

PLOUGHMAN'S MENU

6.00 per head

Keen's cheddar

Smoked Dorset red

Homemade focaccia

Apple, celery, homemade piccalilli

10.00 per head

Keen's cheddar

Smoked Dorset red

Sliced cider cured ham

Homemade focaccia & dukka

Apple, celery, rye bread crackers, homemade chutney & piccalilli

We cook with the best sustainable English produce.

Please note that some fish and vegetables may change due to seasonal availability.

PROVENANCE

WHEREVER possible we buy our ingredients from local farmers and growers. We don't buy out of season, imported produce and our menus change almost every day to make the most of the fresh catch, the new season's crop or an exciting new local speciality.

Our meat comes from two main sources: Jim Baker (including burgers and sausages made to our own recipe) in Wedmore. Buxton Butchers, who are based in Winterbourne, supply our steaks and source all meat from the surrounding lush pastures. All meat is thus scrupulously traceable to individual animals.

ALL our fish comes from British waters supplied by Samways, a family business based in Bridport, who commit to a 24-hour 'port to plate' policy.

Eggs are supplied by Westcroft Farm of Burnham on Sea, where 6,000 hens range freely and happily, enjoying their own sea view! The honey comes from Sedgemoor Farm, our yoghurts from Brown Cow Organics in Pilton, and cheeses from Somerset & surrounding counties.

ALL our bread, burger buns, cakes and biscuits are baked daily on the premises, using Shipton Mill and Doves organic flours. Gluten free alternatives are available on request.

Jams, chutneys, piccalilli and sauces are made freshly in our kitchens, and we churn our own ice cream using organic milk and cream from Crook & Churn Dairy in North Devon.

Please advise if you have any allergies or require further information on the ingredients used in our dishes.
Some of our dishes contain nuts and nut oils which may not be listed on the menu.