

SMALL PLATES

Beer Battered Beetroot (V) £5.50
with Sour Cream & Chive Dip

Chorizo & Potato Hash (GF) £5.25
Chipotle Chilli Mayo

Salt & Pepper Squid £6.25
Wasabi & Lime Mayo

Pea, Spinach & Ricotta Arancini (V) £6.25
Lemon-Herb Sauce & Pea Shoots

Marinated Mixed Olives (VE,GF) £5.25
Sundried Tomato, Garlic & Herb Dressing

Tomato & Extra Virgin Olive Oil Focaccia (VE) £4.50
with Aged Balsamic

Twice Baked Mature Cheddar Soufflé (V) £9.25
Chive Cream Sauce

Garlic Butter King Prawns (GF) £10.50
Spring Pea, Potato & Pecorino Salad, Lemon Crème
Fraiche & Chive Oil

Goats Cheese Crottin & Marinated Beetroot
Tart (V) £9.50
Honey Balsamic Dressing

Smokey Butter Bean & Avocado On Tomato
Sourdough Toast (VE) £9.25
Pesto Dressing & Pumpkin Seeds

Brasserie Artisan Soup Bowl (V,GFO) £7.25
Warm Olive Oil Focaccia

Porcini Mushroom Ravioli (V) £9.95
Marinated Wild Mushrooms, Lemon Thyme &
Black Garlic Cream Sauce

Smoked Salmon (GF) £10.95
Herb Cream Cheese, Crayfish Tails & Mango
Dressing

Confit Chicken Terrine £9.50
Chorizo Mayo, Watercress & Pickled Quail Egg

MAINS

Roast of the Day (GFO) £18.95
Roast Potatoes, Seasonal Vegetables & Pan Gravy

10 Hour Slow Cooked Lamb Shoulder £19.95
Pea Croquettes, Grilled Feta, Broad Beans & Wild Garlic Dressing

Pan Fried Salmon £18.95
'Nduja' Risotto Cake, Slow Roasted Fennel & Lemon Herb Sauce

Jerusalem Artichoke Risotto (VE,GF) £18.95
Wild Mushroom & White Truffle Oil

Pan Fried Sea Bass £19.50
Charred Tender Stem Broccoli, Crushed Jersey Royals, Lemon Butter Caper
Sauce & Crispy Seaweed

Beer Battered Cod £18.95
Pea Puree, Skin-On Chips, Lemon & Tartare Sauce

Grilled Chicken Burger £18.95
Smoked Black Treacle Bacon, Rocket, Tomato, Buttermilk Bun,
Cajun Fries, Coleslaw & Sriracha Mayo

The 'Artisan' Burger £18.95

Two Own-Recipe Beef Patties, Buttermilk Bun, Mature Cheddar Cheese,
Grilled Onion, Coleslaw, Tomato Relish & Skin-On Chips

Braised Beef, Ale, Black Treacle & Potato Crust Pie £18.95
Thyme Buttered Vegetables & Gravy

Gochujang Roasted Sweet Potato (VE,GF) £17.50
Radish, Cucumber & Mixed Grains

Corn Fed Chicken £18.95
Spring Greens, Ham Hash Cake, Chorizo Jam & Watercress Dressing

Pizza 'Artisan'
Made with Natural Yeast, Extra Virgin Olive Oil & Semolina Wheat Flour

Buffalo Mozzarella, Tomato, Parmesan & Fresh Basil £14.95 (V)
Wild Mushroom, Prosciutto & Wild Garlic £16.95

Nduja Sausage, Chorizo, Fiori di Latte Mozzarella, Red Onion Jam
& Rocket £16.95

Vegan Mozzarella, Sundried Tomato & Basil £15.95 (VE)

GRILLS

All our Grills are served with Roasted Vine Tomato, Field Mushroom, Chips
& a Rocket, Pecorino & Pickled Red Onion Salad

Yorkshire Free Range Chicken Breast 7oz (GFO) £18.95

Sirloin Steak 10oz (GFO) £29.95

Rib Eye Steak 10oz (GFO) £32.95

Pork Ribeye Tomahawk Steak 10oz (GFO) £19.95

Add Buttered King Prawns (GF) £5.25

Add a Sauce to Your Grill £4.50

Green Peppercorn Cream (GF)

Red Wine Sauce (GF)

Blue Cheese Sauce (GF)

SIDES

Skin-On Chips (VE,GFO) £4.25

Sweet Potato Fries (VE,GFO) £4.75

Cajun Chips (VE,GFO) £4.25

Buttered Jersey Royals (GF) £4.25

Beer Battered Onion Rings (V) £3.95

Steamed Seasonal Vegetables (VE,GF) £4.25

Tender Stem Broccoli with Wild Garlic (VE,GF) £4.25

Artisan Garlic Bread with Mozzarella (V) £5.25

Food Allergies & Intolerances - Please speak to a member of our team about your requirements before ordering.

(N) - Contains Nuts (GF) - Gluten Free (V) - Suitable for Vegetarian (GFO) - Gluten Free Option Available (VE) - Vegan

We cannot guarantee any of our dishes meet these requirements as it is produced in an environment where these allergens are present.

SANDWICHES

TRADITIONAL

Mature Cheddar Cheese & Tomato Chutney (V) (GFO) £7.95

Roast Beef with Horseradish (GFO) £7.95

Roast Ham & Wholegrain Mustard (GFO) £7.95

Chicken with Herb Mayonnaise (GFO) £7.95

All of our Traditional Sandwiches are made with Baby Gem Lettuce & Tomato on a choice of Granary or White Farmhouse Tin Loaf with Lightly Salted Crisps

SPECIALITY

BLT £10.95

Smoked Dry Cure Streaky Bacon, Vine Tomato, Little Gem Lettuce & Sweet Chilli Jam

Coronation Fried Chicken £10.95

Curry Mayonnaise, Cucumber & Mango Chutney

Fish Finger Butty £10.95

Pea Puree & Tartare Sauce

Pulled Ham Hock £10.95

Piccalilli, Watercress & Pickled Onions

All made on Artisan Sourdough Bread with Lightly Salted Crisps

Afternoon Tea & Plant Based options available on a separate menu

DESSERT MENU

Caramel Tiramisu (V) £8.95
Glazed Banana, Espresso Cream Sauce & Caramel Sugar

Burnt Basque Cheesecake (V) £8.95
Sour Cherries & Vanilla-Orange Sauce

Sticky Apple Sponge (V) £8.95
Warm Syrup & Clotted Cream Ice Cream

Lemon Curd Tart (V) £8.95
Whipped Vanilla Honey & Crushed Raspberries

Afternoon Tea Cakes & Bakes £11.95
Dark Chocolate Brownie, Ginger Cake with Salted
Caramel Sauce, White Chocolate & Orange Sponge
Finger, Seasonal Fruit Tart & Warm Sultana Scone with
Clotted Cream

Selection of Ice Cream & Sorbets £6.75 (GFO)
Please ask your server for today's flavours

British Cheese Selection £10.50 (GFO)
Somerset Brie, Blue Stilton & Coastal Cheddar
with Crackers, Grapes & Plum & Apple Chutney