

ALLERGENS MENU

(Ve) Vegan (Gf) Gluten-free (Df) Dairy-free

Please make your server aware of your dietary requirements when ordering



APERITIFS

Bellinis

Peach / cherry /
raspberry / mimosa £9
2 for 1 between 12-7pm

Aperol Spritz

£8 or **2 for £14**

Negroni £10

Lillet blanc & tonic £8

GINTONICAS

Aqua Gintonica £12.5

Blood orange Beefeater,
lime & basil £12.5

Malfy grapefruit or lemon G&T £12.5

Whitely Neil rhubarb & ginger £12.5

Pink Beefeater strawberry
& raspberry £12.5

PROSECCO

125ml glass / bottle

Di Maria Prosecco Spumante NV,
Valdobbiadene, Veneto, Italy £6 / £34.5Villa Sandi Prosecco Spumante Rosé
Millesimato DOC, Treviso, Italy £9 / £44.5Prosecco Spumante di Conegliano Extra
Dry DOCG, Azienda Frassinelli,
Valdobbiadene £50

CHAMPAGNE

125ml glass / bottle

Laurent-Perrier La Cuvée
Brut N.V. £12.5 / £72Laurent-Perrier Cuvée
Rosé N.V. £18 / £97.5Laurent-Perrier Blanc de
Blancs, Brut Nature N.V. £110

Laurent-Perrier Grand Cuvée £195

NIBBLES

Los Hechizos Del Sur Sarasa olives (Gf) (Df) £4

Duck leg croquettes, port & orange sauce (Df) £8.5

Sourdough, balsamic, olive oil, rock salt (Df) £5

Porlock Oysters (Gf) (Df) £3.5 each

House bruschetta, heritage tomato salsa, vegan mozzarella,
basil, lemon oil (Ve) (Df) £4.5

STARTERS

Crispy fried chicken wings, chipotle & maple glaze, coriander (Df) £8.5

Cornish scallops, chorizo, chard cauliflower, cauliflower purée,
pistachio, chilli oil (Gf) £13

Pork belly bites, sticky bbq glaze (Df) £8.5

Beef brisket croquette, tomato curry purée,
pickled red onion (Df) £7PASTA
& RISOTTOSeafood linguine, king prawns, mussels, calamari,
tomato ragu, nduja, chilli (Df) £18

Slow braised beef brisket pappardelle ragu (Df) £16.5

Smoked Haddock risotto, mascarpone, peas, leeks,
parmesan (Gf) £16.5

(Gluten free pasta available on request)

MAINS

Fire roasted Castlemead chicken breast, wrapped streaky bacon,
roasted Jerusalem artichoke, spinach, cream chicken jus (Gf) £18.5Chicken caesar salad, crisp romaine lettuce, crispy bacon,
croutons, caesar dressing (Gf on request) £16Half grilled piri piri chicken, rosemary roasted potatoes,
apple slaw (Gf) (Df) £20Cornish sea bass, celeriac purée, pak choi, peas, samphire,
red wine sauce (Gf) £19.5

Roasted aubergine parmigiana (Ve) (Gf) (Df) £16

English Rose veal Milanese, breaded fried veal escalope,
rich tomato spaghetti, parmesan, lemon, rock salt (Df) £19Aged Exmoor lamb shank, slow braised, creamy mash,
lamb jus, mint relish (Gf) £24

SIDES

Handcut triple cooked chips (Df) £4 Skinny fries (Df) £4 Creamy mash (Gf) £4 Tender stem broccoli (Gf) (Df) £4

FROM
THE GRILL

All our steaks are 28 day, dry aged, reared from Hurst farm, Slimbridge, served with rocket & parmesan, (Df without parmesan)
Choose from bernaise sauce (Gf) (Df) or peppercorn sauce (Gf), skinny fries (Df) or handcut triple cooked chips (Df)

Rib-eye steak 10oz £28 Fillet steak 8oz £32

28 day dry aged pork chop, dry aged, crispy crackling, apple gel, dauphinoise potato, red wine jus (Df) £20

DESSERTS

Vanilla crème brûlée (Gf) £6

Selection of sorbets: Lemon/mango/blackcurrant (Gf) (Df) 3 scoops £7

Chocolate mousse (Gf) £6.5

SET MENU

Please ask to see our Lunch & Early Dinner menu. Served 12pm to 7pm, Monday to Friday. Two courses £17.5, three courses £20.5

SPARKLING PROSECCO 125ml glass / bottle

Di Maria Prosecco Spumante NV, Valdobbiadene, Veneto, Italy £6 / £34.5
 Villa Sandi Prosecco Spumante Rose Millesimato DOC, Treviso, Italy £9 / £44.5
 Prosecco Spumante di Conegliano Extra Dry DOCG, Azienda Frassinelli, Valdobbiadene £50

**CHAMPAGNE** 125ml glass / bottle

Laurent-Perrier La Cuvée Brut N.V. £12.5 / £72
 Laurent-Perrier Cuvée Rosé N.V. £18 / £97.5
 Laurent-Perrier Blanc de Blancs, Brut Nature N.V. £110
 Laurent-Perrier Grand Cuvée £195

WHITE

Airen Blanco, Terra Molino, La Mancha, Spain
Colombard/Ugni blanc, Maitre D, cuvee speciale, France
Trebbiano 2021 Terre Allegre, IGT Puglia, Italy
Chenin Blanc, Cape Sands, Western Cape, South Africa
Chardonnay, Rowland Brook, SE Australia
Sauvignon Blanc, Lucello 2021, Valle Central, Chile
Pinot Grigio, Orsino, 2021, Veneto DOC, Italy
Grillo 2021, Rupe Secca, Sicily, Italy
Picpoul de Pinet 2022, Terre d'Eole, Languedoc, France
Sauvignon Blanc, The Perfect Cut 2022, Marlborough, New Zealand
Gavi di Gavi DOCG 'Aulico' 2021, Cascina Radice, Piedmont, Italy
Albarino, Pionero 2021, Vina Almirante, Rias Baixas, Galicia, Spain
Sancerre Blanc 'Les Perries' 2021, Domaine Thomas, Loire, France

175ml / 250ml / half bottle carafe / bottle

£5.5 / £7.5 / £11 / £19.95
 £6 / £8 / £12.5 / £24
 £6.5 / £8.5 / £13 / £25.5
 £7 / £9.3 / £13.5 / £26.5
 £7.4 / £9.4 / £14 / £27.5
 £7.5 / £9.5 / £14.5 / £28
 £8.5 / £10.8 / £15.5 / £29.5
 £8.8 / £11.2 / £16.5 / £32.5
 £9.2 / £11.8 / £17.5 / £34.5
 £9.4 / £12.8 / £18.5 / £36.5
 £9.5 / £13.5 / £20 / £38.5
 £10 / £14 / £10.5 / £39.5
 £49.5

RED

Vino Tinto, Terra Molino, La Mancha, Spain
Grenache Noir/Cinsault/Carignan, Maitre D Rouge, Cuvee Speciale, France
Sangiovese 2021 Terre Allegre, IGT Puglia, Italy
Merlot, Los Pastos 2021, Central Valley, Chile
Cabernet Sauvignon, Beaubigney, Languedoc, France
Primitivo, Amanti del Vino 2021, IGT Puglia, Italy
Malbec Mont Rocher, Vieilles Vignes, IGP Pays d'Oc, France
Montepulciano d'Abruzzo Reserva 2021, Torre del Colle, Molise, Italy
Rioja, Gustales Crianza 2017, Bodegas Navajas, Spain
Pinot Noir Odd Lot 2018, Scheid Family Vineyards, California USA
Monastrell, Familia Pacheco Organic 2021, Viña Elena, DO Jumilla, Spain
Malbec, Gauchezco Estate 2020, Mendoza, Argentina
Bordeaux, Ch Saint Nicolas 2016, Cuvée des Duces, Fronsac, France
Amarone della Valpolicella Classico 2019, Casciina Negrar DOCG Veneto, Italy

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 £9.4 / £12.8 / £18.5 / £36.5
 £9.5 / £13 / £19 / £37
 £9.5 / £13.5 / £20 / £38.5
 £10.2 / £14.2 / £20.5 / £39.5
 £45.5
 £55

ROSÉ

Pinot Grigio Rose, Cortefresca 2022, Veneto, Italy
Provence, Palm Par L'Escarelle 2021, Château L'Escarelle, IGP Var, France
AIX Rosé 2022, Maison Saint AIX, Coteaux d'Aix-en-Provence, King of Rose

175ml / 250ml / half bottle carafe / bottle

£6.2 / £9 / £13 / £24.5
 £9.5 / £12.5 / £18.5 / £36
 £44

STICKIES

Botrytis Semillon, De Bortoli 'Deen Vat' 2018, South Australia (37.5cl)
Pedro Ximenez, Gonzalez Byass Nectar, Jerez, Spain
Port, Graham's 10 Year Old Tawny, Oporto, Portugal

100ml

£9
 £7.5
 £8

BEER & CIDER**BOTTLES**

Peroni £4 Peroni gluten free £4.2
 Peroni 0% alcohol free £4.2
 Bath Gem ale £5.5
 Thatchers West Country cider £5
 Wiper & True Kaleidoscope pale ale £5

DRAUGHT

Peroni £6.2, £3.5
 Grolsch £5.6, £3
 Laser Juice IPA (**Brewed by Bristol Beer Factory**) £6.5, £3.5
 Cornish Orchard cider £5.5, £2.9

SOFT DRINKS**MOCKTAILS:**

Elderflower fizz: Elderflower, soda, lime £5
Virgin mojito: Fresh mint, ginger ale, lime £5
Virgin Aperol spritz: Italian zero alcohol aperitif £5
Bambini bellini: Cranberry juice, lime, peach, lemonade £5
Sorrento sunset: Orange juice, cranberry juice, bitter lemon, grenadine £5

Aqua still water from Cheddar Spring £4.6
 Aqua sparkling water from Cheddar Spring £4.6
 San Pellegrino Aranciata £3
 San Pellegrino Limonata £3

Luscombe hot ginger beer £3.5
 Luscombe wild elderflower bubbly £3.5
 Coke Zero / Diet Coke / Sprite / Coca Cola £3.5 bottle

FOLLOW US