



PUB & RESTAURANT
STARTERS

KING PRAWNS £6.50

Sauteed king prawns in a tomato and chilli sauce. Served with ciabatta

DEEP FRIED BRIE £5.50

A wedge of French brie coated in golden breadcrumbs and served with cranberry relish (V)

SHARING PLATTER £16.00

King prawns, deep fried brie, soup of the day, mushroom bruschetta, crispy whitebait, bread and oil

SOUP OF THE DAY £5.25

Served with warm ciabatta bread (V)

CRISPY WHITEBAIT £5.50

Served with homemade tartare sauce

GARLIC MUSHROOM

BRUSCHETTA £5.50

Creamy garlic and Stilton bruschetta, served with dressed leaves (V)

**MAIN
COURSES**

HAM, EGG AND CHIPS £9.50

Home cooked, hand carved ham served with a brace of free range eggs and chips (GF)

CRISPY PORK BELLY £13.95

Slow cooked hardington pork belly served with creamed potato, cider apple sauce and red cabbage (GF on request)

FISH AND CHIPS £12.50

Beer battered Cornish haddock served with chips, tartare sauce and either garden peas or mushy peas (GF on request)

CONFIT DUCK LEG £14.50

Confit of duck leg served with dauphinoise potatoes, curly kale and a cranberry and port sauce (GF on request)

RUMP OF LAMB £14.95

Pan roasted rump of Somerset lamb, served with crushed potatoes, summer vegetables and a red wine and mint sauce (GF on request)

ESCALOPE OF CHICKEN

£13.50

Pan fried escalope of chicken coated in crispy panko breadcrumbs. Served with rich tomato and basil sauce, parmentier potatoes and green salad

FILLET OF SALMON £14.50

Served with stir fried vegetables and egg noodles in an Oyster sauce with sesame seeds

8OZ RUMP STEAK £13.95

Served with chips, garden peas, button mushrooms, grilled tomato and crispy onion rings

PLEASE MAKE STAFF AWARE OF ANY DIETARY REQUIREMENTS OR ALLERGIES