



A la carte menu served Monday to Friday 12 – 2.30 / 6 – 9.30 and Saturday 12 – 9.30.

Soup of the day* with homemade focaccia (V)	£3.50
Big Chips	£3.00
Smoked haddock crockets	£3.50
Sun blush tomato and goats cheese risotto balls (V)	£3.50
Pork belly and apple filo parcels	£3.50
Hummus served with warm pitta bread (V)	£3.50
Spanish olives marinated in chilli and lemon (V)	£3.50
Venison sausages with honey and thyme	£3.50
Barbecue chicken wings	£3.50

All the above are available @ £9.00 for 3 or £25 for all 9.

Book makers sandwich – steak, hollandaise sauce, Portobello mushroom, rocket and caramelised onion - served with frites	£7.25
British beef burger, mustard mayo, applewood cheddar, spicy tomato chutney, served with hand cut chips and home made coleslaw	£7.95
Coach and Horses club sandwich served with frites	£6.95
Portobello mushroom and char grilled vegetable sandwich topped with Halloumi and homemade pesto mayonnaise, served with frites (V)	£6.95
Bangers and mash – Chef speciality sausages of the week*, parsley mash and lashings of onion gravy	£8.25
Seared salmon fillet with sautéed spring vegetables, preserved tomatoes and a herb reduction	£8.25
Catch of the day* with hand cut chips, minted pea puree and home made tartare sauce	£8.25
Pie of the week* served with parsley mash and fine beans wrapped in bacon	£8.25
Pork fillet with vegetable ratatouille and a balsamic reduction	£9.00
Green tomato, feta, olive and baby leaf salad	£6.95 add chicken
Whole roasted poussin with fine beans, sautéed baby potatoes and a red wine jus	£10.00
Chocolate brownie served with vanilla ice cream	£4.50
Home made apple crumble with custard	£4.50
Baileys pannacotta with a fruit coulis and chocolate lattice	£4.50

English cheese selection – Shropshire blue, Somerset brie, Applewood cheddar and Ragstone goats cheese served with oat biscuits and a date chutney, Somerset brie and a date chutney £6.00

*Please see our specials board.

All food is created fresh on the premises with fully traceable, sustainable, locally sourced (where possible) ingredients by our chefs. All attempts have been made to cater for allergies but if in doubt please ask.