



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

Caesar Salad
Chicken & Serrano Ham Ballantine, Anchovies, Croutons, Caesar Dressing £6.95/£13.95

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

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

Braised Rabbit Leg
Fondant Potato, Black Pudding Fritter, Gem, Carrots, Peas & Broad Beans, Tarragon £16.50

Whole Baked Plaice
Cornish New Potatoes, Lemon, Brown Butter £15.50

Pan Fried Hake
Braised Haricot Beans, Garlic, Tomato, Courgette, Mint £16.50

Asparagus, Pea & Broad Bean Risotto
Wild Garlic, Soft Herbs £13.50

Comfort Food

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

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

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

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 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

Pork Fritters
Burnt Apple Puree, Dressed Salad £7.50

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

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

Roast Pork Belly*
Roast Potatoes, Yorkshire Pudding, Seasonal Vegetables, Cauliflower Cheese, Red Wine Jus £15.50

Whole Baked Plaice
Cornish New Potatoes, Lemon, Brown Butter £15.50

Asparagus, Pea & Broad Bean Risotto
Wild Garlic, Soft Herbs £13.50

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

Chocolate Brownie <i>Chocolate Sauce, Vanilla Ice-cream</i>	£6.95
Sticky Toffee Pudding <i>Stem Ginger Ice-cream</i>	£5.75
Apple Crumble Cheese Cake <i>Apple Compote</i>	£6.75
Frozen Rhubarb Parfait, Poached Rhubarb <i>Pistachio Cream, Ginger Bread</i>	£6.50
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 – Blackberry Ripple, Strawberry, Vanilla, Chocolate, Stem ginger, Caramel</i>	
<i>Sorbet – Raspberry, Lemon</i>	
	2 scoops £3.75
	3 scoops £5.60
West Country Cheese Board <i>Quince, Oat Biscuits, Grapes & Celery</i>	£8.50

Tea, Coffee and Hot Chocolate

A selection of teas:

English Breakfast, Earl Grey, Green, Peppermint, Lemon & Ginger, Super Fruits £2.75

Coffees:

Flat White	£2.75	Espresso	£1.95	Irish Coffee	£6.50
Cappuccino	£2.75	Double Espresso	£2.75	Liqueur Coffee	£6.50
Latte	£2.75	Americano	£2.50	Hot Chocolate	£2.95
		Macchiato	£2.80		

Flavoured Latte:

Caramel, Gingerbread or Hazelnut £2.95

All our coffees are available decaffeinated

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