



Sample Menu

Nibbles

Mixed Olives £3.50 Artisan Breads, Oils & Vinegar £3.50

Starters

Soup of the Day £5.95

Creamy Carver Pan Fried Duck Hearts
Toasted Sourdough, Devilled Sauce £6.50

Venison Tortellini
Charred Tenderstem, Blue Cheese Cream £7.50

Mussel & Clam, Squid Ink risotto
Chilli Oil £6.95

Beetroot Carpaccio Goat's Curd
Peas, Broad Beans, Mint & Marjoram £6.75

Charred Cauliflower, Radicchio & Rocket Salad
Tomato, Capers, Dill, Mustard £6.25/11.95

Mains

28 Days Dry Aged Sirloin Steak
Roasted Tomato, Confit Mushrooms, Hand-cut Chips, Watercress Salad £24.95
Wild Mushroom Sauce £1.50
Green Peppercorn Sauce £1.50

Braised Pigs Cheeks
Glazed Carrots, Buttery Mash, Liquor £16.50

Steak Burger
Gruyere, Brioche Bun, Pickles, Relish, Pommes Frites £12.95

Pan Fried Gurnard
Saffron Potatoes, Braised Fennel, Crab Bisque £17.50

Pan Fried Hake, Mussel & Leek Pie
Samphire, Bacon Vinaigrette £16.50

Pumpkin, Chickpea and Cashew Nut Curry
Basmati Rice, Coriander £13.50

Pan Fried Chicken Breast
Tomato Salad, Baby Leeks, Hazelnuts, Truffle Jus Gras £15.95

Comfort Food

Sausage & Mash <i>Seasonal Vegetables, Red Wine Jus</i>	£12.95
Beer Battered Fish & Chips <i>Sauce Tartare, Crushed, Minted Peas</i>	£13.95
Pie of the Day <i>Buttered Greens</i>	£13.95
Honey Roasted Ham <i>Brace of Eggs, Hand-cut Chips</i>	£11.95

Sides

Hand-cut Chips	£3.50	Pommes Frites	£3.00
Seasonal Greens	£3.50	Tomato & Onion Salad	£3.25
House Green Salad	£3.25	Green Beans	£3.25

Sandwiches

*All served with Garden Leaf Salad and Pommes Frites
Choice of White or Granary Loaf*

Cheese & Tomato	£6.90
Bacon, Brie & Cranberry	£6.95
Homemade Fish Finger, Tartare Sauce	£7.50

A discretionary service charge of 10% will be added to parties of 8 or more.

DO YOU KNOW?

We can cater for marquee hire, weddings and large parties throughout the year. Whether you are looking to arrange an intimate dinner for a birthday celebration or a big anniversary bash; a romantic wedding breakfast or a wedding party for 120, we have the facilities here. We can also provide outside catering – bars, BBQs and dinners. Please talk to our Manager, Ceartain, for further details.

Follow us on Facebook and Twitter, or sign up on our website, for the latest events



We source our ingredients from local suppliers wherever possible. Our bread is made by West Camel Bakery. Our fish comes from British waters, sourced by Devon Quality Fish and Kingfisher, Brixham. They operate on a 24-hour port to plate policy to ensure all produce is as fresh as can be. Dairy is supplied by Longman's Cheese, a family company based in North Cadbury and Blackmore Vale free-range eggs. All of our cheese is produced in the South West. Our meat comes from Complete Meats, supporting quality cuts from West Country farmers, with produce from local farms.

Allergen
advice is
available on
request



Sample Sunday Menu

Nibbles

Mixed Olives £3.50 Artisan Breads, Oils & Vinegar £3.50

Starters

Soup of the Day £5.95

Smoked Salmon Terrine
Cucumber Gel, Pickled Cucumber £7.50

Deep Fried Whitebait
Tartar Sauce £6.50

Charred Cauliflower, Radicchio & Rocket Salad
Tomato, Capers, Dill, Mustard £6.25/11.95

Mains

Roast Sirloin of Beef*
Roast Potatoes, Yorkshire Pudding, Seasonal Vegetables, Cauliflower Cheese, Red Wine Jus £15.95

Roast Chicken Breast*
Roast Potatoes, Yorkshire Pudding, Seasonal Vegetables, Cauliflower Cheese, Red Wine Jus £15.50

Pan Fried Gurnard
Saffron Potatoes, Braised Fennel, Crab Bisque £15.50

Pumpkin, Chickpea, and Cashew Nut Curry*
Basmati Rice, Coriander £13.50

Fish and Chips
Tartare Sauce, Mushy peas £13.95

Chicken, Bacon & Mushroom Pie
Green Beans £13.95

Sides

Hand-Cut Chips £3.50 Pommes Frites £3.00

Seasonal Vegetables £3.50 House Green Salad £3.25

Tomato & Onion Salad £3.25

* Children Under 11 Roasts £8.95



Sample Dessert Menu

Caramelised Pineapple <i>Passionfruit sorbet, Toasted coconut shavings, Pineapple & Chilli salsa</i>	£6.50
Chocolate Brownie <i>Hazelnut sauce, Vanilla Ice-cream</i>	£6.50
Apple Crumble Cheesecake <i>Apple & Cinnamon Compote</i>	£6.95
Spotted Dick <i>Custard</i>	£5.75
Affogato <i>Your favourite Liqueur, Vanilla Ice Cream and an Espresso</i>	£7.50
Selection of Homemade Ice Creams and Sorbets. Choose from: <i>Ice Cream – Stem Ginger, Chocolate, Blackberry Ripple, Strawberry, Salted Caramel, Vanilla</i> <i>Sorbet – Raspberry, Blood Orange, Lemon, Passion Fruit</i>	
	2 scoops £3.95
	3 scoops £5.75
West Country Cheese Board <i>Quince, Sour Dough Crisp Bread, Grapes & Celery</i>	£8.50

Tea, Coffee and Hot Chocolate

A selection of teas:

English Breakfast, Earl Grey, Green, Peppermint, Fresh Mint Leaves, Lemon & Ginger, Super Fruits	£2.75
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Coffees:

Flat White	£2.95	Espresso	£2.25	Irish Coffee	£6.50
Cappucino	£2.95	Double Espresso	£2.95	Liqueur Coffee	£6.50
Latte	£2.75	Americano	£2.50	Hot Chocolate	£3.25
		Macchiato	£2.80		

Flavoured Latte:

Caramel, Gingerbread or Hazelnut	£2.95
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All our coffees are available decaffeinated

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