

SANDWICHES

Homemade bread on white or sunflower 5.5 / 7.5 with chips
 Treacle cured ham • Bacon, lettuce & tomato • Curried chicken • Brown & Forrest smoked salmon with sour cream & chives • Goats cheese & pesto • Mature cheddar & fruit & Guinness chutney

MAIN

Pheasant breast wrapped in parma ham, butternut squash, black pudding croquette, creamed spinach, apple crisp 16.5
 Homemade steak & red onion burger, streaky bacon & mature cheddar & triple cooked chips 12.95
 Roasted chicken breast, fondant potato, wild mushroom, baby onions, pancetta, black cabbage, glazed carrots, port reduction 14.5
 Pan fried lambs liver, mash, bacon & crispy shallots, red wine reduction 13.5
 Rump steak marinated in garlic & thyme, triple cooked chips, herb roasted plum tomato 19.95
add a peppercorn / Devon blue sauce 2.75
 Treacle cured ham, free range eggs & triple cooked chips 10.50
 Fillet of seabass, glass noodles, crispy vegetables, hoisin sauce, sesame seeds & lemon dressing 16.5
 Herb crusted pan seared salmon, watercress & spinach risotto, red pepper oil & parmesan crisp 15.5

Otter beer battered cod, triple cooked chips & crushed peas 13

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

Fillet of hake, buttered leeks, diced potatoes, smoked tomato dressing 15.50

Roasted vegetable tart, baked goats cheese, creamed potato, hazelnut cream 13.5

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

Chargrilled aubergine, spiced potatoes, chick peas, spinach, pomegranate, chill & yogurt 13.5

EXTRA 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

DESSERT all 6.5

Passionfruit crème brulee, mango ice cream, honeycomb biscuit
 Yogurt panna cotta, honey jelly, roasted fig & oat biscuit
 Marmalade sponge pudding, orange syrup, vanilla ice cream
 Iced banana parfait, caramelised banana & toffee popcorn
 Warm sticky toffee pudding, butterscotch sauce & salted caramel ice cream
 Dark chocolate brownie, chocolate mousse, white chocolate ganache, honeycomb & blood orange sorbet
 Styles farm ice cream & fine biscuit (3 scoops)
 Vanilla, strawberry, chocolate, honeycomb, salted caramel

Homemade sorbets & fine biscuit (3 scoops)
lemon, passionfruit, strawberry, raspberry, coconut

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

*Many of our dishes can be adapted for GF
 Please let us know if you have any dietary requirements or allergies prior to ordering.*