

Please be aware of any allergies or intolerances and inform a member of our team of any special requirements. We are happy to adapt our dishes, where possible, to suit as they are all prepared to order.

Bread £1.25

Olives £2.50

Starters@£6.25

Cod and Mature Cheddar Fishcakes with Tomato and Basil Sauce

Chicken Liver Parfait Chutney and Toast

Goats Cheese, Onion and Red Pepper Tart

Open Crab Ravioli with Lemon Sauce

Scallops with Black Pudding Bon Bons and Pea Purée £6.95

Baked Camembert with Cider Syrup and Bread (great for sharing £7.25)

Mains

Slow Cooked Pork Belly, Tenderloin and Black Pudding, Seasonal Vegetables and Potatoes	£15
Rack of West Country Lamb, Shepherd's pie, Red wine and Rosemary, Seasonal Vegetables	£17
Roast Corn Fed Chicken Supreme, Hand crafted Ham and Leek Pie, Seasonal Vegetables and Potatoes	£14
Slow braised Beef Bourguignon and Garlic Bread	£15
Fillet of Sea Bass, Potted Shrimp, Spring Vegetables and hand cut Chips	£15
Pan Seared Fillet of Salmon, Shellfish Chowder	£15
Char grilled West Country Sirloin Steak, Mushrooms, Tomato, hand cut Chips and a Peppercorn Sauce on the side	£18
Spinach and Ricotta Pancakes, Tomato Sauce and Spring Vegetables	£12

Desserts @£6

Rhubarb Cheesecake with Strawberries and Ice Cream	
Profiteroles with White and Dark Chocolate Sauce	
Chocolate Nemesis, Raspberries and Ice Cream	
Sticky Toffee Pudding, Butterscotch Sauce and Ice Cream	
West Country Cheese Plate, Crackers and Chutney	£7.00
Affogato, Homemade Irish Cream Liquor Ice Cream Drowned with a shot of Espresso	£3.75
Hockings Vanilla or Peter's Homemade Ice Cream or Sorbet	£3.50

Menu is subject to change without notice.