

# DAILY MENU



## SEASONAL STARTERS

**Cream of Tomato & Basil Soup** (v)(vo)(1,2,7,14)  
*With crusty bread. 7.50*

**Whitebait** (2,4,5,9,14)  
*Crispy fried whitebait served with a sriracha mayonnaise dip. 7.50*

**Creamy Whipped Feta** (v) (2,7,14)  
*Creamy Feta dip, topped with a honey & chilli drizzle, served with toasted focaccia & Flat bread 8.50*

**Crispy Chilli Beef** (1,2,12,13,14)  
*Crispy coated beef tossed in sticky chilli sauce, served with a baby gem & oriental vegetable salad. Topped with sesame seeds. 8.00*

## MINDFUL MENU

Offering something a bit unusual & always with great provenance, you'll find a variety of locally sourced, options on our 'Mindful Menu' which is updated daily.

**Venison & Pork Burger** (1,2,4,7,9,14)  
*Made from mince supplied by Justin at Wild Venison & Game. Served in a ciabatta rolls with baby gem & beef tomato, topped with sweet red onion jam & creamy stilton. Served with a side of fries & garlic mayonnaise. 19.00*

**Pork Chop** (1,2,7,9,14)  
*A perfect winter warmer supplied by Elliot at Padbury Meat. Pork chop marinated in herbs & garlic, chargrilled for extra flavour. Served with creamy mustard mash potato, braised red cabbage, creamy baked broccoli cheese & pan rich gravy. 21.00*

## SEASONAL MAINS

**'Pie Of The Day'**  
**Lamb, Pea & Mint** (1,2,4,7,9,14)  
*Slow braised lamb breast in a rich gravy with root vegetables & peas with a hint of mint. Topped with a puff pastry lid, served with creamy mashed potato & market vegetables. 18.00*

**Butternut Squash, Sage & Lentil Wellington**  
(v)(vo) (1,2,7,9,14)  
*Served with roast potatoes, market greens, baked broccoli cheese & vegetarian gravy. 15.50*

**Roasted Whole Megrim** (1,5,7,10,14)  
*Served with crispy parmentier potatoes, sautéed samphire, pine nut, chilli & sundried tomato butter 19.00*

(v) Vegetarian dishes (vo) Can be prepared for a vegan diet

Just let us know if anyone in your party suffers from allergies or if there are any specific dietary requirements. We cannot guarantee an environment completely free from allergens. Please ask a member of staff for more information.

OUR MENU INDICATES ALLERGEN INFORMATION

(1)Celery (2)Cereals containing gluten (3)Crustaceans (4)Eggs (5)Fish (6)Lupin (7)Milk (8)Molluscs (9)Mustard (10)Nuts (11)Peanuts (12)Sesame (13)Soya (14)Sulphur dioxide & sulphates

# DAILY MENU



## DESSERTS

**Apple & Mulled Berry Crumble** (v)(vo) (7,14)  
*Warm apple & mulled berry stew topped with crunchy gluten free crumble topping served with vanilla or vegan ice cream. 7.50*

**Dark Chocolate Torte** (v) (2,4,7,13)  
*Served with mulled cherries & brandy clotted cream. 8.50*

**Lime Posset** (v) (2,4,7,14)  
*Served with a coconut biscuit 8.50*

**Luxury Somerset Ice Creams & Sorbets** (v)(vo)  
2 Scoops 4.50 / 3 Scoops 6.50

*Mint Chocolate Chip (v)(7,13), Strawberries & Cream (v)(7), Chocolate (v)(7,13), Clotted Cream Vanilla (v)(7), Natural Vegan Vanilla (vo), Honeycomb (v)(7), Raspberry Ripple (v)(7), Mango Sorbet (v) Lemon Sorbet (v) (14)*

**Mini Dessert + Hot Drink**  
*Your choice of regular hot drink & one of the following mini desserts. 6.50*  
*Dark Chocolate Torte, honeycomb shard (v) (2,4,7,13)*  
*Brownie with chocolate sauce (v) (2,4,7,13,14)*

**Add a single measure to accompany your dessert - 3.00 each**  
Cointreau / Disaronno / Famous Grouse / Kings Ginger / Dark Rum / Spiced Rum / Beeble Original or Swarm

## HOT DRINKS

**Americano** 2.80 (v) (7)  
**Latte** 3.30 (v) (7)  
**Cappuccino** 3.30 (v) (7)  
**Espresso Single** 2.30 **Double** 3.30 (v)  
**Macchiato** 2.80 (v) (7)  
**Flat White** 3.30 (v) (7)  
  
**Affogato** 5.00 (v) (7)  
*A single scoop of vanilla ice cream 'drowned' in a single shot of espresso coffee.*

**Flavoured Iced Coffee** 3.30 (v) (7)  
*Add a shot of Conker Coffee Liqueur for 3.00*

**Pot Of 'Clipper' Tea** 2.80 (v)  
*Everyday, Earl Grey, Green, Peppermint, Raspberry & Cranberry, Lemon & Ginger, Berry Burst, Camomile, Everyday Decaf.*

**Hot Chocolate** 3.30 (7)  
*Add cream & marshmallows for 0.50*

**In Favour Of More Flavour?**  
*Add a syrup shot to your hot drink for 0.40*  
*Classic Vanilla (vo), Toasted Marshmallow (vo) or Gingerbread (vo)*

Decaffeinated alternatives available for all coffees.  
Alternatives to dairy based milk available.

## LIQUEUR COFFEES

*Irish – Baileys Or Jameson*  
*Scottish – Whisky*  
*Italian – Amaretto*  
*Russian – Vodka*  
*American – Jack Daniels*  
*Jamaican – Tia Maria*  
*Mexican – Tequila*  
*French – Cointreau*  
*Café Corretto – Sambuca*

6.00 Each

**Espresso Martini**  
*Perfect after dinner cocktail.*  
*Vodka & coffee liqueur, double espresso shot, shaken over ice. 9.50*

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