

STARTERS

Soup of the Day

A warming bowl of seasonal soup, served with thick slices of warm sourdough. 6

Pan-Fried King Prawns

Plump, juicy king prawns sizzled in a fiery chilli and garlic sauce that begs to be mopped up with a piece of crusty bread. (GF option available) 8

Towering Black Pudding Stack

Layers of rich, peppery black pudding stacked with golden, crisp potato rösti, finished with a runny fried egg and a velvety homemade peppercorn sauce. 8

Baked Somerset Camembert

Goosey, melting camembert infused with fragrant rosemary and garlic, served with toasted sourdough for dipping and a fresh side salad. 9

Crispy Potato Skins

Golden, crunchy potato skins ready for dunking, with your choice of homemade garlic dip, smoky BBQ, or fiery Frank's Red-Hot. (GF option available) V 5

Why not go fully loaded with cheese and bacon 7.50

Cheese Nachos

A generous pile of crunchy nachos smothered in melted cheese. GF/V 7

Why not go fully loaded with cheese and bacon. 9.50

GF: Gluten free
V: Vegetarian
VE: Vegan

MAINS

Homemade Steak & Ale Pie

Tender beef slow-braised in a deep, malty ale gravy, tucked under buttery shortcrust pastry. Served with triple-cooked chips or creamy mash and seasonal veg. 16

Hand-Battered Cod

Flaky, snow-white cod in a light, golden, crispy batter, with triple-cooked chips, mushy peas, and a zesty house tartare sauce. GF 18

Pan-Roasted Sea Bass

Delicate sea bass resting on crushed herby new potatoes, with fresh sea-salty samphire and a bright lemon butter sauce. GF 18

Panfried Pork Loin

Succulent pork loin paired with creamy mash, sautéed seasonal veg, and a rich homemade peppercorn sauce. GF 16

Butcher Fresh 10oz Rib-eye Steak

A beautifully marbled rib-eye cooked to your liking, cherry tomatoes, button mushrooms, triple-cooked chips, crispy onion rings, and peppercorn sauce. (GF option available) 24.50

Locally Sourced Steak Burger

A juicy, hand-pressed steak burger grilled to perfection in a soft brioche bun, piled with melted mature cheddar, crispy bacon, sliced tomato, and tangy house relish. Served with triple-cooked chips and creamy garlic dip. (GF option available) 17

Vegetable roast slice

A hearty, savoury mixture of rice, mushrooms and onions, with pepper and sage. GF/V/VE 13

Halloumi Burger

Thick, golden slices of griddled halloumi with red onion, pesto, and lemon mayo in a brioche bun, served with triple-cooked chips, slaw and a side salad. V 17

Chicken Skewers

Char-grilled, marinated chicken skewers with warm garlic bread, garlic dip, homemade slaw, and a fresh side salad. 17

Halloumi Skewers

Golden, griddled halloumi skewers with garlic bread, lemon mayonnaise dip, homemade slaw, and a fresh side salad. V 17

Homemade Beef Lasagne

Layers of rich, slow-cooked beef ragù and creamy béchamel, served bubbling in a hot iron dish with garlic bread and a side salad. 15

Cumberland Sausage Ring

Plump, flavour-packed butcher's Cumberland pork ring with creamy mash, lashings of rich gravy, and sweet garden peas. GF 15

10oz Horseshoe Gammon Steak

A juicy, smoky gammon steak with triple-cooked chips, a fried egg, sweet grilled pineapple, garden peas, and a crisp side salad. GF 18

Wholetail Breaded Scampi

Crispy, golden wholetail scampi, lightly breaded and perfectly crunchy served with triple-cooked chips, chefs own tartar sauce and garden peas with a wedge of lemon. 18

PIZZAS

All pizzas are 10" and homemade on site.

Margherita

A classic of rich tomato sauce and bubbling mozzarella on a hand-stretched base. (GF option available) 10

Pepperoni

(GF option available) 12

Meat Feast

Loaded with a hearty pile of savoury meats over melted mozzarella and tomato. (GF option available) 14

Veggi Supreme

A colourful medley of garden-fresh vegetables on a tangy tomato and mozzarella base. (GF option available) V 12

BBQ Chicken

Tender chicken and melted cheese drizzled with smoky, sticky BBQ sauce. 14

Hot Shot Chicken

Fiery, spiced chicken with melted mozzarella for those who like a little heat. 14

DESSERTS

Warm Sticky Toffee Pudding

A gloriously moist sponge drenched in rich butterscotch sauce, with your choice of vanilla ice cream or creamy custard. 6
Add a pot of double cream for 1.50.

Cheesecake of the Day

Smooth cheesecake on a buttery base, finished with a generous dollop of whipped cream. GF 6
Add a scoop of ice cream or a pot of double cream for 1.50.

Homemade Fruit Crumble

A medley of seasonal fruits baked until bubbling, topped with a golden, buttery crumble and served warm with rich custard or vanilla ice cream. 6

Classic Ice Cream Sundae

Layers of creamy vanilla, chocolate, and strawberry ice cream piled with whipped cream, a drizzle of chocolate sauce or maple syrup, crunchy sprinkles, and a cherry on top. 6

Raspberry & White Chocolate Roulade

A light, airy roll swirled with tart raspberries and sweet white chocolate, served with a pot of double pouring cream. GF 7