



STARTERS

- Mac 'n' cheese croquettes, sunblush tomato pesto £6
- Salt & pepper king prawns, yuzu mayonnaise £7
- Chicken satay, pineapple, peanut dip £6
- Salt baked heritage beetroot, whipped goat's cheese, candied walnuts £6
- Oyster mushrooms, toasted brioche, bath blue cheese £6

MAINS

- Pan fried salmon, garlic roast potatoes, samphire, brown shrimp butter £16
- Chicken Supreme, mini ham hock pie, mashed potato, chargrilled leeks £14
- Today's vegetarian or vegan Buddha bowl – falafels/grains/vegetables £9

GRILL

- 8oz Ribeye £18
- 8oz Rump £13
- With triple cooked chips and either peppercorn,
Blue cheese & mushroom sauce or bone marrow butter*
- Chargrilled chilli & garlic chicken skewers, tabbouleh, tzatziki, flatbread £14
- Bourbon marinated beef brisket, Boston beans, chargrilled corn £16
- Chuck steak burger – Monterey jack cheese, smoked bacon jam £13
- Panko chilli chicken burger – chicken breast, chive sour cream £12
- Kofta burger – spinach & chickpea kofta, carrot chutney, cucumber raita £10
- All burgers are served in a brioche bun with fries & aioli*

SIDES

- Skinny fries / triple cooked chips £3.50
- House veggies / house potatoes/ garlic & thyme mushrooms £3.50
- Mac 'n' Cheese £3.50
- House salad / Caesar salad £3.50
- Sourdough garlic bread £3.50 (add Wookey cheddar £1)
- Beer battered onion rings £3.50

DESSERTS

- Baked chocolate tart, honeycomb, chantilly £6
- Sticky toffee pudding, salted caramel ice cream, candied pecans £6
- Lemon meringue pie, blackberry compote £6
- Vanilla crème brulee, caramelised peaches, hazelnut tuille £6
- Affogato (Marshfield vanilla ice cream, single espresso) £4.50
- Mini dessert of the day with coffee £7
- Marshfield farm ice creams or sorbets £5
- Local cheeses, biscuits, quince jam £6

All of our food is homemade and prepared in an environment where the 14 main allergens are present and cross contamination may therefore occur, if you have any allergies please speak to a member of staff before ordering.