TO START

Mixed marinated olives *3*

Homemade bread, balsamic & olive oil *3*

Pea & mint soup, homemade bread *5.5*

Chicken liver parfait, courgette pickle & sultana toast *6.5*

Home smoked pigeon breast, shaved beetroot, focaccia cruton 8

New Cross Farm asparagus, lemon aioli, crispy hens egg & chorizo 8.25

Heritage tomatoes, pickled shallots & melon sorbet 6.95

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

Home cured trout gravlax, horseradish crème fraiche & toasted rye crisp *7*

Pan seared scallops, cauliflower puree, black pudding, bacon crisp & chorizo oil *8.95*

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

SANDWICHES

Homemade bread on white or sunflower *5.5 / 7.5 with chips*

Treacle cured ham • Bacon, lettuce & tomato •
Brown & Forrest smoked salmon with sour cream & chives •
Goats cheese & tomato & apple chutney • Chicken salad •
Mature cheddar & tomato & apple chutney

MAIN

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

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

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, wild garlic & spinach risotto, red pepper oil & parmesan crisp 15.5

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

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

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

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

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

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*

Passion fruit cheesecake, raspberry sorbet & orange marshmallow

Elderflower & strawberry jelly, meringue & mint sherbet

Double chocolate sponge, vanilla ice cream & chocolate sauce

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

Tiramisu & chocolate sauce

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

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

SELECTION OF 3 WEST COUNTRY CHEESES *8.5*

Bath blue, Black cow, Michaels Mount, Driftwood, 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*

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