

Evening Food Service from 6pm-9pm

Bread + Oil (V)	£3
Olives	£3
<u>Starters</u>	
Seasonal soup (V)	£6
Home cured salmon, creamed feta & salsa verde	£8
Sweet potato, Bath blue cheese and thyme croquettes, wilted spinach & garlic, parsley aioli (V)	£7
Bruschetta of black olive tapenade, caramelised shallot puree, roasted cherry tomato and rocket (V)	£7
Chicken liver pate, caramelised onion marmalade with crostini	£7
Somerset charcuterie board of smoked mutton, air dried ham, wagyu beef salami, Coble Lane saucisson caper berries, olives, cornichons and sundried tomatoes (for 2)	£15
<u>Mains</u>	
Fillet of beef medallions, roasted vegetables, red wine sauce and chervil crushed new potatoes	£24
Pan roasted Barbary duck breast, burnt orange mash, pumpkin puree & blackberry jus	£20
Three bone French trimmed lamb, smoked shallot puree, pan roasted Parisienne potatoes and minted peas	£22
Guinea Fowl, sage polenta, purple sprouting broccoli, prosciutto wrapped asparagus & pancetta velouté	£18
Herb crusted pork tender loin, parmesan mash potato & a wild mushroom sauce	£18
Catch of the day	£MP
Pan roasted butterflied seabass, sun blushed tomato, basil & sweet potato gnocchi	£19
Soy glazed bok choy, chard, red pepper & sweet potato stir fry (Vg)	£16
Mixed vegetable tabbouleh with asparagus, rocket, lemon juice and olive oil (Vg)	£16
8oz flat iron £18 10oz Sirloin £24 10oz rib eye £24	
<i>All of our steaks are dry aged for 28 days & cooked on our flame grill for that extra flavor</i>	
<i>Served with triple cooked chips & sautéed chestnut mushrooms</i>	
Add a choice of sauce: Peppercorn, Red wine, Blue cheese or horseradish cream £3	

If you suffer from a food allergy or intolerance and would like to know more about the ingredients we use please ask a member of the team before placing your order.