

Enjoy three courses for £28

Honeybee G&T

Savor the sweetness of nature with our Honeybee G&T. Crafted with Warner's Honeybee Gin, infused with their local honey. Paired with Fever-Tree Mediterranean Tonic and garnished with fresh rosemary. £8

When you buy this drink, we will donate 50p+VAT on your behalf to the Macmillan Support Line, supporting anyone affected by cancer. †

MACMILLAN
CANCER SUPPORT

Where to start?

Creamy Garlic Mushrooms (V)

Grilled flat field mushrooms with wild garlic butter, on toasted sourdough with a creamy garlic sauce

Crispy Squid †

With roasted garlic mayonnaise and charred lemon

Barbecue Chicken Strips

Crispy battered chicken strips with a honey barbecue dip

Asparagus & Smoked Hollandaise (V)

Grilled asparagus, poached egg and hollandaise sauce with sourdough crisp

Olive & Tomato Bruschetta (VE)

Olive & tomato tapenade on grilled ciabatta with balsamic glaze

The main event

28-Day-Aged Prime Sirloin 8oz

Served with wild garlic butter, seasonal salad, grilled half tomato and chips + £3 supplement

Grilled Lamb Rump †

With salsa verde, roast potatoes, charred baby gem, peas and fine beans + £3 supplement

Hand-Battered Cod & Chips †

Served with chips and tartare sauce and your choice of mushy or garden peas
Add Scampi † with bloomer bread & butter for £2.5

Grilled Seabass †

Served with broccoli, garden peas and roast new potatoes, topped with garlic, caper & butter sauce and served with charred lemon

Crispy Chicken Burger

Rosemary & chive chicken fillet, smoked bacon, Barber's of Somerset cheese snap, sticky bacon & ale jam and roasted garlic mayonnaise. Served with spicy mayo
Grilled chicken version available

Garden Plot Medley (V)

Halloumi, roasted courgette and peppers, with pea houmous, coronation chickpeas, chilled peas, sourdough shard and topped with mixed seeds and fresh radish

Roast Vegetable Terrine (VE)

Layered root vegetables wrapped in a savory cabbage parcel on a warm lentil salad and mixed vegetable & tomato sauce

Pudding

Raspberry & White Chocolate Tart (N)

White chocolate ice cream and raspberries

Salted Caramel Sundae (V)

Chocolate and clotted cream ice creams, vanilla cheesecake, chocolate brownie, whipped cream and salted caramel sauce

Sunday roasts

All of our meat roasts are served with garlic & rosemary duck fat roast potatoes, herb-roasted carrots, caramelised roast parsnips, Yorkshire pudding, sausage meat & apricot stuffing and gravy. With seasonal greens, served family style.

7-hour Slow-Cooked Rib of Beef

Served on the bone
+ £3 supplement

Rolled Pork Belly

With crackling

Roast Beef Rump

Served pink

Lemon & Thyme Half Roast Chicken

Duo of Roasts

Roast beef rump served pink and rolled pork belly with crackling

Beetroot Wellington (V)

Served with roasted root vegetables, seasonal greens and gravy

Sunday sides

Cauliflower Cheese (V) + £3.5

Pigs-in-blankets + £3

Honey & Mustard Chipolatas + £4

Braised Red Cabbage (V) + £3.25

Young guests £8

Roast Beef Rump (2)

Roast Chicken Breast

Rolled Pork Belly (2)

With crackling

Beetroot Wellington (2) (VE)

Served with roasted root vegetables, seasonal greens and gravy

Bakewell Tart (V) (N)

With raspberry coulis and custard
(N) (VE) Option available

Bramley Apple Tart (VE)

Served with coconut vanilla ice cream

Baked Rice Pudding (V)

Elderflower strawberries and all butter shortbread