



Today's Menu



Starters

Roasted Pumpkin Soup GF* DF VE V	8.5
Toasted sourdough bread, garden herbs	
Warm Pear Salad GF* DF* VE* V	9.5
Mixed leaf, baked beetroot, smoked & whipped ricotta, chive dressing, toasted breadcrumbs	
Chicken and Ham Terrine GF	10.0
Roasted Corn Remoulade (corn tortilla), Arugula	
Somerset Prosciutto Ham Salad GF DF	10.0
Marinated peaches, cider apple molasses & herb dressing	
Hake, Lemon & Dill Fishcake DF	10.0
Kohlrabi & fennel ceviche, chipotle tartar sauce	
Wilted Leek & Artichoke Tart GF V	10.0
Petit salad, truffle mayo, sunblushed tomatoes	

Platters

Baked Camembert GF*	22.0
Red onion jam, crackers & bread	
Charcuterie GF*	20.0
Selection of charcuterie, Manchego, house pickles, salad, charred bread	
Ploughman's Harvest GF* DF*	20.0
Sausage roll, glazed ham, mature Cheddar, apple & brandy chutney, apple, salad, pickles, bread, butter	
Indian Ploughman's DF* GF*	20.0
Coronation chicken, naan, pickled cauliflower	
Bread & Olives GF* DF*	12.0
Oil, butter	

Mains



6oz Beef Burger GF* DF*	18.0
Topped with house apple relish, siracha & tomato aioli, melted Cheddar, gem and pickles in a brioche bun. Served with chips, onion ring & slaw	
Chicken Burger GF*	18.0
Topped with jalapeño & grilled pineapple aioli, gem and pickles in a brioche bun. Served with chips, onion ring & slaw	
Fish & Chips GF DF*	18.5/14.50
South coast hake, fried crisp in cider batter and served alongside crushed peas, tartar sauce, lemon wedge & chips	
Hand Carved Gammon GF DF*	18.0
Aromatic glazed ham, served with chips, duck egg, salad & grain mustard cream	
Pork Schnitzel	22.0
Served with steamed parsley potatoes, tenderstem & mushroom Diane sauce	
Duo of Beef GF	30.0
Grilled bavette with a coffee rub & slow cooked feather blade, celeriac mash, seasonal greens and beetroot & tarragon sauce	
Pan-Roasted Red Mullet DF* GF*	24.0
Served with warm escabeche & saffron potatoes, coriander & aioli, grilled focaccia	
Butternut Tournedos GF* DF* Ve* V	18.0
Served with onion chutney, goats cheese, pimento & smoked paprika hummus, port & cracked pepper reduction	
Pub chips - railway seasoning GF* DF* V Ve	5.5
Seasonal greens - lemon, butter, herbs GF Ve* V	4.0
Posh fries - garlic butter, parmesan, sherry aioli GF V*	6.5
Braised red cabbage GF DF Ve V	4.0
Coleslaw GF DF V	3.5
Tenderstem broccoli - Garlic butter GF DF* V VE	5.0
Roasted cauliflower GF DF* VE V	5.0

GF—Gluten Free DF—Dairy Free V—Vegetarian Ve—Vegan N—Contains nuts *Can be adjusted to cater for.
Please inform staff of any dietary/allergen requirements.

Please note we will add an optional 10% service charge to your bill and be assured 100% will be shared with today's team

Desserts

Toffee Apple Bread & Butter Pudding - vanilla ice cream, rosemary & caramel sauce v	8.0
Sticky Toffee Pudding - butterscotch sauce, sticky toffee crumb, vanilla ice cream v	9.0
Citrus Tart - lemon curd mascarpone, raspberry gel GF	9.0
Berry & Cherry Fool - Autumn fruit compote, vegan Chantilly cream, fruit dusting GF VVE	8.0
Passion Fruit & White Chocolate Cremè Bruleè -Cinnamon sugared shortbread GF*	8.0
Ice Cream & Sorbets please ask for today's flavours GF*	(per scoop)2.5
Seasonal Cheeses from the British Isles - crackers, house chutney	16.0



Affagato Vanilla Ice cream with a shot of espresso GF V	4.5
Affagato Coretto Vanilla Ice cream 'corrected' with a shot of Pedro Ximenez GF V	5.0
A small portion of either Sticky toffee pudding or chocolate brownie with a coffee or tea	8.5



Wogan Coffee & West Country Tea

Digestifs & dessert wines

Espresso	2.6/2.9	Courvoisier VS Cognac 25ml	4.0
Americano	2.9	Thatchers Orchard Brandy 25ml	4.5
Latte	3.5	Limoncello 50ml	5.9
Cappuccino	3.4/3.55	Talisker Single Malt 25ml	6.0
Flat white	3.4	Baileys Irish Cream 50ml	4.0
Flavoured Syrups	0.50	Harveys Bristol Cream 50ml	4.6
Hot Chocolate	3.75	Windsor Port 50ml	4.0
English breakfast	2.9	Pedro Ximenez Sherry 50ml	4.25
Chai Latte	3.75	Sauternes 75ml	8.65
A range of fruit & herbal teas	2.9	Rubis Chocolate Wine 75ml	7.6
		Espresso Martini	12.0
-Camomile-Peppermint -Lemongrass & Ginger-Sencha Green Tea- -Earl Grey-Tropical Fruit crush-Lavender & Lemon Verbena			

Each dish is prepared fresh and to order with care using the finest produce.
We change our menu regularly to make the most of the seasonal bounty available
in Somerset & beyond

Should you have any dietary requirements please speak to a member of our team who will be happy to
help & advise you

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