



Soup of the day with Ciabatta	£3.95
Salmon Fishcakes with Rocket & Aioli	£3.95
Goats Cheese & Caramelised Onion Tart (v)	£4.20
Ham Hock & Cornichon Terrine with Toast	£4.50
Hand cut chips with real gravy or applewood cheddar (v)	£3.25
Classic Cumberland Sausages with parsley mash and lashings of onion gravy	£8.25
Traditional Caesar Salad	£6 (v) – with chicken £7.50
Beer Battered Haddock with hand cut chips, minted pea puree and homemade tartare sauce	£8.25
Chicken & Mushroom Pie served with parsley mash	£8.00

ROASTS

BEEF, LAMB, or PORK BELLY @ £9.95

WHOLE FREE RANGE WEST COUNTRY CHICKEN @ £19.90
with lemon & sage stuffing

All roasts are served with roast potatoes, fresh vegetables, real gravy and a large homemade Yorkshire pudding

VEGETARIAN ROAST @ £8.50

Roasted butternut squash stuffed with Portobello mushroom and applewood cheddar with all the trimmings and vegetarian gravy

Chocolate & Mint Contrast	£4.50
Lemon Meringue Pie	£4.50
Selection of ice creams 3 scoops	£4.50

Puddings are only £2.50 when ordered with a roast

Farm house cheese board – goats cheese, Somerset brie and applewood smoked cheddar with oat biscuits and date chutney £6.00

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.