

DAILY MENU



SEASONAL STARTERS

Leek & Potato Soup ^{(v)(vo)(2,7)}

A smooth & silky soup served with toasted bread & butter triangles. 7.00

New Zealand Green Lip Mussels ^(1,2,3,5,7,8,14)

Oven roasted mussels with a chilli & garlic butter served on peperonata & garlic ciabatta. 9.50

Hoisin Pulled Duck Pancakes ^(1,2,9,12,13,14)

Slow roasted duck with oriental spices, served with hoisin sauce & spring onions. 8.50

Black Pudding & Beetroot Hash ^(1,2,4,7,9,14)

Crispy hash topped with a free-range fried egg, finished with a mustard dressing. 8.50

MINDFUL MENU

Offering something a bit unusual & always with great provenance, you'll find a variety of locally sourced, options on our 'Mindful Menu' which is updated daily.

Dexter Beef Burger ^(1,2,4,7,13,14)

*A naked Dexter steak mince burger, topped with garlic mushrooms, stilton & bacon crust & a free-range fried egg. Served with mixed leaf salad & skinny fries. 19.50
Supplied by Maxine from Oving Farm*

Venison Tenderloin ^(1,7,9,14)

*Seared lean & tender cut of venison, served with braised spiced red cabbage, creamy mashed potatoes, Tenderstem broccoli & port wine reduction. 30.00
Supplied by Justin from Wild Venison & Game*

SEASONAL MAINS

'Pie Of The Day'

Beef Bourguignon Pie ^(1,2,4,7,9,14)

Slow roasted beef in a red wine, mushroom & bacon lardons ragu, topped with fluffy puff pastry, accompanied by creamy mashed potatoes & steamed market vegetables. 19.00

Vegetarian Bean Cassoulet ^{(v)(vo) (1,2,7)}

*Vegetable & bean fricassee, topped with potato & beetroot fritters & garlic ciabatta. 16.00
Add Chicken +3.00*

Seabass Fillet ^(1,5,7,9,14)

Pan fried fillet of seabass served with asparagus of the sea, warmed potato salad & peperonata. 22.00

(v) Vegetarian dishes (vo) Can be prepared for a vegan diet

Just let us know if anyone in your party suffers from allergies or if there are any specific dietary requirements. We cannot guarantee an environment completely free from allergens. Please ask a member of staff for more information.

OUR MENU INDICATES ALLERGEN INFORMATION

(1)Celery (2)Cereals containing gluten (3)Crustaceans (4)Eggs (5)Fish (6)Lupin (7)Milk (8)Molluscs (9)Mustard (10)Nuts (11)Peanuts (12)Sesame (13)Soya (14)Sulphur dioxide & sulphates

DAILY MENU



DESSERTS

Triple Chocolate Cheesecake (2,7,13)

A rich & smooth cheesecake with a trio of chocolate flavours accompanied by sharp home-grown rhubarb puree & white chocolate sauce 9.00

Sticky Toffee Pudding (v) (2,4,7)

A sweet & fluffy coffee & date sponge served with our homemade toffee sauce & clotted cream vanilla ice cream. 9.00

Chocolate Brownie (v) (2,4,7,10,13)

A dense chocolate cake served with clotted cream vanilla ice cream, chocolate sauce & pistachio dust. 9.00

Apple & Mixed Berry Crumble (v) (2,7)

A decadent classic British dessert composed from homegrown apples & mixed berry compote topped with sweet & crunchy biscuit crumb & served with vanilla custard. 8.00

Luxury Somerset Ice Creams & Sorbets (v)(vo)

Served With A Chocolate Chip Cookie (2,4,7,13,14)

2 Scoops 4.50 / 3 Scoops 6.50

Clotted Cream Vanilla (v) (7), Chocolate Chunk (v) (7,13), Strawberry (v) (7), Mint Chocolate Chip (v) (7, 13), Toffee Fudge (v) (7,10,13), Natural Vegan Vanilla (v) (vo), Mango Sorbet (vo), Lemon Sorbet (vo) Blackcurrant Sorbet (vo)

Mini Dessert + Hot Drink

Your choice of regular hot drink & one of the following mini desserts. 6.50

Profiteroles with chocolate sauce (v) (2,4,7,13)

Cinnamon Rice Pudding (v) (2,4,7,13)

Add a single measure to accompany your dessert - 3.00 each

Cointreau / Disaronno / Famous Grouse / Kings Ginger / Dark Rum / Spiced Rum / Beeble Original or Swarm

HOT DRINKS

Americano 2.80 (v) (7)

Latte 3.30 (v) (7)

Cappuccino 3.30 (v) (7)

Espresso Single 2.30 Double 3.30 (v)

Macchiato 2.80 (v) (7)

Flat White 3.30 (v) (7)

Affogato 4.80 (v) (7)

A single scoop of vanilla ice cream 'drowned' in a single shot of espresso coffee.

Flavoured Iced Coffee 3.30 (v) (7)

Add a shot of Conker Coffee Liqueur for 3.00

Pot Of 'Clipper' Tea 2.80 (v)

Everyday, Earl Grey, Green, Peppermint, Raspberry & Cranberry, Lemon & Ginger, Berry Burst, Camomile, Everyday Decaf.

Hot Chocolate 3.30 (7)

Add cream & marshmallows for 0.50

In Favour Of More Flavour?

Add a syrup shot to your hot drink for 0.40

Classic Vanilla (vo), Toasted Marshmallow (vo) or

Gingerbread (vo)

Decaffeinated alternatives available for all coffees.

Alternatives to dairy based milk available.

LIQUEUR COFFEES

Irish – Baileys Or Jameson

Scottish – Whisky

Italian – Amaretto

Russian – Vodka

American – Jack Daniels

Jamaican – Tia Maria

Mexican – Tequila

French – Cointreau

Café Corretto – Sambuca

6.00 Each

Espresso Martini

Perfect after dinner cocktail.

Vodka & coffee liqueur, double

espresso shot, shaken over ice. 9.50

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