

MENU

SMALL PLATES

Daily soup V 5.50

Steak, rocket & mustard mayo ciabatta,
hand cut chips 12.75

Chargrilled chicken, coronation slaw
& salad ciabatta, hand cut chips 9.50

Wookey Hole Cheddar, chutney & salad
ciabatta, hand cut chips 7.00

Smoked mackerel, creme fraiche, horseradish
& watercress ciabatta, hand cut chips 9.00

Hand cut chips, flaked Cornish sea salt V 3.00

Ciabatta special

Please ask your server for today's choice

TO SHARE

Baked Somerset Camembert,
air dried ham, homemade bread
13.50

Courgette & mozzarella frittatas,
salt & pepper gurnard, ricotta & honey
crostini, fennel scratchings
with gooseberry sauce 13.50

SALADS

Tossed chicken,
chorizo, lentil & spiced
cashew nuts
7.50/14.50

Grilled Cornish mackerel
fillet, panzanella, baby gem
& salsa verde
8.00/15.00

Baba ganoush, fine
beans, rocket, olive,
lemon & spelt VG
6.75/13.50

LARGE PLATES

1/2 GRILLED CASTLEMEAD CHICKEN,
LEMON & THYME 16.00
Romesco sauce, crispy polenta, slow cooked
courgettes

CIDER CURED HAM, FRIED HEN EGG 10.00
Hand cut chips & piccalilli

CHIMICHURRI BEEF BURGER 13.00
Crispy onions, paprika mayonnaise,
smoked cheddar & tomato

300g FLAT IRON DRY AGED STEAK 17.50
Roast garlic & parsley butter, hand cut chips,
crispy onions, grilled tomato & watercress

WEST COUNTRY CHEESE

2 for 8.00

Two of our favourite cheeses with onion seed crackers, chutney, apple & celery

Choose two from:

Keen's Cheddar, Blue Vinney, Wigmore Soft, Dorset Red

PROVENANCE

WHEREVER possible we buy our ingredients from local farmers and growers. We don't buy out of season, imported produce and our menus change almost every day to make the most of the fresh catch, the new season's crop or an exciting new local speciality.

Our meat comes from two main sources: Jim Baker (including burgers and sausages made to our own recipe) in Wedmore. Buxton Butchers, who are based in Winterbourne, supply our steaks and source all meat from the surrounding lush pastures. All meat is thus scrupulously traceable to individual animals.

ALL our fish comes from British waters supplied by Samways, a family business based in Bridport, who commit to a 24-hour 'port to plate' policy.

Eggs are supplied by Westcroft Farm of Burnham on Sea, where 6,000 hens range freely and happily, enjoying their own sea view! The honey comes from Sedgemoor Farm, our yoghurts from Brown Cow Organics in Pilton, and cheeses from Somerset & surrounding counties.

ALL our bread, burger buns, cakes and biscuits are baked daily on the premises, using Shipton Mill and Doves organic flours. Gluten free alternatives are available on request.

Jams, chutneys, piccalilli and sauces are made freshly in our kitchens, and we churn our own ice cream using organic milk and cream from Crook & Churn Dairy in North Devon.

Please be aware that game may contain shot.

GF - Gluten Free V - Vegetarian VG - Vegan P - Pasteurised UP - Unpasteurised

Please advise if you have any allergies or require further information on the ingredients used in our dishes.
Some of our dishes contain nuts and nut oils which may not be listed on the menu.