



## SMALL PLATES

Mixed marinated olives 3

Bread board, balsamic & olive oil 3

Pea & mint soup, garlic herb croutons & truffle oil 5.50

South coast crab, tomato jelly, croutes, olive crisp, lemon & herb crème fraiche 8.95

Grilled red mullet, chorizo, cannellini beans, cherry tomatoes, olives, garlic & pickled courgette 8.50

Grilled tiger prawns, garlic, chilli, avocado & ciabatta 8.95

Potted chicken & ham, piccalilli, crisp leek & melba toast 6.50

Cobble Lane cured charcuterie;  
Bresaola, Soppressata, Fennel & Garlic Salami, red onion chutney & ciabatta 7.95

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## MAIN

Fillet of sea bream, sweet potato, rocket, crispy capers, pepper dressing & saffron aioli 15.95

Line caught mackerel kedgeree, spinach, poached egg & curry oil 13.95

Battered cod, triple cooked chips, crushed peas & tartare sauce 13.5

Rump steak marinated in garlic & thyme, triple cooked chips, herb roasted plum tomato 19.95 Add a sauce-peppercorn / Devon blue cheese 2.50

Five Dials steak & red onion burger, streaky bacon, mature cheddar & triple cooked chips 13.50

Beef & Otter Ale pie, mash & buttered greens 13.5

Chargrilled chicken Caesar salad, anchovy, baby gem, croutons & parmesan 13.50

Marinated artichokes, peppers, olives, radicchio, Manchego, toasted pumpkin seeds & sweet mustard dressing 7.50 / 13.50

Charred tender stem broccoli, courgette, broad beans, chicory, crispy noodles, lemon & thyme dressing 7.50 / 13.50

Pan fried chicken breast, celeriac gratin, marinated courgette & carrot ribbons, spinach & pesto, 14.95

Wild mushroom tagliatelle, baby gem & pine nut pesto 12.50

Spiced potato, cavolo nero, chargrilled aubergine, spinach, chilli, ginger & yogurt 13.50

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## PUDDINGS *all 6.95*

Lemon posset, strawberry & elderflower jelly, strawberry sorbet & almond biscotti

Iced dark chocolate parfait, toffee popcorn, marshmallow & raspberry gel

Passionfruit & raspberry jelly, charred pineapple & coconut sorbet

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

Styles Farm ice cream & fine biscuit (3 scoops) Vanilla, strawberry, chocolate, honeycomb, salted caramel

Sorbets & fine biscuit (3 scoops) Lemon, raspberry, strawberry, mango & passion fruit

## WEST COUNTRY CHEESES 8.5

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

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

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