

Today's Menu

Starters

Chicken salad GF* DF*	12.0
Parma ham crisps, croutons, olives, pickles	
Heritage tomato salad DF* GF* V VE*	10.0
Horseradish mascarpone, balsamic salad, croutons	
Scallops N	14.0
Chorizo, hazelnut picada	
Tomato fritters GF V	10.0
Marinated courgette ribbons, courgette puree	
Beef brisket croquettes DF	10.0
Pink peppercorn aioli	

Platters

Baked camembert GF*	16.0
red onion jam, crackers & bread	
Charcuterie board GF*	16.0
selection of charcuterie, Manchego, house pickles, salad, charred bread	
Bread & olives GF* DF*	12.0
oil, butter	

Mains

6oz Beef Burger GF* DF*	18.0
Topped with chimichurri mayo, cheddar, gem, pickles in a potato bun. Served with chips, onion ring & slaw	
Chicken Burger GF*	18.0
Topped with sriracha mayo, gem lettuce, pickles in a potato 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
Served with chips, duck egg and peas	
Pan-Roasted Sea Bream	20.0
Served with linguine vongole, pangrattato (clams, bacon lardons, leeks, peas, garlic butter, white wine & parsley)	
Harissa Roasted Cauliflower Steak GF DF* V Ve* N*	18.0
Preserved orange bulger wheat, apricot puree & hazelnut picada	

Roasts

Topside of ruby red beef & braised featherblade, horseradish cream GF* DF*	24.0
Chicken supreme, bread sauce, sage & sausage stuffing GF* DF*	21.0
Roasted Pork tomahawk, crackling DF* GF*	24.0
Mixed nut & leek loaf, vegan gravy Ve N	20.0

Pub chips, railway seasoning GF* DF*	5.5	Seasonal greens - lemon, butter, herbs GF Ve* V	4.0
Posh fries - garlic butter, parmesan, sherry aioli GF	6.5	Tenderstem broccoli - Garlic butter GF DF*	5.0
Roast potatoes - garlic & thyme GF* DF*	4.5	Coleslaw	3.5
Braised red cabbage	4.0	Cauliflower & cheddar gratin v*	4.5/9.0

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

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 delice - 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 GF	4.5
Affagato Coretto Vanilla Ice cream 'corrected' with a shot of Pedro Ximenez GF	5.0
A small portion of either 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

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