



January 2024

STARTERS

Today's Homemade Soup with sourdough (gluten-free rolls available) GFMA V

Cauliflower Wings sriracha mayo VG V

Beetroot Cured Salmon pickled cucumber, soft egg, butter croutons GFMA

Pea, Mint & Basil Arancini homemade pesto VG V

BBQ Chicken Wings with tempura onions GFMA

Terrine onion relish, watercress salad, toasted sourdough GFMA

SHARING

Baked Somerset Camembert To Share Cricket St Thomas camembert, toasted sourdough, watercress & apple salad, onion relish V

Charcuterie Plate To Share prosciutto, coppa & salami Milano, toasted sourdough, mixed olives, butter, caramelised onion chutney GFMA

Pantry Plate scotch egg, marinated olives, roast pepper, crispy halloumi, hummus, pea, mint & basil arancini, mixed leaves, chilli jam, pickled red onions, toasted breads, olive oil & balsamic

MAINS

Pan Roasted Brixham Hake roast red pepper & tomato risotto, samphire, edamame beans

The H&W Shepherd's Pie slow-braised lamb and beef, creamy mash, lamb sauce, seasonal vegetables

28 Day Aged Sirloin Steak grilled flat mushroom & tomato, bearnaise sauce, watercress, triple-cooked chips

Nduja Chicken Supreme Nduja butter, house salad - your choice of triple cooked chips or garlicky Hasselback potatoes

Beetroot Wellington roast carrots, leeks & kale, Hasselback potatoes VG V

Roasted Sweet Potato & Chickpea Curry fluffy rice, poppadom, mango chutney, raita VG V

Confit Duck Leg braised red cabbage, buttery mash, Blandford Fly beer gravy GFMA

Chicken & Bacon Salad crispy chicken tenders, lettuce, cherry tomatoes, crisp streaky bacon, shallots, croutons, honey & mustard dressing GFMA

Pan Seared Salmon bubble & squeak cake, seasonal vegetables, hollandaise

Papperdelle with slow cooked mushroom ragu, vegan hard cheese VG V

Nourish Salad Bowl avocado, roasted cauliflower, mixed grains, roasted squash, spinach, pickled red onions, garlic aioli, pomegranate seeds, radish VG V

Beer Battered Fish & Chips tartare sauce, garden or mushy peas, triple cooked chips, lemon

Add:

Chicken £4.00

Crispy Halloumi £4.00

Steak & Tangle Foot Pie creamy mash, Badger beer gravy, braised red cabbage

BURGERS

Chargrilled Double Cheeseburger glazed bun, cheese, lettuce, burger sauce, pickles & fries GFMA

Southern Fried Chicken Burger glazed bun, BBQ mayonnaise, lettuce, cheese, pickles & fries

Plant Burger glazed bun, burger sauce, lettuce, vegan smoked cheese, pickles & fries GFMA VG V

SIDES

Triple Cooked Chips VG V

Skin-On Fries VG V

Seasonal Vegetables V

Giant Battered Onion Rings V

Mini Mac & Cheese V

Mixed Leaves in Honey & Mustard Dressing V

Garlicky Hasselback Potatoes V

Sourdough Bread & Butter V



VEGETARIAN & VEGAN(v) made with vegetarian ingredients. (vg) made with vegan ingredients, but they may not be suitable for guests with milk or egg allergies.
FOOD ALLERGIES & INTOLERANCES: Please scan the QR code for all allergen & Kcal information
CROSS CONTAMINATION: Our food and drinks are prepared in areas where cross-contamination can occur so we cannot guarantee that any product is free from allergens.
GFMA: we can modify this dish to exclude gluten containing ingredients.