

Today's Bar Menu

Small plates

Chicken salad GF* DF*

Parma ham crisps, croutons, olives, pickles

12.0

Heritage tomato salad DF* GF* V VE*

Horseradish mascarpone, balsamic salad, croutons

10.0

Fish finger Bap

Tartar Sauce

10.0

Beef brisket croquettes DF

Pink peppercorn aioli

10.0



Sharers

Bread & olives - Balsamic oil v ve*

12.0

Loaded nachos - Slow cooked pork chilli or chickpea chilli (Ve), cheese, guacamole, salsa, sour cream, pickled chillies GF*

9.5/16.0

Baked camembert - red onion jam, crackers & bread GF*

16.0

Charcuterie - selection of charcuterie, Manchego cheese, house pickles, charred bread GF*

16.0

Seasonal cheeses from the British Isles - crackers, Eccles cake, house chutney

16.0



Pub Classics

Beef Burger GF* DF*

Topped with chimichurri mayo, cheddar, gem, pickles in a potato bun. Served with chips, onion ring & slaw

18.0

Chicken Burger GF*

Topped with sriracha mayo, gem lettuce, pickles in a potato bun. Served with chips, onion ring & slaw

18.0

Fish & Chips GF DF*

South coast hake, fried crisp in cider batter and served alongside crushed peas, tartare sauce, lemon wedge & chips

18.5/14.5

Hand Carved Gammon GF DF

Served with chips, duck egg & peas

18.0

Harissa Roasted Cauliflower Steak V Ve* GF DF* N*

Served with preserved orange bulgar wheat, hazelnut picada & apricot puree

18.0



Sides

Pub chips - railway seasoning GF* DF* V Ve

5.5

Posh fries - garlic butter, parmesan*, sherry aioli GF V*

6.5

Housemade coleslaw V GF DF

3.5



Housemade Sandwiches

on Fresh white or brown bread, salad, crisps

-Ham & mustard-

-Cheese & chutney- v

-Chicken salad- DF*

11.0



Desserts

Cremè Bruleè - shortbread biscuit GF* V	8.0
Sticky toffee pudding - butterscotch sauce, sticky toffee crumb, vanilla ice cream V	9.0
Szechuan peppercorn pannacotta - strawberry consommé, granola GF*	9.0
Chocolate delight - cherries in Kirsh, cherry gel, chocolate shard GF V	8.0
Peach melba - rum soaked peach, raspberries, raspberry sorbet, vegan Chantilly, flaked almonds Ve N*	8.0
Homemade 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 V	4.5
Affagato Coretto - Vanilla Ice cream 'corrected' with a shot of Pedro Ximenez V	5.0
A small portion of sticky toffee pudding or chocolate brownie, with a coffee	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	5.8
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

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.