

*Gf = Gluten free, GfO = Gluten free option available , V = Vegetarian, Ve = Vegan, VeO = Vegan option available. Please note our chips are gluten free but cooked in the same fryers as other dishes containing gluten*



### **Nibbles 3 for £12**

Marinated mixed olives

**£4.50** *Ve, Gf*

Hummus and chargrilled pitta strips

**£4.95** *Ve, GfO*

Warmed spicy chorizo marinated in honey

**£4.75**

12" garlic khobez flatbread topped with cheddar cheese served with a chipotle dip

**£5.95** *V*

### **Starters**

Confit hoisin duck wings served with a cucumber and coriander salad and toasted sesame seeds

**£7.95**

Deville whitebait dusted with smoked paprika, served with tartar sauce

**£6.95**

Salt and pepper squid served with a garlic aioli

**£7.95**

Marinated chicken skewers served with a garlic aioli

**£6.95** *Gf*

Pork and chicken liver pate with toasted ciabatta and caramelised onion chutney

**£6.95** *GfO*

Beer battered marinated halloumi sticks with sweet chilli mayo dip

**£6.50** *V, GfO*

**Please inform a member of the team of any allergies or dietary requirements**

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## **Mains**

8oz rib-eye steak, ideally cooked medium to ensure the fat renders down & penetrates the meat for the optimum taste of this beautiful cut. Served with our signature chunky chips, chargrilled garlic and thyme tomato, field mushroom & onion rings

**£21.95 Gf**

British beef burger topped with Monterey Jack smoked cheese in a brioche bun with wholegrain mustard mayo, mixed leaves, tomato, red onion & gherkin, served with tomato salsa & fries

**£12.95**

Add: smoked bacon, field mushroom or blue cheese **£1** each

Somerset rump of lamb, cooked pink, served with dauphinoise potatoes, mixed green vegetables and minted gravy

**£19.95**

Traditional beer battered cod and chips served with chunky chips, minted petit pois and a homemade rustic tartar sauce

**£13.95**

Pan fried fillet of Brixham sea bass served with a light Mediterranean style stew and lemon and thyme buttered crushed baby potatoes

**£16.95 GfO**

Half a marinated boneless char-grilled boneless chicken served with house slaw and garlic chunky chips

**£14.95 Gf**

Mushroom and spinach tagliatelle in a creamy white wine and garlic sauce topped with toasted sunflower seeds

**£13.95 V, VeO**

Chargrilled pork loin steaks with wholegrain mashed potato, mixed greens and a jug of gravy

**£13.95 GfO**

Roasted Mediterranean vegetable tart topped with pumpkin seeds and grilled goats cheese, with a garden salad

**£12.95 V, VeO**

## **Desserts**

Treacle and Ginger Tart served with homemade lemon curd **£6.50**

Eton Mess made with whipped cream, fresh berries and mixed berry coulis **£6.95 Gf**

Lemon Posset with shortbread **£5.95 GfO**

Warm Salted Caramel Chocolate Brownie with vanilla ice-cream **£6.95**

Somerset Cheese Board - Cheddar, Stilton and Brie with fruit chutney and a selection of Crackers

**£8.95 GfO**

Ice-Cream & Sorbets

2 scoops **£4.25** – 3 scoops **£5.95**