



# DINNER MENU

See overleaf for  
delicious desserts  
& cheeses

## STARTERS

- Seasonal soup with homemade bread V 6.50  
Brixham crab cakes, pickled shallots, celeriac  
remoulade, lemon & dill 8.50  
Smoked ham hock terrine, apple & gherkin salsa,  
toasted soda bread 8.00  
Lightly spiced arancini, beetroot ketchup,  
rocket & chicory VG 7.00  
Chalk stream trout ceviche, cucumber, dill &  
basil oil, chargrilled malted bread 9.00

## TO SHARE

- Ideal for two people, or for one as a main  
Baked Somerset Camembert, red onion  
marmalade, rosemary focaccia V 13.00  
Crispy mac & cheese with romesco sauce,  
tempura sprouting broccoli,  
smoked ham hock & cider terrine,  
Brixham crab cakes with tartare sauce,  
air dried ham 15.00

## WARM SALADS & GRAINS

Starter or Main

Grilled chicken,  
quinoa, celeriac,  
curried oil, pine nuts  
7.50/14.50

Harissa spiced mackerel fillet,  
potato, rocket,  
beetroot & caper salad, dill  
7.00/14.00

Chargrilled broccoli, bulgur  
wheat, squash, ricotta, beetroot  
dressing, crispy onions V  
6.50/13.00

## MAIN COURSES

STUFFED BELLY OF OLD SPOT, FENNEL & SEA SALT CRACKLING 17.00  
Lentils, celeriac puree & kale

FLAT IRON TIKKA CHICKEN, RAITA & POTATO BHAJI 16.50  
Butternut dahl, coriander & lime

CHARGRILLED BEEF BURGER,  
SMOKED STREAKY BACON 13.50  
Gherkin, Barbers cheddar, lettuce & hand cut chips

FEATHER BLADE OF BEEF, PARSNIP PUREE, GREMOLATA 19.50  
Potato terrine, rainbow chard

PAN FRIED GNOCCHI WITH WILD MUSHROOM RAGOUT 14.00  
Baked ricotta, beetroot, spinach & pine nuts V

TEMPURA SPROUTING BROCCOLI, QUINOA & ROASTED CELERiac 14.50  
Squash, tahini, cardamom dressing VG

PAN FRIED SOUTH COAST HAKE FILLET, CAFÉ DE PARIS BUTTER 18.50  
Soft polenta, cavolo nero, salsify

CORNISH MACKEREL STUFFED WITH CRAB, CAPERS & LEMON 19.00  
Potatoes, squash, harissa & mussels

CHEESY CHIPS  
Hand cut chips with  
cheese & cider  
fondue sauce V  
4.00

## 300g DRY AGED STEAKS

Served with roast garlic & parsley butter, hand cut chips, crispy onions, slow roasted tomatoes & watercress

Flat Iron\* 17.75      Rump 19.50      Ribeye 23.50

Add peppercorn sauce or Dorset Blue Vinney sauce 2.00

\*Best rare or medium rare

## SIDES

- Hand cut chips with Cornish sea salt VG 3.00
- Purple sprouting broccoli, garlic butter & baked ricotta V 4.00
- Green salad with mustard dressing VG 2.95
- Bulgur wheat salad VG 3.00

## DESSERTS

- Salted caramel & chocolate tart, cherry sorbet V 7.00
- Yoghurt panna cotta, rhubarb, honey & almond crumble 7.00
- Sticky toffee apple pudding, milk ice cream, toffee sauce V 7.00
- Rocky road sundae with toffee sauce & homemade vanilla ice cream V 7.00
- Selection of homemade ice creams & sorbets with pumpkin seed praline V 6.50  
Please ask your server for today's flavours

## WEST COUNTRY CHEESE

Two of our favourite cheeses with homemade crackers and fig membrillo

2 for 8.00

Please ask about today's choices

## DESSERT WINE & LIQUEURS

Frangelico Hazelnut Liqueur 50ml 6.40

Grahams LVB Port 50ml 5.75

Warres Otima Tawny Port 50ml 5.20

Late Harvest Gewurztraminer 75ml 6.75

Montes, Valle de Curico, Chile.

Muscat de Rivesaltes 75ml 6.75

Domaine Cazes, France.

## ALLERGENIC INGREDIENTS

If you have an allergy or intolerance we can adjust some of the dishes on the menu. To make sure this is handled properly, it's best to ask to speak to one of our managers, who will be pleased to run through our recipes. We cook from scratch in the kitchen, which makes most adjustments straight forward. However, we do need to point out that since many of the dishes prepared in our kitchen contain dairy, nuts, flours and other allergenic ingredients, unfortunately we cannot guarantee that any of our food is completely allergen free.

## PROVENANCE

Wherever possible we buy from local farmers and growers. We rarely buy out-of-season or use imported produce and we regularly change our menus to make the most of a freshly-landed catch or the new season's crop. We are in tune with the seasons and in touch with the provenance of everything we use.

Of course, citrus fruits come in from Southern Europe, and other items from further afield. But typically imports will make up just a small sample of the vibrant, joyful food we always aim to create.

Our meat comes from two main sources. Jim Baker, in Wedmore, provides us with the very best burgers and sausages made to our own exclusive recipe. And Buxton Butchers, in Winterbourne, supplies us with phenomenal beef and lamb, scrupulously traceable to individual animals from the lush pastures of Somerset and Dorset.

Fish comes from British waters and is supplied by Kingfisher of Brixham. Eggs are supplied by Fenton Farm in Taunton, where hens range freely and happily across 155 acres of grasslands.

Yoghurts are from Brown Cow Organics in Pilton, and our cheeses come from the best and most interesting producers in the South West.

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

Jams, chutneys, piccalilli and sauces are made freshly in the kitchens, and we churn our own ice cream using milk and cream from Cotteswold Dairy.