TO START

Mixed marinated olives *3*

Homemade bread, balsamic & olive oil *3*

Tomato & basil oil soup & homemade bread *5.5*

Ham hock terrine, apple & pickled cucumber, toasted sultana bread *6.5*

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

Salmon & cod fish cake, cured fennel, chilli jam 6.95

Goats cheese mousse, roasted cherry tomatoes, hazelnuts & olive tuile 6.95

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

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*

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

MAIN

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

Slow cooked lamb shank, garlic potato, pea puree, red onion & rosemary jus *16.5*

Steak & Otter ale pie, mash & savoy cabbage *13.5*

Homemade steak & red onion burger, streaky bacon & mature cheddar & triple cooked chips *12.95*

Chargrilled loin of pork, mash, cauliflower puree & spiced Harrys cider sauce 11.95

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 *17.95*
add a peppercorn / Devon blue sauce 2.75

Fillet of seabass, glass noodles, crispy vegetables, hoisin sauce, sesame seeds & lemon dressing *16.5*

Otter beer battered cod, triple cooked chips & crushed peas *13.5*

Roast hake, bok choi, potato & saffron broth *15.5*

Pan seared herb crusted salmon, wild garlic & spinach risotto, red pepper oil & parmesan crisp 15.5

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*

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

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

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

SELECTION OF 3 WEST COUNTRY CHEESES *8.5*

Bath blue, Black cow, Michaels Mount, Cerney Ash,
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.