
SMALL PLATES

Mixed marinated olives 3.50

Bread board, balsamic & olive oil 4.00

Spiced tomato & red pepper 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

Wye Valley grilled asparagus, black pudding crumb, crisp parma ham, hazelnut & shallot dressing & poached egg 8.50

MAINS

Pan roasted chicken breast, sweet potato & thyme gratin, carrot & asparagus 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 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

Wye Valley grilled asparagus, black pudding crumb, crisp parma ham, hazelnut & shallot dressing & poached egg 8.50

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, asparagus & red pepper pesto 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

Rhubarb & prosecco jelly, granola crunch & yogurt sorbet

Dark chocolate & amaretto ganache, raspberry compote & amoretti 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