

Starters...

(v) Mini loaf of our homemade seed & grain bread £2-95

~ Served with West Country farmhouse butter with Maldon sea salt flakes

(v.g) Green Greek pitted olives with Italian basil & garlic £2-95

(v) Baked field mushroom, Roquefort, pecan sage crumb, paprika aioli, brioche £6.95

Smoked haddock scotch egg, watercress, lightly curried mayonnaise £7.95

(v.g) Freshly made soup with our homemade bread £4.95

(g) Chicken liver parfait, seed & grain toast, red onion marmalade £7.95

(v) Cheddar & golden sheep ale twice baked souffle, homemade piccalilli £6.95

Crispy duck wontons, cucumber & spring onion, hoi sin dip £7.95

(g) Tempura battered tiger prawns, oriental style salad, chipotle chilli jam £7.95

(g) Warm potato cake, oak smoked salmon, rocket leaves & chive crème fraiche £7.95

Lunch....

(g) Tempura battered cod fillet, hand cut chips, mushy peas and tartar sauce £10-95

Roasted belly pork, braised red cabbage, black pudding, confit potato, apple compote, red wine jus £11.95

(v.g) Thai vegetable red curry, coconut jasmine rice, pineapple salsa £9-95

(g) Slow cooked featherblade beef, pancetta, mushrooms, baby onions, chips, cauliflower cheese red wine sauce £12-95

(g) Smoked haddock fillet, mash, spinach, soft poached egg, grain mustard sauce £10-95

(v) Roast butternut squash, sage & goats cheese blue tart, tender stem broccoli, mini hash browns £9-95

(g) English rosé calves liver, smoked bacon, mash, spinach, sage & onion fritters, red wine jus
£16-95 (smaller portion £9-95)