

Bar Snacks

Crab Rarebit on Sourdough £6
Korean Fried Cauliflower, Spring Onion £5.5
Curried Chickpea & Cauliflower Fritters, Shallot, Mint Yoghurt £7
Prosciutto Crudo, Pickled Cucumber £6
Venison & Prune Terrine, Duck Liver Parfait, Toast £7

Scotch Egg, Tarragon Mayo £6.5 Fishcake, Slow Poached Egg £6.5 Roast Potato Dauphinoise, Cheese Sauce, Mozz £6 & Pulled Pork £2 Chipolata Ring, Sage Mayo, Bacon & Crispy Onions £7 Smoked Global Olives £4

Starters

Seeded Loaf, Whipped Marmite & Smoked Mushroom & Truffle Parfait £6.5

Broccoli & Potato Soup, Candied Walnuts, Blue Cheese, Toasted Seeds & Sourdough Toast £7.5

Wagyu Fat Poached Scallops, Pearl Barley, Roasted Onion Puree, Caviar £14

Potato & Mushroom Terrine, Wild Mushrooms, Hazelnut Sauce, Tarragon Oil £10.5

Fried Black Pudding, Quail Egg & Roasted Cauliflower Custard, Topped with Truffle & Crispy Ham £10

Sunday Roasts

Our Roasts are Served with Roast Potatoes, Carrots, Red Cabbage, Seasonal Greens, Smoked Cauliflower Cheese, Yorkshire Pudding & Gravy

French Trimmed, Aged Hampshire White Pork Loin £24

Long Horn Sirloin of Beef £25

Free Range Half Roast Chicken £22

Nut & Lentil Roast £18

Mains

Grilled Fillet of Mackerel, Laminated Brioche, Beetroot Dressing, Smoked Mackerel Pate, Crab Macaroni Cheese, BBQ
Gem Dressed with Pickled Shallots & Capers £26.5

Venison Sausage, Mash, Seasonal Greens, Gravy, Black Pudding Crumb £17

Battered Cornish Ling, Handcut Chips, Mushy Peas, Curry Mayo, Warm Caper & Gherkin Hollandaise £18

Dry Aged Beef Burger, BBQ Pulled Pork, Onions, Mozzarella, Smk Cheddar, Dill Pickles, Mustard Mayo, Bun, Fries £18

Vegan Burger, Chargrilled Halloumi, Sunblushed Tomatoes, Smoked Mayonnaise, Gem, Linseed Bun, Fries £16.5

Curried Chickpea Falafel wrapped in Potato Bhaji, Curry Sauce, Pilaf Rice, Mango, Spinach, Paneer, Crispy Kale £18.5

Fries £4 *Add Wookey Hole Chedder & 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

We add a discretionary 10% service charge to tables of 8 and more only. All service left goes directly to the team.

Our food and drink are prepared in areas where cross contamination may occur, and our menu descriptions are not guaranteed to include all ingredients. If you require any allergen or dietary requirement menus, please ask.