

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

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

Grilled asparagus, poached egg and hollandaise sauce with sourdough crisp

Olive & Tomato Bruschetta

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

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

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

Pudding

Raspberry & White Chocolate Tart

White chocolate ice cream and raspberries

Salted Caramel Sundae

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, roasted root vegetables, Yorkshire pudding, sausage meat stuffing, gravy, carrot & swede mash and seasonal greens.

7-hour Slow-Cooked Rib of Beef

Served on the bone + £3 supplement

Roast Pork Loin

With crackling

Roast Beef Rump

Served pink

Roast Turkey Breast

With a pig-in-blanket

Trio of Roasts

Roast beef rump (served pink), roast pork loin with crackling and turkey breast with a pig-in blanket

Woodland Mushroom Wellington

With roast potatoes, roasted root vegetables, seasonal greens, sage & onion stuffing and gravy

Sunday sides

Cauliflower Cheese  + £3.5

Pigs-in-blankets + £3

Cottage Pie Croquettes + £5

Young guests £8

Roast Beef Rump

Roast Turkey



Served with a pig-in-blanket

Roast Pork Loin

Woodland Mushroom Wellington 

With roast potatoes, roasted root vegetables, seasonal greens, sage & onion stuffing and gravy.

Bakewell Tart

With raspberry coulis and custard
  Option available

Bramley Apple Tart

Served with coconut vanilla ice cream

Baked Rice Pudding

Elderflower strawberries and all butter shortbread