

Aperitifs & Nibbles

Glass of Organic Pink Sparkling Prosecco – Italy	£6.00
Harry's Bellini – white peach purée - Angostura bitters – Prosecco	£8.50
NLL- New London Light – Alcohol free spirit – Fevertree tonic – orange & sage	£7.95
Artisan bread – Netherend Farm butter – flavoured butter	£4.90
Bowl of Provençal olives	£4.50

Starters

Celeriac & hazelnut soup – cheese straws * [ve]	£5.50
Beech-smoked salmon – soft boiled egg – pickled shallot & capers [gf]	£8.50
Ham hock terrine – beer pickled onion – picallili - sourdough toast	£7.90
Godminster Cheddar & caramelised onion soufflé - rosemary cream [v]	£7.90
Roasted beetroot – goats cheese – poached pear -walnut vinaigrette [v][gf] *	£7.50
Seared south coast scallops – chestnut broth – smoked bacon & Jerusalem artichoke crisps [gf]	£12.90

Mains

Griddled Hereford 8oz beef fillet- stuffed portobello mushroom - roasted tomatoes- fries [gf]	£29.00
Cotswold venison loin – braised red cabbage – celeriac purée – rich game jus	£23.50
Suprême of chicken- smoked potato mash – baby spinach – peppercorn sauce	£17.90
Roast wild mushrooms -baked onion – mushroom & lava consommé – black pepper oil *	£15.00
Monkfish tail – fresh mussel sauce – monksbeard& samphire [gf]	£23.90
Roast belly pork- 'choux farci' – buttered cabbage & baby carrots	£22.90
Baby spinach, feta & cashew filo pie – salsa verde – grilled tenderstem – flowering sprouts [ve]	£15.00
Hereford beef burger – Godminster Cheddar - briôche bun – tomato chutney - fries	£16.50

Sides & sauces

Carrot rappé salad	£3.50
Charred broccoli – toasted almonds	£4.00
Fried Brussel sprouts – shallots & mint	£4.00
Peppercorn sauce	£2.50
Stilton sauce	£2.50

Please make us aware of any food allergy or special dietary requirement

Gluten free [gf] Where not indicated some dishes can be adapted to be made gf*

Vegan [ve] Where not indicated some dishes can be adapted to be made vegan*

A discretionary 10% service charge is added onto all bills due to Covid 19 cash handling restrictions

Winter Cocktails

£9.95

Sloegroni Sloe & Mulberry Gin – Campari - dry vermouth	Aperol Mimosa Aperol - fresh orange Juice - Prosecco
Spice 75 Golden rum - fresh lime juice - all spice syrup - Champagne	Cranberry Mojito Havana Club - cranberry juice - fresh lime juice – mint -soda
Winter Pimms Punch Pimms - brandy- pure apple juice- cinnamon stick garnish	Festive Margrita Tequila - ginger syrup – lime juice - Cointreau

Mocktails

£5.95

Citrus Fizz Seedlip Grove - Marmalade cordial - sparkling water	Raspberry Zing Raspberry lemonade - fresh lime juice - raspberry purée
Green English Garden Fresh apple juice - elderflower cordial - cucumber	

Most classic cocktails can be made upon request

Wines of the Month

		175ml	250ml	Bottle
Red	Lirac – Château Bouchassy – Rhône	7.20	9.90	29.50
White	Viognier - Baron de Bausac – Pays D'Oc	6.60	9.20	27.50
			Flute	Bottle
Sparkling	Gusbourne Brut Reserve 2015		9.00	49.50
	Organic Pink Prosecco		6.00	

