



Bar Snacks

Crab Rarebit on Sourdough £6 Scotch Egg, Tarragon Mayo £6.5
 Korean Fried Cauliflower, Spring Onion £5.5 Fishcake, Slow Poached Egg £6.5
 Curried Chickpea & Cauliflower Fritters, Shallot, Mint Yoghurt £7 Roast Potato Dauphinoise, Cheese Sauce, Mozz £6 add Pulled Pork £2
 Prosciutto Crudo, Pickled Cucumber £6 Chipolata Ring, Sage Mayo, Bacon & Crispy Onions £7
 Venison & Prune Terrine, Duck Liver Parfait, Toast £7 Smoked Global Olives £4

Starters

Seeded Loaf, Whipped Marmite & Truffle & Smoked Mushroom Parfait £6.5
 Broccoli & Potato Soup, Candied Walnuts, Blue Cheese, Toasted Seeds & Sourdough Toast £7.5
 Potato & Mushroom Terrine, Wild Mushrooms, Hazelnut Sauce, Tarragon Oil £10.5
 Wagyu Fat Poached Scallops, Pearl Barley, Roasted Onion Puree, Caviar £14
 Fried Black Pudding, Quail Egg & Roasted Cauliflower Custard, Topped with Truffle & Crispy Ham £10

Our Classics

Any classic main and drink* for £15 every Thursday lunch & dinner

Dry Aged Beef Burger, BBQ Pulled Pork, Onions, Mozzarella, Smk Cheddar, Dill Pickles, Mustard Mayo, Bun, Fries £18
 Korean Fried Chicken Thigh & BBQ Pulled Chicken Burger, Kimchi, Sriracha Mayo, Spring Onion Puree, Bun, Fries £17.5
 Vegan Burger, Chargrilled Halloumi, Smoked Mayo, Gem, Sunblushed Tomatoes, Bun, Fries £16.5
 Venison Sausage, Mash, Seasonal Greens, Gravy, Black Pudding Crumb £17
 Battered Sustainable Catch of The Day, Handcut Chips, Mushy Peas, Curry Mayo, Warm Caper & Gherkin Hollandaise £18
 Pie of the Day, Choice of Buttered Mash or Handcut Chips, Seasonal Greens, Gravy £18

Mains

Roasted Gressingham Guinea Fowl, Mushroom Mousse, Roast Celeriac, Maderia Cream Jus, Baked Pastry Puree, Braised Leg of Guinea Fowl & Potato Fondant £25.5
 Grilled Fillet of Mackerel, Laminated Brioche, Beetroot Dressing, Smoked Mackerel Pate, Crab Macaroni Cheese, BBQ Gem Dressed with Pickled Shallots & Capers £26.5
 Curried Chickpea Falafel wrapped in Potato Bhaji, Curry Sauce, Pilaf Rice, Mango, Spinach, Paneer, Crispy Kale £18.5
 Our Steak Cuts; Roast Onion Puree, Chicken Fat Rosti, Hispi & Pulled Pork, Mushroom & Onion Hollandaise, Red Wine Jus
 8oz English Wagyu Rump £42
 10oz English Wagyu Sirloin £52
 8oz English Wagyu Fillet £62

Sides

Fries £4 **Add Wookey Hole Cheddar & Gravy £2** / Handcut Chips £4.5 / Buttered Greens £4.5 /
 Mixed Salad £4/ Hispi & Sesame £4.5 / Roasted Carrots £4/ Chicken Fat Mash £6 / Buttered Mash £4.5



ARE WE YOUR FAVOURITE LOCAL RESTAURANT?

VOTE FOR US & YOU WILL ALSO BE ADDED TO A DRAW TO WIN £250 OF DINING OUT VOUCHERS
 SCAN THE QR CODE, FILL OUT A SMALL FORM AND HELP US BE PART OF A GREAT GUIDE THAT HELPS SUPPORT LOCAL INDEPENDENT BUSINESSES.



Our current menu is prepared in an environment that contains most allergens, and cross contamination can occur during storage and preparation.
 Please make our team aware of any allergies as soon as possible if not already communicated on booking and we will advise.

To help us reduce food waste let us know if there is something on the dish you don't like or won't enjoy for personal preference and we will happily leave it off or suggest a replacement, where possible