

For Starters...

Today's soup with homemade bread	£5.95
Winter spiced ham hock terrine, carrot & orange chutney, toasted homemade bread	£5.95
Somerset Goat's Cheese pot, caramelised figs, pistachio crust and toasted sourdough	£5.95
Grilled Sardines with concasse tomato and red onion on a toasted black pepper bread	
	<i>Starter</i> £5.95
	<i>Main with chips</i> £10.95

For your Main Course...

Local reared Sirloin steak, grilled tomato and mushroom, onion strings, hand cut chips	£17.95
Pan fried liver and bacon, mash, gravy, onion strings	£12.95
Chicken chasseur with creamy mash potato and savoy cabbage	£12.95
Grilled whole plaice with homemade tartare sauce, mushy peas and hand cut chips	£12.95
Slow braised Hall Farm beef pie with buttered mids potatoes, red cabbage and roasted vegetables	£12.95
Beef burger in a seeded brioche bap with melted mozzarella and bacon, tomato salsa, our own gherkins, crisp iceberg lettuce, served with chips	£12.95
Roasted butternut squash risotto, walnut and rocket pesto, dressed rocket and garlic bread	£10.95

To Finish your meal...

Warm sticky toffee pudding with salted caramel sauce and vanilla ice cream	£5.95
White chocolate, lemon and ginger cheesecake with Chantilly cream	£5.95
Chocolate Naughty with pistachio brittle and black forest ice cream	£5.95
Creamy vanilla pannacotta with blueberry compote and raspberry and lavender shortbread	£5.95
Selection of homemade ice creams	£4.95
Selection of British cheeses and biscuits	£6.95

Menu available from 12pm-3pm.

All our dishes are made to order from fresh local ingredients, your patience is appreciated.

The majority of our products are locally sourced and many are available from our shop.

Some dishes may contain bones, shell, nuts or other allergens.

Please speak to a member of our waiting staff regarding any dietary requirements as most dishes can be adapted.