



SAMPLE

'A La Carte'

SEASONAL STARTERS

Cream of Sweet Potato & Butternut Squash Soup toasted bread & butter triangles. 7.50 (v)(vo)(1,2,7,13)

Crispy Goats Cheese & Pepper Ravioli, beetroot purée, toasted walnuts. 9.00 (v)(1,2,4,7,9,10,14)

Smoked Duck Salad, grilled bok choy, citrus dressing & toasted almonds. 9.50 (9,10,14)

SEASONAL MAINS

'Pie Of The Day'

Shredded Beef Shin, Ale & Mushroom (1,2,4,7,9,14)

Tender shin of beef cooked with root vegetables & mushroom in a rich ale gravy, topped with a puff pastry lid. Served with mashed potato & market vegetables. 19.00

Moroccan Vegetable Tagine (v)(1,2,7,14)

Slow braised dates, apricots in a tomato stew with authentic African spices, couscous salad, minted yoghurt. 15.50

Seabass Fillet (3,5,7,9,14)

Pan fried seabass fillet served with buttered new potatoes, blistered cherry vine tomatoes, lemon seaweed & creamy prawn sauce. 20.00

'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 regularly updated.

Dexter Beef Brisket (1,7,14)

Braised for 16 hours beef brisket served with carrot & swede mash, buttered fine green beans finished with red wine jus. 22.00

Supplied by Maxine from Oving Farm

Grilled Pork Loin (1,7,9,14)

Lean and juicy chargrilled pork loin with garlic & herb crispy potatoes, broccoli florets finished with Provençale sauce. 20.00

Supplied by Elliot from Padbury Meats

SIDES

Skinny Fries 3.50 (vo) add cheese 2.00 (v)(7)

Garlic, Herb & Parmesan Fries 5.00 (v)(7,11,14)

Beer Battered Onion Rings 4.50 (vo)(2,14)

Greek Salad 6.50 (v)(7,14)

Irish Champ Mash 4.00 (v)(7)

Halloumi Fries 7.50 (v)(7)

Tomato, Mozzarella & Basil Bowl 6.50 (v)(7,14)

Buttered Mixed Greens 4.00 (v)(vo)(7)

(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