



Appetisers

Breaded Calamari Strips – lemon & parsley mayo, wild rocket (gfo)	8.75
Panko crumbed Spinach, Pea & Mint Arancini – lemon & black pepper hummous (vg)	7.00
Grilled Cajun Chicken Strips – tzatziki, cucumber, tomato, extra virgin olive oil (gf)	8.00

Breads & Sharing

Tapas Plank – prosciutto ham, chorizo, olives, macerated cherry tomatoes, goat's cheese, lemon and black pepper hummous, focaccia (gfo)	16.50
Warm Focaccia, Mixed Olives, Ciabatta – infused oils, balsamic reduction (v)	11.00
Whole Rustic Garlic Baguette (v)(gfo)	5.00
Whole Rustic Garlic Baguette & Melted Farmhouse Cheddar (v)(gfo)	6.50

Mains

Chimichurri Chicken Breast – baked butterflied chicken breast marinated in chimichurri sauce, charred tenderstem, seasoned jacket wedges, macerated cherry tomatoes, charred baby corn (gf)	17.50
Wholegrain Crumbed Langoustine Scampi – chips, petit pois, homemade tartare, lemon	small 10.00 large 16.00
Traditional Ploughmans Plank – Cheddar cheese, Draycott blue, pickled onions, piccalilli celery, apple, tomato & onion chutney, grapes, warm baguette (gfo)(v) Add ham - 2.00	14.00
Beetroot & Goat's Cheese Salad – red, golden & candy beets, goat's cheese, rocket, tomato, cucumber, balsamic reduction (v)(gf) Add prosciutto ham 3.00	13.50
Baked Ham & Free Range Eggs – skin on pub chips (gf)	small 8.50 large 14.50
The Classic Woody Burger – 6oz beef patty, Cheddar cheese, red onion marmalade, mayo, crisp lettuce, sliced tomato, red onion, in a toasted brioche bap, chips, leaves, apple & radish slaw (gfo) Add bacon - 1.50	15.75
The Spicy Bean Burger – breadcrumbed kidney bean and vegetable patty, guacamole, red onion, crisp lettuce, sliced tomato, in a vegan brioche style bap, chips, leaves & refried beans (v)	15.25
The Gourmet Burger – 6oz beef patty, bacon jam, smoky ketchup, wild rocket, red onion, dill gherkin in a toasted brioche bap, chips, leaves, apple & radish slaw (gfo)	17.50
8oz Garlic & Coriander Pork Loin Steak – roasted whole tomato, rarebit mushroom, onion rings, chips	16.50
Minted Pea & Spring Onion Risotto – finished with fresh parmesan and wild rocket (v)(gf)	14.00
Chicken, Feta & Spinach Lasagne – parmesan cream, dressed leaves, garlic baguette	15.50
28 Day Aged Scotch Rump – roasted whole tomato, rarebit mushroom, onion rings, chips	50z 15.75 100z 22.50
Green Peppercorn and Brandy Sauce 3.50	Draycott Blue Sauce 3.00

Upgrade chips on any meal to herby diced potatoes 1.00

Junior Appetites

4oz 100% Beef Burger – beef patty, floured bap, skinny fries, peas or beans (gfo)	8.00
Add cheese – 75p	
9 Inch Cheese and Tomato Pizza (v)	7.00
Local Butcher Pork Sausages – skinny fries & peas or beans	7.50
Ploughmans Style Platter – ham or cheese, cucumber, warm baguette, grapes, apple (gfo)	7.00

12 Inch Thin and Crispy Pizzas

Classic Margherita – mozzarella, fresh basil, drizzled with olive oil (v)	9.00
Chilli Cheese – ground beef, roasted peppers, smoked Cheddar, chilli flakes, nacho cheese sauce	13.50
Goat's Cheese & Caramelised Onion – goat's cheese, caramelised onion, Cheddar, mushroom, rosemary, garlic oil (v)	12.50
Chicken & Chorizo – sliced chicken, chorizo, mozzarella, pesto, fresh rocket	13.50

Sides

Skin On Pub Chips (gf)(vg)	4.50	Onion Rings (vg)	3.50
Cheesy Pub Chips (gf)(v)	5.00	Apple & Radish Slaw (gf)(v)	1.50
Skinny Fries (gf)(vg)	4.50	Dressed Salad (v)	3.00
Herby Diced Potatoes (vg)	5.50	Cheesy Herby Diced Potatoes (v)	6.00

Dirty Fries – skinny fries, chorizo, smoked cheese, BBQ sauce (gf)	8.00
Dirty Herbies – herby diced potato, bacon, red onion, nacho cheese sauce	9.50

Sweets

Strawberry Shortbread Sundae – fresh strawberries, black vanilla ice cream, homemade shortbread pieces, berry coulis, whipped cream (v)	8.00
Cherry & Chocolate Torte – plant based strawberry ice cream (vg)	7.50
Lemon & Raspberry Meringue Sundae – fresh raspberries, plant based vanilla ice cream, vegan meringue, lemon coulis (vg)(gf)	8.00
Rhubarb & Strawberry Tart – honey & stem ginger ice cream (v)	7.50

Somerset Cheese Board – Times Past Dairy Cheddar and Draycott Blue, Somerset Brie, artisan crackers, tomato chutney, grapes (gfo)(v) With a glass of LBV port? 12.30	9.50
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Marshfield Farm Organic Ice Cream & Sorbet

- vanilla clotted cream (gf)	- raspberry sorbet (vg/gf)	1 scoop	2.50
- chocolate fudge brownie	- plant based vanilla (vg/gf)	2 scoops	5.00
- strawberries in clotted cream (gf)	- plant based salted caramel (vg/gf)	3 scoops	7.50
- black vanilla (gf)	- plant based strawberry (vg/gf)		
- honey & stem ginger (gf)			
- caramelized biscuit			

Junior Sweets (v)

Chocolate Sundae – chocolate brownie ice cream, biscuit, whipped cream, caramel sauce	5.50
Strawberry Sundae – strawberry ice cream, biscuit, whipped cream, red berry sauce	5.50

(v) Suitable for vegetarians. (vg) Suitable for vegans. (gf) Gluten free. (gfo) Gluten free option available.

All our food is prepared in a kitchen where nuts, gluten and other allergens are present and our menu descriptions do not include all ingredients. If you have a food allergy, please let us know before ordering.

Full allergen information is available on request.

All food is cooked fresh, your patience is very much appreciated, especially during busy periods.



Additional Lunch Menu

Deep Filled Sandwiches – served with dressed leaves

Add chips - 1.50

Add herby diced potatoes - 2.00

Ham & Cheddar – sliced ham, cheddar cheese, piccalilli, crisp iceberg lettuce	8.00
B.L.T. – bacon, shredded iceberg lettuce, sliced tomato, mayonnaise	7.75
Chicken Caesar – sliced chicken breast, bacon, crisp iceberg lettuce, garlic & parmesan mayo	8.25
Tuna Mayo – tuna mayonnaise, spring onions, cucumber, celery	7.75
Home Smoked Cheddar & Chutney – hickory smoked cheddar cheese, tomato & onion chutney, iceberg lettuce, sliced red onion (v)	7.25
Egg Mayo & Rocket – smashed eggs, Dijon mayo, cucumber, wild rocket (v)	7.50

Jacket Potatoes – served with dressed leaves

Cheddar Cheese & Baked Beans (v/gf)	6.50
Bacon & Button Mushroom (gf)	7.25
Tuna Mayo, Spring Onion & Celery (gf)	7.75
Chicken Caesar (gf)	8.50
Bacon & Cheddar Cheese (gf)	6.75
Smoked Cheddar & Chutney (v/gf)	6.50

Add apple & radish slaw - 1.50

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