
SMALL PLATES

Mixed marinated olives 3.50

Bread board, balsamic & olive oil 4.00

Spiced tomato & red pepper soup with crisp lovage 6.50

Ham & pistachio terrine, piccalilli & pork crackling crumb 8.25

Salt & pepper monkfish, crisp vegetables, spring onions & chilli 9.50

Shetland mussels, garlic & parsley cream, crusty bread 9.50 / 16.00 (as main triple cooked chips)

Whipped goats cheese, pickled beetroot, orange & raspberry balsamic dressing 7.95

Marinated heritage tomatoes, mozzarella, basil & lovage crisp 7.95

MAINS

Pan roasted chicken breast, sweet potato & thyme, ginger & orange carrots & tender stem broccoli 15.50

Pan fried lambs liver, creamed potato, crisp tender stem broccoli & red onion & bacon jam 13.50

Pan fried hake, warm smoked paprika potatoes, tomato, olive & rocket salad & basil aioli 17.95

Fish & leek tart, creamed potato, spinach, gremolata crust 14.50

Carmelised red onion, pine nut, sultanas, cauliflower & chick peas 13.50

PUB CLASSICS

10oz Ribeye steak 28.95 / 10oz Rump steak marinated in garlic & thyme 21.95

Triple cooked chips, herb roasted plum tomato & dressed leaves. Add a sauce- peppercorn / Devon blue cheese 2.50

Five Dials steak & red onion burger, streaky bacon, mature cheddar & triple cooked chips 14.95

Steak & Otter ale pie, mash & buttered greens 14.95

Treacle Cured ham, triple cooked chips & free range eggs 13.00

Battered fish, triple cooked chips, crushed peas & tartare sauce 13.95

SANDWICHES

All served with triple cooked chips £10

Spiced chicken, baby gem, mango & coriander chutney, chargrilled sunflower bread

Smoked bacon, crisp lettuce, tomato chutney, toasted white bloomer

Sauteed flat mushroom, poached egg, grain mustard mayo, chargrilled sunflower bread

SALADS

Courgette & feta salad, baby gem, olives, chilli, mint coriander and sherry vinegar dressing 12.50

Roasted chickpea, tender stem broccoli, radicchio, aubergine caviar, shallot & lemon dressing 12.50

COUNTRY PLATE

Treacle cured ham, Wookey hole Cheddar, sausage roll, tomato & sweet onion chutney, crusty bread 12.50

SIDES all 3.50

Triple cooked chips

Mixed seasonal veg



EVENING

SMALL PLATES

Mixed marinated olives 3.50

Bread board, balsamic & olive oil 4.00

Spiced tomato & red pepper soup with crisp lovage 6.50

Ham & pistachio terrine, piccalilli & pork crackling crumb 8.25

Salt & pepper monkfish, crisp vegetables, spring onions & chilli 9.50

Shetland mussels, garlic & parsley cream, crusty bread 9.50 / 16.00 (as main triple cooked chips)

Whipped goats cheese, pickled beetroot, orange & raspberry balsamic dressing 7.95

Marinated heritage tomatoes, mozzarella, basil & lovage crisp 7.95

MAINS

10oz Ribeye steak 28.95/10oz Rump steak marinated in garlic & thyme 21.95. Triple cooked chips, herb roasted plum tomato & dressed leaves

Add a sauce- peppercorn / Devon blue cheese 2.50

Pan roasted chicken breast, sweet potato & thyme, ginger & orange carrots & tender stem broccoli 15.50

Steak & Otter ale pie, mash & buttered greens 14.95

Pork tenderloin in Serrano ham, black pudding bon bons, fondant potato, celeriac puree & apple gel 15.95

Five Dials steak & red onion burger, streaky bacon, mature cheddar & triple cooked chips 14.95

Battered fish & triple cooked chips, crushed peas & tartare sauce 13.95

Pan fried hake, warm smoked paprika potatoes, tomato, olive & rocket salad & basil aioli 17.95

Mackerel kedgeree, spinach, poached egg, rocket & parmesan salad 14.50

Carmelised red onion, pine nut, sultanas, cauliflower & chick peas 13.50

Tagliatelle, chestnut mushrooms, pea, spinach, lemon cream & parmesan 13.50

SALADS

Courgette & feta salad, baby gem, olives, chilli, mint coriander and sherry vinegar dressing 12.50

Roasted chickpea, tender stem broccoli, radicchio, sunflower seed pesto, shallot & lemon dressing 12.50

SIDES all 3.50

Triple cooked chips

Mixed seasonal veg

Dressed leaves

DESSERTS all 7.50

Lemon parfait, meringue, strawberry & basil salsa

Pimms jelly, cucumber & mint sorbet, poached strawberries & orange

Dark chocolate & amaretto ganache, raspberry compote & amoretto biscuit

Roasted peaches, chocolate crumb, Chantilly cream & raspberry sorbet

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

Styles Farm ice cream & fine biscuit:

Vanilla, strawberry, chocolate, honeycomb, salted caramel

Sorbets & fine biscuit:

Lemon, raspberry, strawberry, mango & passion fruit

Ice cream & sorbets - 3 scoops 6.95, 2 scoops 4.50, 1 scoop 2.50

SELECTION OF 3 WEST COUNTRY CHEESES 9.50

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) 4.00

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